



GENERAL SANITATION INSPECTION REPORT

Name of Facility Economy Inn Owner/Operator _____ Date 9/24/19

Address 1614 WINCHESTER AVE City/State/Zip Code MARTINSBURG WV

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|--|--|--|---|--|
| <input type="checkbox"/> Adult Day Care Center | <input type="checkbox"/> Correctional Facility | <input checked="" type="checkbox"/> Hotel, Motel | <input type="checkbox"/> Organized Camp | <input type="checkbox"/> Work Release Center |
| <input type="checkbox"/> Bed & Breakfast Inn | <input type="checkbox"/> Emergency Shelter | <input type="checkbox"/> Institution | <input type="checkbox"/> Park, Playground | <input type="checkbox"/> Other - Specify : |
| <input type="checkbox"/> Campground | <input type="checkbox"/> Fair, Festival | <input type="checkbox"/> Labor Camp | <input type="checkbox"/> Public Restroom | _____ |
| <input type="checkbox"/> College, University | <input type="checkbox"/> Group Home | <input type="checkbox"/> Mass Gathering | <input type="checkbox"/> School | |

Notice: Based on an inspection this day, the items marked below and on the reverse must be corrected within the period of time specified in writing by the health authority. Failure to comply with this notice may result in official enforcement action. An opportunity for an appeal will be provided if a written request for a hearing is filed with the health authority within the period of time established in this notice for the correction of the violations. Please note that the numbers in parentheses to the right of each heading correspond to the applicable section numbers in the General Sanitation Rule, 64 CSR 18.

REMARKS

- 111 - A/C UNIT; MICROWAVE NEEDS CLEANED
- 110 - A/C UNIT NEEDS CLEANED; BATHUB FAUCET LEAKING; MICROWAVE
- 113 - BATHUB FAUCET LEAKING
- 117 - MICROWAVE NEEDS CLEANED; REFRIGERATOR NEEDS CLEANED; A/C UNIT NEEDS CLEANED.

Paul Singh

[Signature]
SANITARIAN

VIOLATIONS MUST BE CORRECTED ON OR BEFORE _____

<p>1. ANIMALS (Sec. 5)</p> <p>a) Housing conditions conducive to proper sanitation and good health.</p> <p>b) No live reptiles without written plan.</p> <p>c) No threat from wild, dangerous, ill animals.</p> <p>d) Domestic animals not running at large.</p> <p>e) Dogs, cats immunized.</p> <p>f) Quarters clean, located, maintained.</p> <p>g) Manure removal, disposal; no odor, insects, or rodents.</p> <p>h) No water supply contamination from disposal of drainage from quarters.</p> <p>i) Animals limited to number that can be adequately housed, fed, maintained.</p> <p>j) Excluded from food prep., storage, serving and in-use dining areas (does not apply to edible fish, crustacea, shellfish, aquariums or service animals).</p>	<p>i) Bed and bedding for each person.</p> <p>j) Napping mats/cots 2 ft. apart.</p> <p>k) Bedding, furniture clean, good repair.</p> <p>l) Fabric mattresses have pads/covers.</p> <p>m) Linens provided where required, clean, changed weekly, between occupants.</p> <p>n) Storage area for luggage, clothing, etc.</p>	<p>f) Storage rooms & outside enclosures easily cleanable, nonabsorbent, washable, clean, vermin proof.</p> <p>g) Containers accessible for use, servicing.</p> <p>h) Frost-proof hose bib & sanitary drain.</p> <p>i) Disposal complies with Solid Waste Act.</p>
<p>2. BEDDING AND SLEEPING AREAS (Sec. 6)</p> <p>Primitive, outpost camping exempt.</p> <p>a) Clean, sanitary, safe, good repair.</p> <p>b) Floors easily cleanable, good repair, located to prevent water entry.</p> <p>c) Tents for permanent sleeping quarters on platforms, floors or concrete pads min. 1 foot above ground.</p> <p>d) 70 sq.ft/person for single occupancy.</p> <p>e) 50 sq.ft/person for multiple occupancy & combination eating/sleeping/cooking areas.</p> <p>f) Ceiling height 7 ft. from floor excluding tents.</p> <p>g) 3 ft. between beds on all sides; heads 6 ft. apart. Excludes hotels/motels/ b&b inns.</p> <p>h) Double-decker beds min. 27" between and above. No triple-decker beds.</p>	<p>3. COMMUNICABLE DISEASE (Sec. 7)</p> <p>a) Good hygienic practices, disease control.</p> <p>b) Ill staff members restricted.</p> <p>c) Schools, care, correctional facilities staff: Clean outer garments, personal cleanliness. Good hygienic practices. Wash hands, arms before work, after smoking, eating, drinking, using toilet, & as needed. Tobacco use restricted.</p> <p>d) Register of occupants maintained for 12 mos. with name, address & dates of use. Excludes mass gatherings, parks, playgrounds, public restrooms.</p>	<p>5. HEATING & VENTILATION (Sec. 9)</p> <p>a) Indoor occupied spaces ventilated. 5 cu.ft./minute outdoor air per person.</p> <p>b) No excessive heat, steam, condensation, vapors, obnoxious odors, smoke, fumes.</p> <p>c) No nuisance when venting to outside.</p> <p>d) HVAC systems comply w. State Bldg. Code.</p> <p>e) Ducts located, maintained to prevent entry of dust, dirt, contaminants.</p> <p>f) Indoor design temperature 68°F heating, 78°F cooling.</p> <p>g) Provide, maintain 68°F if occupied in normal heating season, unless designed for low-temperature operation.</p> <p>h) Oil, gas fired heating devices vented to outside air per State Building Code.</p> <p>i) Clothes dryer vent systems independent and vented to outside.</p>
<p>4. GARBAGE & REFUSE (Sec. 8)</p> <p>a) No odor, insects, rodents, nuisance.</p> <p>b) Stored in approved watertight, vermin proof easily cleanable containers; sufficient number provided; kept clean.</p> <p>c) Covered when not in use unless used only for nonputrescible, noninfectious wastes.</p> <p>d) Outside containers, enclosures elevated, metal rack, concrete/asphalt pad; clean, good repair.</p> <p>e) Outside areas/enclosures adequately sized, kept clean.</p>	<p>6. HOUSEKEEPING & MAINTENANCE (Sec. 10)</p> <p>a) Premises, contents maintained in good repair, clean, sanitary. Adequate maintenance/cleaning facilities, equip.</p> <p>b) Written housekeeping schedule for institutions, schools, care & lodging facilities, and organized camps.</p>	

SEE REVERSE SIDE