

FOR CENTRAL OFFICE USE ONLY

ESTABLISHMENT NUMBER

| Establishment Name<br>Hampton Inn   |   |  |   | Name Owner General Manager Cory Schafer   |                                      |                             |  |  |
|---|---|--|---|---|--------------------------------------|-----------------------------|--|--|
| Physical Address<br>850 Valley Creek Drive  |   | City<br>Farmington   |   |   | Zip<br>63640                         |                             |  |  |
| Mailing Address   | City                                      |  | 1011  | Zip                                       |                                      |                             |  |  |
|   |   |  |   |   |                                      |                             |  |  |
| County This inspection is a(n) 187  | -8700                                     | No. of<br>Stories 3  | No. of Rooms<br>64  |   | lodging license displayed?  N/A- new |                             |  |  |
| Rooms Inspected:  | Water Supply                              |  |   | Wastewater                                |                                      |                             |  |  |
| 101, 103, 107, 111, 206, 211, 213, 308,   | ☐Private ☑Public                          |  |   |   | Public                               |                             |  |  |
|   |   | Water sample taken Yes No Regulated by: DHSS DNR  Swimming Pools/Spas (check all that apply) |   |   |                                      |                             |  |  |
|   |   | Indoor pool  | Outdoor   |   |                                      | er than 2000 square feet    |  |  |
| Please check if the following   | blishments                                |  |   |   |                                      |                             |  |  |
| local ordinances apply  | Tront Loughing Loudiniments — 14/1        |  |   |   |                                      |                             |  |  |
| Fire Safety Electrical Wiring   | Smoke detectors hard                      | s 🗆 No 🔲   |   | Pool Certified                            |                                      |                             |  |  |
| ☐ Plumbing ☐ Swimming Pools/Spas  | Fire alarm system inst                    | alled 💌 Ye   | s 🔲 No 🔲  | N/A Building C                            | Standards or Occupancy Yes No        |                             |  |  |
| <ul><li>Swimming Pools/Spas</li><li>Fuel Burning Appliances</li></ul>   | ning Pools/Spas Sprinkler system installe |  |   | es No N/A Historical Building Yes         |                                      |                             |  |  |
| Based on an inspection this day, the itel   | ms marked "Out" below                     | identify noncompl  | iance in opera  | ations or facilities                      | which must be cor                    | rected prior to issuance or |  |  |
| Based on an inspection this day, the items marked "Out" below identify noncompliance in operations or facilities which must be corrected prior to issuance or renewal of your lodging license. Failure to comply with any time limits for corrections specified in this notice may result in revocation of your lodging license and/or prosecution. Owners may request a hearing before the Department Director upon filing a written request within ten days after receipt of this notice. (RSMo 315.005-065, 19 CSR 20-3.050) |   |  |   |   |                                      |                             |  |  |
| In=In Compliance Ou   | t=Not In Compliance,                      | explain on addition  | onal page(s)  | NO=Not O                                  | bserved N/A                          | =Not Applicable             |  |  |
| Section A & B: Water Supply & Wast  1. Approved source, construction and or   |   |  | ection E: Fin   |   |                                      | In Out NO N/A               |  |  |
| Complies with water quality standards   | DOTOLEIOTT                                |  |   | ngings and mirrors<br>isher type, inspect |                                      |                             |  |  |
| 3. Chlorinator maintained and operated  |   |  |   | nings fire-rated, se                      |                                      | ×                           |  |  |
| 4. Wastewater operation and maintenan Section C: Sanitation/Housekeeping  |   | 4. Doors, self-closing and fire-rated 5. Smoke detectors hardwired, installed, good repair   |   |   |                                      |                             |  |  |
| 1. Walls, floors and ceilings in good repa  | 6   | 6. Evacuation route and plan, installed, available   |   |   |                                      |                             |  |  |
| 2. Housekeeping practices and furnishings 3. Towels and bed linens clean  |   |  | 7. Stairs and ramps, maintained, storage  8. Means of egress, number, maintained                    |   |                                      |                             |  |  |
