

Tourist Accommodation Inspection Report										CURRENT SCORE		
Accommodation Name: _____										Last Score		
Georgia Department of Public Health Address: _____										Date		
City: _____ Permit#: _____												
Inspection Date: ____/____/____ AM / PM Time Out: ____:____ AM / PM												
Purpose of Inspection: <input type="checkbox"/> Permitting/Preoperational <input type="checkbox"/> Routine <input type="checkbox"/> Re-Inspection <input type="checkbox"/> Requested <input type="checkbox"/> Complaint <input type="checkbox"/> Code:												
Areas of Critical Public Health Risks												
(Mark designated compliance status (IN, OUT, NO, NA) for each numbered item. For items marked OUT, mark COS if required and/or R for each item as applicable.)												
IN=in compliance OUT=not in compliance NO=not observed NA=not applicable POC=Plan of correction use as applicable R=Repeat violation of the same code provision												
Compliance Status										POC	R	
IN	OUT	NA	NO							Points		
1	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Adequate, approved, permitted, protected potable water supply; no cross connection or back siphonage						<input type="radio"/>	<input type="radio"/>	5
2	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Employee health; no sign of communicable diseases						<input type="radio"/>	<input type="radio"/>	5
3	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Hot/cold running water under pressure in all required locations of tourist accommodation						<input type="radio"/>	<input type="radio"/>	5
4	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Central and guestroom toilet, lavatory, and bathing facilities provided; accessible and available to patrons						<input type="radio"/>	<input type="radio"/>	5
5	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Sewers/sewage disposal systems/dump stations approved; properly constructed and installed; no surface discharge						<input type="radio"/>	<input type="radio"/>	5
6	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Premises free of pests and rodents; pesticide applied in accordance with laws, rules, and label						<input type="radio"/>	<input type="radio"/>	5
7	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Gas water heaters not installed in bathrooms, bedrooms or closets connected						<input type="radio"/>	<input type="radio"/>	5
8	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Annual gas fired equipment inspection on file; gas units equipped with automatic safety and/or 100% cut-off pilot						<input type="radio"/>	<input type="radio"/>	5
9	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Food offered in compliance with tourist accommodation permit or food service permit; appropriate bed and breakfast or continental breakfast operations and menu; proper food temperatures; handwashing and no bare hand contact						<input type="radio"/>	<input type="radio"/>	5
Facility Operations, Maintenance, and Services												
(Mark designated compliance status (OUT or NA) for each numbered item. For items marked OUT, mark COS (corrected onsite) or R (repeat) for each item as applicable.)												
Compliance Status										COS	R	
AREA	OUT	NA							Points			
FRONT DESK & EMPLOYEES	10	<input type="radio"/>	<input type="radio"/>	Permit and inspection report current and properly displayed; PIC assigned						<input type="radio"/>	<input type="radio"/>	2
	11	<input type="radio"/>	<input type="radio"/>	Personal hygiene practiced; evidence of frequent hand washing and personal cleanliness						<input type="radio"/>	<input type="radio"/>	3
WATER SUPPLY & SANITIZING	12	<input type="radio"/>	<input type="radio"/>	Hoses for filling water containers and dump station pads properly stored and handled; no other use						<input type="radio"/>	<input type="radio"/>	1
	13	<input type="radio"/>	<input type="radio"/>	Water glasses and multi-use utensils, washed, rinsed, and sanitized in an approved manner: 3 compartment sink, commercial dishwasher, approved guestroom kitchenette dishwasher or single service items provided						<input type="radio"/>	<input type="radio"/>	4
	14	<input type="radio"/>	<input type="radio"/>	Single service items placed in guestrooms or dwelling units - commercially pre-wrapped						<input type="radio"/>	<input type="radio"/>	1
TOILET FACILITIES	15	<input type="radio"/>	<input type="radio"/>	Ice from approved source; properly handled, supplied and stored; equipment approved/clean						<input type="radio"/>	<input type="radio"/>	1
	16	<input type="radio"/>	<input type="radio"/>	Toilet/lavatory/bathing facility fixtures and rooms clean and maintained; properly lighted, vented, heated, proper signage, and all in good repair						<input type="radio"/>	<input type="radio"/>	2
