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Post Control

Sekeley DEPARTMENT OF HEALTH
STATE OF WEST VIRGINIA
GENERAL SANITATION INSPECTION REPORT



Name of Facility Economy Inn Owner/Operator _____ Date 10-17-18
Address 1616 Winchester Ave City/State/Zip Code Martinsburg WV

- () Adult Day Care Center () Correctional Facility Hotel, Motel () Organized Camp () Work Release Center
- () Bed & Breakfast Inn () Emergency Shelter () Institution () Park, Playground () Other - Specify
- () Campground () Fair, Festival () Labor Camp () Public Restroom
- () College, University () Group Home () Mass Gathering () 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

Rm 111 - Wash shower curtain, clean beneath bath mat; clean under mat cover, defrost refrigerator
113 - Strip needs mended on mattress cover
119 - Bathroom sink leaking - inside vanity dirty, tub tile missing, pipe repair needed, gasket torn. Floor needs cleaned; ceiling tile broken - long
** Bed Bug - Pest Control called for room*
120 - New lamp shade mended, mattress cover torn, mold behind fan
122 - Clean beneath bed, left bed mattress clean, search for bed bugs
Sanitarian: Tony Edwards / Mike Hatcher
Inspection: James [unclear]
Laundry - OK

VIOLATIONS MUST BE CORRECTED ON OR BEFORE

<p>1. ANIMALS (Sec. 5)</p> <p>a) Housing conditions conducive to proper sanitation and good health b) No live reptiles without written plan c) No threat from wild, dangerous, ill animals d) Domestic animals not running at large e) Dogs, cats immunized f) Quarters clean, located, maintained g) Manure removal, disposal, no odor, insects, or rodents h) No water supply contamination from disposal of drainage from quarters i) Animals limited to number that can be adequately housed, fed, maintained. 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 j) Napping mats/cots 2 ft. apart k) Bedding furniture clean, good repair l) Fabric mattresses have pads/covers m) Linens provided where required, clean, changed weekly, between occupants n) Storage area for luggage, clothing, etc.</p>	<p>f) Storage rooms & outside enclosures easily cleanable, nonabsorbent, washable, clean, vermin proof g) Containers accessible for use, servicing h) Frost proof hose bib & sanitary drain i) Disposal complies with Solid Waste Act</p>
<p>2. BEDDING AND SLEEPING AREAS (Sec. 6)</p> <p>Primitive, outpost camping exempt a) Clean, sanitary, safe, good repair b) Floors easily cleanable, good repair, located to prevent water entry c) Tents for permanent sleeping quarters or platforms, floors of concrete, pads, mats, or tarp above ground d) To suit person for single occupancy e) Sleeping person for multiple occupancy & amenity, eating, sleeping, clothing areas f) Ceiling height 7 ft. from floor, excluding tents g) 2" between beds, all sides, except 4" gap h) Includes hotels, motels, etc. i) Double decker beds min. 2" between and above, no triple decker beds</p>	<p>3. COMMUNICABLE DISEASE (Sec. 7)</p> <p>a) Good hygienic practices, disease control b) Ill staff members restricted 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 d) Register of occupants maintained for 2 mos. with name, address & dates of use. Excludes mass gatherings, parks, playgrounds, public restrooms.</p>	<p>5. HEATING & VENTILATION (Sec. 8)</p> <p>a) Indoor occupied spaces ventilated b) 1 cubic foot outdoor air per person c) No excessive heat, steam, condensation, vapors, poisonous gases, smoke, fumes d) No nuisance when venting to outside e) HVAC systems comply w/ State Building Code f) Units located, maintained to prevent entry of dust, air contaminants g) Indoor design temperature 68 F heating & cooling h) Provide, maintain 68 F minimum indoor heating, heating system designed for low ambient air, weatherstripping, door, trap, leading devices, weatherstripping, all outside air duct leading to outside, other devices, etc. as required, etc.</p>
	<p>4. GARBAGE & REFUSE (Sec. 9)</p> <p>a) No odor, insects, rodents, nuisance b) Storage appropriate, watertight, vermin proof, easily cleanable containers, sufficient in amount, provided, kept away from food, etc. c) Outside containers, articles, etc. (including traps, etc.) must be maintained, clean, good repair d) Outside areas free of refuse, agents, etc. kept clear</p>	<p>6. REFUSE KEEPING & MAINTENANCE (Sec. 10)</p> <p>a) No odor, insects, rodents, nuisance b) Storage appropriate, watertight, vermin proof, easily cleanable containers, sufficient in amount, provided, kept away from food, etc. c) Outside containers, articles, etc. (including traps, etc.) must be maintained, clean, good repair d) Outside areas free of refuse, agents, etc. kept clear</p>