

FOR CENTRAL OFFICE USE ONLY

ESTABLISHMENT NUMBER

Establishmer	nt Name							Nan	ne 🗆	Owner	□ G	eneral M	1 anage	r		
Physical Address						City				Zip						
Mailing Address					City				Zip							
County	This inspection is a(n)	 □ Follow-up		phone			No. of No. of Rooms Is the current lodging lice Stories □ Yes □ No □ N/A-n			0	' '					
Rooms Ins			1		Water	r Supply				Waste						
					□ Priv		□ Public			☐ Priva	ite	□ Pub	lic			
				_	Water	r sample	taken 🗆 Y	es □ N	No	Regula	ted by:		SS		I R	
					Swim	ming Po	ools/Spas	(check	k all that							
					Indoo	r pool 🛚	Outdoo	or pool	□ Spa	a 🛘	Pool la	rger tha	an 200	0 squ	are fe	et 🗆
	ck if the following ances apply	New Lo	dging	Estab	lishme	ents	□ N/A	A								
	ty Electrical Wiring	Smoke de	etectors	hardw	vired	□ Ye	s No i	N/A	Swimmin	ng Pool C	ertified	☐ Yes	9 0	Nο	□ N	/Δ
☐ Plumbing							es No N/A Swimming Pool Certified ses No N/A Building Certified to National									
	g Pools/Spas	· ii o circii i	The diamin system installed				Permit					, I				
	ning Appliances	Sprinkler	system	install	ed	□ Ye	res □ No □ N/A Historical Building]	□ Ye	s [No	□N	/A	
		ems marked	d "Out"	below i	dentify i	noncompl	oncompliance in operations or facilities which must be corrected				d prior	to issu	ance	or		
renewal of you and/or prosec (RSMo 315.0	our lodging license. Failur cution. Owners may requ 05-065, 19 CSR 20-3.050	e to comply est a hearin))	with ang befor	ny time re the C	limits fo epartm	or correcti ent Direct	ons specifie tor upon filir	ed in this ng a writ	s notice ma ten reques	ay result i st within to	n revoca en days	ation of after red	your loo ceipt of	dging I this n	icense	
	In Compliance On B: Water Supply & Was		omplia In	Out	xplain o		onal page(s	-	NO=Not	Observe	d I	N/A=Not			NO	NI/A
	source, construction and		III	Out	NO		ection E: I . Textiles, h			rs			In	Out	NO	N/A
	with water quality standard						. Fire exting				locatio	n				
Chlorinator	r maintained and operated	properly					. Vertical op									
	er operation and maintena						. Doors, self									
	Sanitation/Housekeeping rs and ceilings in good rep						Smoke deEvacuation									
	ping practices and furnish				-		. Evacuation . Stairs and					В				
	d bed linens clean	90					. Means of e									===
	and box springs clean						. Handrails				and appi	ropriate				
	ol procedures						ection F: S					-1				
	nes, scoops, liners clean 8 torage and disposal	protected			7.		Fence, gatBoundary					nism				
	maintained, plant growth o	controlled					. Deck is cle				untou					
Food Inspec	tion conducted according	ng to 19CS	R20-1.	025		4	. Lifesavin	g equip	ment ade	quate, g	good re	pair				
	pment and single service. tected from contamination						. Pool clarity									
	to wash, rinse and sanitiz						Steps, ladders, and handrails installed, good repair Adequate ventilation									
12. Handwashing facilities/hygienic practices			-		8. Electrical outlets, proper protection & distance											
Section D: Life Safety				9	Records maintained and signs posted											
Combustible/toxic items usage and storage						10. First aid kit available										
Building maintained to assure safe conditions CO detectors hardwired, installed, good repair					11. Lighting adequate and in good repair Section G: Plumbing/Mechanical											
4. GFCI, outlets & switches installed, good repair					Equipment adequate, good repair											
Exit signs i	installed, good repair						Ventilation adequate, plumbing, restrooms									
Emergency lighting installed, good repair						3. T & P relief valves adequate, good repair										
	nel protected, labeled, go nual Third Party Inspec						Relief valve discharge pipes installed, adequate Backflow, air gaps, no cross connections			-						
1. Fire Alarm		LIUIIS			1				,		UIIS					-
2. Sprinkler System						Section H: Heating & Cooling 1. Unvented fuel-burning appliance/space heater					T					
Local Fire and Building Codes/Ordinances				2	Fire resistant room or sprinkler head											
	oiler/Pressure Vessels MD	PS				2	Location	f bootin	alecolina u	ınita						
Certification 5. Backflow Device(s) Test					3. Location of heating/cooling units 4. Ventilation of appliances and utility rooms				-							
6. Liquid Propane Leak Test					. Operation				31113							
INSPECTED BY (PRINT NAME and SIGN).					NUMBER			_		TELE	PHON	E				
	Katily	o Pleanst	•					D 4 T C	INIODEO	TED		FOLI	0)4/11	D D 4 7		
LICENSING YEAR						DATE	INSPEC ⁻	IED		FOLL	OW U	L DA	ΙL			
20	/20/	APPROV	'ED		ES)									
RECEIVED	BY (PRINT NAME AN			GN)								PAGE	1 OF			
	Reporti				to	owne	r							_		



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Establishment Name:	Physical Address:	City:	
SECTION REFERENCE	OBSERVATIONS AND	ADDITIONAL COMMENTS	
nspected by:		Date:	
Katilyn Picanot		Buto.	
Received by:		Date:	
Report was emailed to	owner		
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