	17	<input type="radio"/>	<input type="radio"/>	Proper ventilation; no sign of mold, mildew, odors or moisture						<input type="radio"/>	<input type="radio"/>	2
	18	<input type="radio"/>	<input type="radio"/>	Toilet tissue and soap provided; soap individually wrapped or properly dispensed						<input type="radio"/>	<input type="radio"/>	2
SEWERS & SEWAGE	19	<input type="radio"/>	<input type="radio"/>	Anti-slip tubs/showers, slip strips, mats or applique products provided and in good condition						<input type="radio"/>	<input type="radio"/>	1
	20	<input type="radio"/>	<input type="radio"/>	Sewers and drains maintained, connections capped						<input type="radio"/>	<input type="radio"/>	1
	21	<input type="radio"/>	<input type="radio"/>	Watertight sewer connections with trailer outlets; properly sized						<input type="radio"/>	<input type="radio"/>	1
GARBAGE	22	<input type="radio"/>	<input type="radio"/>	Approved leak proof containers covered, in proper location, clean, and maintained; collection adequate						<input type="radio"/>	<input type="radio"/>	2
	23	<input type="radio"/>	<input type="radio"/>	Documentation and records available for inspection						<input type="radio"/>	<input type="radio"/>	2
INSECT AND RODENT CONTROL	24	<input type="radio"/>	<input type="radio"/>	Openings to outside and physical facilities protected by tight-fitting doors, screening, or other means						<input type="radio"/>	<input type="radio"/>	2
	25	<input type="radio"/>	<input type="radio"/>	Floors, walls, ceilings, windows, doors clean, and in good repair; appropriate for location and operation						<input type="radio"/>	<input type="radio"/>	2
	26	<input type="radio"/>	<input type="radio"/>	Ventilation provided and lighting adequate; guestroom kitchenettes/cooking facilities approved						<input type="radio"/>	<input type="radio"/>	2
	27	<input type="radio"/>	<input type="radio"/>	All furniture, waste receptacles, draperies, carpets; clean, and in good repair, considered the property of and furnished by the tourist accommodation						<input type="radio"/>	<input type="radio"/>	4
CONSTRUCTIVE LAYOUT FURNISHINGS	28	<input type="radio"/>	<input type="radio"/>	Beds, mattresses, mattress pads, springs, frames, pillows, and bed coverings clean; vermin free and in good condition; bed linen properly supplied, changed and laundered						<input type="radio"/>	<input type="radio"/>	4
	29	<input type="radio"/>	<input type="radio"/>	All sleeping quarters, laundry areas, and food areas properly separated						<input type="radio"/>	<input type="radio"/>	2
POOL / SPA	30	<input type="radio"/>	<input type="radio"/>	Complies with all applicable regulations, permitted, approved operation						<input type="radio"/>	<input type="radio"/>	1
	31	<input type="radio"/>	<input type="radio"/>	Barrier adequate, gate locked, and installed properly; warning sign posted, procedures and log maintained						<input type="radio"/>	<input type="radio"/>	2
LAUNDRY	32	<input type="radio"/>	<input type="radio"/>	Separate, structural separation, and in good repair; driers vented and adequate lighting						<input type="radio"/>	<input type="radio"/>	1
	33	<input type="radio"/>	<input type="radio"/>	Housekeeping carts and supplies clean, maintained; clean/sanitized items protected from contamination						<input type="radio"/>	<input type="radio"/>	1
GROUNDS	34	<input type="radio"/>	<input type="radio"/>	Grounds, walkways, porches and hallways maintained; drives provide unobstructed width and proper spacing; graded to drain; trailer spaces marked clearly, areas clean and maintained in good repair						<input type="radio"/>	<input type="radio"/>	3
	35	<input type="radio"/>	<input type="radio"/>	Electrical work and materials in compliance; grounded and well protected; properly located power lines						<input type="radio"/>	<input type="radio"/>	1
FOOD SERVICE OPTIONS	36	<input type="radio"/>	<input type="radio"/>	Food in sound condition; protected, properly prepared, stored, and handled; proper dispensers; item storage 6 inches off floor, physical facilities maintained and clean						<input type="radio"/>	<input type="radio"/>	2
	37	<input type="radio"/>	<input type="radio"/>	Single service articles properly stored and no re-use; multi-use utensils protected; food contact surfaces smooth easily cleanable						<input type="radio"/>	<input type="radio"/>	2
	38	<input type="radio"/>	<input type="radio"/>	No pets, guests and/or unauthorized personnel in kitchen/food prep area; employees smoking/eating in unapproved location						<input type="radio"/>	<input type="radio"/>	1
Person in Charge (Signature) _____ (Print) _____ Date: ____/____/____												
EH Specialist (Signature) _____ Re-inspection: YES <input type="radio"/> NO <input type="radio"/> Date: ____/____/____												