| 4. Mattresses and box springs clean   | ×   | 9  | 9. Handrails and balconies maintained and appropriate   |   |                                      |                             |  |  |
| 5. Pest control procedures  |   |  | Section F: Swimming Pools/Spas  |   |                                      |                             |  |  |
| 6. Ice machines, scoops, liners clean & 7. Garbage storage and disposal   | protected × ×                             |  | 1. Fence, gate adequate, proper closure mechanism  2. Boundary line, pool depth properly marked     |   |                                      |                             |  |  |
| 8. Premises maintained, plant growth controlled   |   | 3  | 3. Deck is clean and in good repair   |   |                                      |                             |  |  |
| Food Inspection conducted according to 19CSR20-1.025  9. Food, equipment and single service/use   |   |  | 4. Lifesaving equipment adequate, good repair 5. Pool clarity, pH, disinfectant, & temp. maintained |   |                                      |                             |  |  |
| 10. Food protected from contamination   |   |  | 6. Steps, ladders, and handrails installed, good repair   |   |                                      |                             |  |  |
| 11. Facilities to wash, rinse and sanitize  |   |  | 7. Adequate ventilation   |   |                                      |                             |  |  |
| 12. Handwashing facilities/hygienic practices  Section D: Life Safety   |   |  | B. Electrical outlets, proper protection & distance  D. Records maintained and signs posted         |   |                                      |                             |  |  |
| Combustible/toxic items usage and st  |   | 10. First aid kit available  |   |   |                                      |                             |  |  |
| 2. Building maintained to assure safe co<br>3. CO detectors hardwired, installed, go  |   | 11. Lighting adequate and in good repair  Section G: Plumbing/Mechanical                     |   |   |                                      |                             |  |  |
| 4. GFCI, outlets & switches installed, good repair  |   |  | . Equipment adequate, good repair   |   |                                      |                             |  |  |
| 5. Exit signs installed, good repair 6. Emergency lighting installed, good repair   |   |  | . Ventilation adequate, plumbing, restrooms . T & P relief valves adequate, good repair             |   |                                      | ×                           |  |  |
| 7. Electric panel protected, labeled, good repair   |   | 4  | . Relief valve  |   |                                      |                             |  |  |
| Required Annual Third Party Inspecting 1. Fire Alarm System   |   | 5. Backflow, air gaps, no cross connections  Section H: Heating & Cooling                    |   |   |                                      |                             |  |  |
| Sprinkler System  | ×   |  |   | el-burning applian                        | ce/space heater                      |                             |  |  |
| 3. Local Fire and Building Codes/Ordina   |   | 2  | . Fire resistan   | nt room or sprinkle                       | r head                               |                             |  |  |
| Current Boiler/Pressure Vessels MDF     Certification   | °   🗆   🗆                                 | × 3  | . Location of h   | heating/cooling un                        | its                                  | ×                           |  |  |
| 5. Backflow Device(s) Test  | ×   |  |   | of appliances and                         |                                      | ×                           |  |  |
| 6. Liquid Propane Leak Test INSPECTED BY (PRINT NAME and  | d SIGN)                                   |  | NUMBER A  | nd condition adeq                         |                                      | ELEPHONE                    |  |  |
| Donovan Kleinberg   | <del>16</del> 86                          |  | t. Francois County  |   | 573)431-1947                         |                             |  |  |
|   |   | Г  | DATE INSPECTI   |   | OLLOW UP DATE                        |                             |  |  |
| LICENSING YEAR<br>20_21 / 20_22   | ES NO                                     |  | May 18, 2021  |   | lune 21, 2021                        |                             |  |  |
| RECEIVED BY (PRINT NAME AND   | rea ey NC                                 |  | ,,  |   | PAGE 1 OF 2                          |                             |  |  |
| Cody Schafer  |   |  |   |   |                                      |                             |  |  |
| MO 580-0883 (6-16)  | Distribution: White                       | /Owner Canary/0  | Central Office  | JohinkWisemian                            | 1507                                 | E9.02                       |  |  |
| Time In:11:35am Time Out:3:05pm   |   |  |   | Nick Joggerst                             | 1687 Med                             | A Season                    |  |  |

