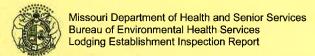


FOR CENTRAL OFFICE USE ONLY

ESTABLISHMENT NUMBER

Establishment Name	2	Name	Owner 🗆 G	eneral M	lanage	г								
Logic Inn	PATEL													
Physical Address F MA (SMA)						City Marleston				712834/				
Mailing Address						City	117 010	, , , , , , , , , , , , , , , , , , , ,			Zip	30	-	
<u> </u>														
County This inspection is a(n) Telephone Initial Annual Follow-up			12-	3900	No. of Stories	No. of Rooms	Is the curre				playe	d?		
Rooms Inspected:	- 1 Ollow-up))) (,	r Supp			Wastewater	INO LI	W// TIE	evv .			
111 112 116 111	117			□ Priv		Public		□ Private	.ÈX(Pub	lic		-		
					sample taken ☐ Yes ☐ No Regulated by: ☐ DHSS ☐ DNR									
				nming F	ming Pools/Spas (check all that apply)									
Indoor pool □ Outdoor pool □ Spa □ Pool larger than 2000 square									are fe	et 🗆				
Please check if the following	New Lo	dging	Estab	lishm	ents	□ N/A		M. I I	- 1	10				
local ordinances apply	Omala		- b				NI/A O in the	Deel Conferd	- V-		M.T.	(7.	1/0	
		etectors hardwired n system installed						ing Pool Certified			No or Occ			
□ Plumbing□ Swimming Pools/Spas	i iie didiii	i system installed				Permit		ocrined to Natio				No		
□ Fuel Burning Appliances	Sprinkler	system installed				es □ No □ N/A Historical Building			□ Yes □ No □ I			√A		
Based on an inspection this day, the it														
renewal of your lodging license. Failur														
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 O	ut=Not In C					tional page(s)		Observed	N/A=Not	The second second	STREET, STREET,			
Section A & B: Water Supply & Was 1. Approved source, construction and		In	Out	NO		Section E: Fir 1. Textiles, han		are .		In	Out	NO	N/A	
Complies with water quality standard		X		1		2. Fire extinguis	sher type, inspe	cted, and locatio	n	x				
3. Chlorinator maintained and operated	d properly				X	Vertical oper	nings fire-rated,	self-closing					X	
4. Wastewater operation and maintena		×				4. Doors, self-c				57			X	
Section C: Sanitation/Housekeeping				r				installed, good r nstalled, available		X			X	
Walls, floors and ceilings in good repair Housekeeping practices and furnishings			×			7. Stairs and ra			0				X	
3. Towels and bed linens clean			X			8. Means of egi	ress, number, n	naintained		X				
4. Mattresses and box springs clean		X	X					intained and app	ropriate		A PARTY		X	
Pest control procedures lice machines, scoops, liners clean & protected		Y	^			Section F: Sw 1. Fence, gate a		er closure mecha	nism			-	X	
7. Garbage storage and disposal		X				2. Boundary line							1	
8. Premises maintained, plant growth controlled 3. De						3. Deck is clear							-	
 Food Inspection conducted accordi Food, equipment and single service 		R20-1.	025	1		Lifesaving 6 Pool clarity at	equipment ade	equate, good re , & temp. mainta	pair				-	
10. Food protected from contamination								s installed, good				> 1		
11. Facilities to wash, rinse and sanitiz						Adequate ve								
12. Handwashing facilities/hygienic practices				4		Electrical outRecords mai		tection & distance	е		-		-	
Section D: Life Safety 1. Combustible/toxic items usage and	storage	X				10. First aid kit		ns posted					V	
2. Building maintained to assure safe of	conditions	У				11. Lighting add	equate and in g						٧	
3. CO detectors hardwired, installed, g		X				Section G: Plu					12 1			
 GFCI, outlets & switches installed, g Exit signs installed, good repair 	good repair	X				 Equipment a Ventilation a 				X	X			
6. Emergency lighting installed, good r		У				3. T & P relief v				X				
7. Electric panel protected, labeled, go		X						installed, adequ	ate	X		~		
1. Fire Alarm System	tions					5. Backflow, air Section H: He						Δ		
2. Sprinkler System								ance/space heat	er	- 1			X	
3. Local Fire and Building Codes/Ordinances						Fire resistant				X				
Current Boiler/Pressure Vessels MDPS Certification					X	3. Location of h	eating/cooling	ınite		X				
Backflow Device(s) Test						4. Ventilation of				X				
6. Liquid Propane Leak Test				X	5. Operation an	d condition ade		1	X					
						NUMBER A	GENCY	^	TELE			71	01	
July Wird MY	de	110	CUL	111	10	0	MICH			3-6				
LICENSING YEAR					1	D	ATE INSPEC	TED	FOLL	ow n	P DA	TE)/	
20 / / / / / /	APPROV	'ED	□ Y	ES	N	0	(0-5	-2004	0	0)	2	00	1	
RECEIVED BY (PRINT NAME AND TITLE and SIGN) PAGE 1 OF								त्रे						
& Betel														



Establishment Name	e Physical Address	Chy hall Stor						
Section Reference		1 1 1 1 1 1 0 0						
	Room III							
G-1 =	Pust around draw in ball	tub						
C · 3	Bud skill soiled with stans							
	Room 1/2							
$\left(-2\right) $	Debrs on floor and desk							
(-1	Carpel pullo, from wall							
7	Room 113							
(-2	Debris on floor							
6-5	Stams on bedskirt + Comforter on hed by bathroom							
1	Room 116							
(- 2	pelons on floor							
(-5)	Prod bus on low under sink							
7-6	Debris on floor							
(1)	Spider webs by door							
7.5	Stain on headert							
	Room 122							
7-2	Debris on floor		2					
(-3	Stan in hedskirt							
	1 Room 123	The second second	N' N					
(-2)	Debes on floor	4)	7					
(-2	musty oder in room.							
	- Room 124	9						
(2	Debns on floor							
6-5	Speder web by ty stand		V2					
	Room 125							
C-2	Debris on Hour	4: 4:						
7.3	Room 126							
	Debrs on floor							
Mote:	Parrived Complete at a lovet	hed heigh in	oom 111					
V C C I C .	After Aust Said they had	hates disper	holy I					
13.11	Inspected room and found	20 Pridence	Ut bled					
	DUES DUSENT.		v.					
	9 /							
2018			T. Company					
INSPECTED BY	Marcum Patul		PATE 5-2001					
goode	The Jana		0 000					