

FOR CENTRAL OFFICE

ESTABLISHMENT NUMBER

4004(4)								OOL,	ONLI		24					
Establishment Name							Name	e Z	Owner	□ General M	lanage	r				
Physical Address						City /	CITY LOCAL STATE						Zip 20211			
310 SOUTH STORY						Cricia	1-0	TOV	}			0-	00	4		
Mailing Address						City						Zip				
County This inspection is a(n) Initial Manual Follow-up 13-427-2004						No. of	No. o	f Rooms		current lodgii			played	?		
Annual - Follow-up 5 13-4				W		Stories	6	0	- THE STATE OF THE	s 🗆 No 🗆 I	V/A- ne	W				
Rooms Inspected:					Supp				Wastewa							
112.112.115.116.116				□ Priv		□ Public	- N		□ Private	□ Pub						
						e taken Ye							NK			
204, 101, 208, 209, 210					Swimming Pools/Spas (check all that apply)									1.0		
Indoor pool □ Outdoor pool □ Spa □ Pool larger than 2000 squ													are te	et 🗆		
Please check if the following local ordinances apply	New Lo	dging	Estab	lishme	ents	□ N/A										
☐ Fire Safety ☐ Electrical Wiring Smoke detectors hardwired						'es □ No □	N/A	Swimmin	g Pool Certi	fied		No	□ N/	Α		
□ Plumbing Fire alarm					□ Y				Certified to National Standards or Occupancy							
□ Swimming Pools/Spas		r oyetem metamea					Perm									
□ Fuel Burning Appliances Sprinkler		system installed				es 🗆 No 🗆 N/A Histori			cal Building				No 🗆 N/A			
Based on an inspection this day, the items marked		"Out" below identify noncomp				pliance in operations or facilitie			s which must be corrected prior to issuance of					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 Our Section A & B: Water Supply & Wast		In	Out	NO NO		Section E: Fir			Observed	N/A=Not	In	Out	NO	NIA		
Approved source, construction and or		V	Out	140	IVA	1. Textiles, har			rs		X	Out	140	IVA		
2. Complies with water quality standards		Ŷ			P	2. Fire extingui				cation -		X				
Chlorinator maintained and operated properly		^				3. Vertical oper					X					
Wastewater operation and maintenance		X				4. Doors, self-c					X					
Section C: Sanitation/Housekeeping			,			Smoke detection					X					
Walls, floors and ceilings in good repair			X			6. Evacuation r				ilable	X					
Housekeeping practices and furnishings Towels and bed linens clean			-X			Stairs and raMeans of eg					X					
Mattresses and box springs clean		×				9. Handrails an				appropriate	1					
5. Pest control procedures		^	X			Section F: Sw				при при при				125		
6. Ice machines, scoops, liners clean & protected		X	, .			1. Fence, gate	adequ	ate, prope	r closure me		X					
Garbage storage and disposal		X				Boundary lin				ed				X		
8. Premises maintained, plant growth controlled		X				3. Deck is clear								X		
Food Inspection conducted according to 19CS 9. Food, equipment and single service/use		R20-1.	025	T		 Lifesaving Pool clarity, 						_		×		
10. Food protected from contamination		Ŷ				6. Steps, ladde								\$		
11. Facilities to wash, rinse and sanitize		X				7. Adequate ve			o motamou _l g	jood ropuli				X		
12. Handwashing facilities/hygienic practices		Y				8. Electrical ou	tlets, p	roper prof	tection & dis	tance				X		
Section D: Life Safety		7.5.				9. Records mai			ns posted					X		
Combustible/toxic items usage and storage		X		1		10. First aid kit			CONTROL SOL					X		
Building maintained to assure safe conditions CO detectors hardwired, installed, good repair		×				11. Lighting ad Section G: Pl					/			X		
4. GFCI, outlets & switches installed, good repair		Ŷ				1. Equipment a						X				
Si Ci, ottles a switches installed, good repair Exit signs installed, good repair		X				2. Ventilation a				าร	×	-				
6. Emergency lighting installed, good repair		X				3. T & P relief v	alves	adequate	, good repair	r						
7. Electric panel protected, labeled, good repair		X				4. Relief valve					X					
Required Annual Third Party Inspecti	ons		Y			5. Backflow, air					X	4		-		
Fire Alarm System Sprinkler System		X			Y	Section H: He 1. Unvented fu				neater	IVI					
Local Fire and Building Codes/Ordina	inces	X				2. Fire resistan				Julion	X			-		
4. Current Boiler/Pressure Vessels MDF											V					
Certification		×				3. Location of h					X					
5. Backflow Device(s) Test				X		4. Ventilation o				S	X					
6. Liquid Propane Leak Test	4 SIGNIX		l			5. Operation ar			quate	TELE	PHON	E				
INSPECTED BY (PRINT NAME and SIGN).				cum		/ S /	JA A	0110	\	61	7-1	377	- 0	191		
Joan Malcum Juan Plan					1.	101	MICHI			9.1						
LICENSING YEAR						D	DATE INSPECTED			FOLL	FOLLOW UP DATE					
20 21 /20 25 APPROVED			□ V	ES	× N	0	12 20 - 2024			7	7-17-2024					
RECEIVED BY (PRINT NAME AND TITLE and SIGN)								U	D W D I	PAGE	1 OF		1,00			
RECEIVED BY (PRINT NAME AND TITLE and SIGN) PAGE 1 OF 2																
Shell (Pus	C							4							
MO-580-0883 (6-16)	Dist	ribution	White/	Owner	Canary	//Central Office	Pink/	Local Offic	е				E9.02			

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Establishment Name Physical Address Observations, comments, and corrective measures Section Reference RECEIVED BY INSPECTED BY Distribution: White/Owner Canary/Central Office MO 580-2569 (6-16)