## MISSOURI DEPARTMENT OF HEALTH & SENIOR SERVICES BUREAU OF ENVIRONMENTAL REGULATIONS AND LICENSURE LODGING ESTABLISHMENT INSPECTION REPORT (COMMENTS PAGE)

of 2

|                                    |   |                 |      | _ |
|------------------------------------|---|-----------------|------|---|
| Establishment Name:<br>Hampton Inn | Physical Address:<br>850 Valley Creek Drive | City:<br>Farmin | gton | _ |
|                                    |   |                 |      |   |

## **SECTION REFERENCE**

## **OBSERVATIONS AND ADDITIONAL COMMENTS**

Laundry Room

- C10 Coffee filters were stored below chemicals in the storage room attached to the laundry room. Single service items shall be protected from sources of contamination.
- C2 Spray bottles of cleaning agents were not labeled with the name of the material in the storage room attached to the laundry room. Proper housekeeping practices shall be employed.
- D7 Access to the electrical panels was blocked by dirty laundry in the laundry room. Access to electrical panels shall be unobstructed. The doors to the laundry room were propped open.

Room 101 - Clean

C2 - An accumulation of dust was observed below and behind the microwave. Proper housekeeping practices shall be employed.

Ice Vending Room/Guest Laundry

- C2 An accumulation of mildew was observed in the drain tray of the ice machine in the ice vending room.
- C2 An accumulation of dust and debris was observed on the floor below and behind the washer and dryer in the guest laundry room. Exercise Room
- D4 A wall outlet was uncovered in the exercise room. Electrical switches and outlets shall be covered.

Room 107 - Clean

- C2 An accumulation of dust was observed below and behind the microwave in room 107. Proper housekeeping practices shall be employed.
- D6 The emergency light in the hallway between rooms 105 and 107 did not turn on when tested. Emergency lights shall be operable and in good repair.

Room 111 - Dirty

- $\mathsf{C}\mathsf{5}$   $\mathsf{A}$  live spider was observed on the wall in room 111. There shall be no evidence of insects, rodents, and other pests.
- D6 The emergency light in the hallway between rooms 113 and 115 did not turn on when tested. Emergency lights shall be operable and in good
- C10 Boxes of single use cups were on the floor in the first floor storage closet. Single service items shall be protected from sources of contamination. D5, D6 - The Exit and emergency lights between the linen closet and room 220 did not turn on when tested. Emergency lights shall be operable and in good repair.
- C1 Paint was observed peeling off of the door to room 221. The physical facilities shall be in good repair.
- D7 Access to the electrical panel was blocked by a cart in the second floor pump room. Access to electrical panels shall be unobstructed. The doors to the laundry room were propped open.
- D4 An uncovered light switch was observed in the second floor storage room. Electrical switches and outlets shall be covered.
- D6 The emergency lights between rooms 205 and 207 did not turn on when tested. Emergency lights shall be operable and in good repair. Room 315 - Clean
- C2 A stain was observed on the wall on the right side of the window in room 315. Proper housekeeping practices shall be employed.

Third Floor Storage Room

- C10 Single service cups were observed on the floor in the third floor storage room. Single use items shall be protected from sources of contamination.
- D4 An uncovered electrical outlet was observed in the third floor storage room. Electrical switches and outlets shall be covered.
- D2 A light bulb was missing from the ceiling light in the third floor storage room. The building shall be be maintained to ensure safe conditions.
- D2 A light bulb was missing from the ceiling light in the first floor janitor closet. The building shall be maintained to ensure safe conditions.
- D6 The emergency light inside the first floor women's restroom did not turn on when tested. Emergency lights shall be operable and in good repair.
- C7 The lids of the outside dumpster were open. Refuse receptacles shall be covered to discourage access by insects, rodents, and vermin.
- C7 An accumulation of debris and damaged equipment was stored inside the outside dumpster enclosure. Items creating a harborage for insects and vermin shall be removed.

Third Party Inspections Sprinklers - Pending Fire Alarm System - last inspected 9-30-20 Backflow - last inspected 9-2-20 Fire Extinguishers - last inspected 9-2-20 City of Farmington Fire Safety Inspection - Pending

Date: Inspected by Donovan Kleinberg May 18, 2021 Received by: Date: Cody Schafer May 18, 2021 MO 580-0883 (1-09)