

FOR CENTRAL OFFICE USE ONLY

ESTABLISHMENT NUMBER

Establishme	ent Name				-			Nam	ie 🗆	Owner	□ Ge	neral N	1anage	r		
Physical Address							City						Zip			
Mailing Address					City						Zip					
County	This inspection is a(n)  Initial Annual	Telephone    Follow-up					No. of Stories	No. o				rent lodging license displayed No □ N/A- new			d?	
Rooms In					Wate	r Supply				Wastev						
					□ Priv		□ Public			☐ Privat	ie	□ Pub	lic			
				_	Water	r sample	taken 🗆 Y	es □N	lo l	Regulat	ed by:		SS		<b>I</b> R	
							ools/Spas									
						r pool 🛚		•			Pool lar	ger tha	an 200	0 sau	are fe	et 🗆
	eck if the following	New Lo	dging	Estab			[] N/	Α				5				
	nances apply	Canalia di	. 44	. la aal	da a al		a C Na C	- NI/A	Continuacion	- DI O-		□ V-		NIa	_ N	/^
							es				Yes No N/A					
<ul><li>□ Plumbing</li><li>□ Swimming Pools/Spas</li></ul>			ire alarm system installed				_				□ No					
	rning Appliances	Sprinkler	Sprinkler system installed				Yes No N/A Historical Building				Yes No N/A					
	n inspection this day, the ite				dentify							orrecte	d prior			or
renewal of y and/or prose (RSMo 315.	our lodging license. Failure ecution. Owners may reque 005-065, 19 CSR 20-3.050	e to comply est a hearin )	with ar g befor	ny time re the C	limits for	or correcti ent Direct	ons specifie tor upon filir	d in this	notice ma ten reques	y result ir t within te	n revoca en days a	tion of g	your loo ceipt of	dging li this no	cense	
	=In Compliance Ou & B: Water Supply & Wast		omplia In	Out	NO NO		onal page(s	-	NO=Not (	Observed	d N	/A=Not			NO	N/A
	source, construction and o		1111	Out	NO		ection E: I . Textiles, h			rs			In	Out	NO	N/A
	with water quality standard						. Fire exting				location					
<ol><li>Chlorinate</li></ol>	or maintained and operated	properly					. Vertical op									
	ter operation and maintenar						. Doors, self									
	Sanitation/Housekeeping						<ul><li>Smoke de</li><li>Evacuation</li></ul>									
Walls, floors and ceilings in good repair     Housekeeping practices and furnishings					. Evacuation . Stairs and											
3. Towels and bed linens clean					. Means of e											
	es and box springs clean						. Handrails				nd appro	priate				
	rol procedures						ection F: S									
Ce machines, scoops, liners clean & protected     Garbage storage and disposal			7.5		<ul><li>Fence, gat</li><li>Boundary</li></ul>					ISITI						
	maintained, plant growth co	ontrolled					. Deck is cle				irkeu					
Food Inspe	ction conducted accordin	g to 19CS	R20-1.0	025		4	. Lifesavin	g equip	ment ade	quate, g	ood rep	air				
9. Food, equipment and single service/use					. Pool clarity											
10. Food protected from contamination  11. Facilities to wash, rinse and sanitize						Steps, ladders, and handrails installed, good repair     Adequate ventilation								-		
12. Handwashing facilities/hygienic practices					8. Electrical outlets, proper protection & distance											
Section D: Life Safety						Records maintained and signs posted										
Combustible/toxic items usage and storage						10. First aid kit available										
Building maintained to assure safe conditions						11. Lighting adequate and in good repair										
CO detectors hardwired, installed, good repair     GFCI, outlets & switches installed, good repair					Section G: Plumbing/Mechanical  1. Equipment adequate, good repair						1					
5. Exit signs installed, good repair						2. Ventilation adequate, plumbing, restrooms										
Emergency lighting installed, good repair				3	3. T & P relief valves adequate, good repair											
7. Electric panel protected, labeled, good repair						Relief valve discharge pipes installed, adequate										
	nnual Third Party Inspect	ions		l			Backflow,				ons					
1. Fire Alarm System 2. Sprinkler System					Section H: Heating & Cooling  1. Unvented fuel-burning appliance/space heater											
Local Fire and Building Codes/Ordinances					2. Fire resistant room or sprinkler head											
<ol><li>Current B</li></ol>	soiler/Pressure Vessels MDF															
Certification  5. Packflow Davisa(s) Test					3. Location of heating/cooling units											
5. Backflow Device(s) Test 6. Liquid Propane Leak Test					Ventilation of appliances and utility rooms     Operation and condition adequate						-					
INSPECTED BY (PRINT NAME and SIGN)					NUMBER			quale		TFLF	PHON	F				
	m.L:	111	<b></b>											_		
LICENSIN	G YEAR		-			1		DATE	INSPECT	ΓED		FOLL	OW U	P DA	ГЕ	
20		PPP()	/FD		FS	□ NO										
20 / 20 APPROVED Q YES  RECEIVED BY (PRINT NAME AND TITLE and SIGN)				_ NO						DAGE	1 OF					
NECEIVEL	•	AT	_	714)								I AGE		_		
	Waralla =	* INFO														



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- Strikes		1 2:	
Establishment Name:	Physical Address:	City:	
SECTION REFERENCE	OBSERVATIONS AND AD	DITIONAL COMMENTS	
Inspected by:		Date:	
Inspected by:  Main Three  Received by:			
Received by:	-	Date:	
Papal hat the	<b>—</b>		