



STATE OF MONTANA
Food & Consumer Safety Section
Department of Public Health & Human Services

Date _____

Public Accommodation Establishment Inspection Report

Page ____ of ____

Facility Name _____ Owner _____ Manager _____

Location Address _____ City _____ County _____

Phone _____ Email _____ # of Rms/Units _____ Room Numbers Inspected _____

License _____ Inspection Purpose: Regular _____ Follow-up _____ Complaint _____ Illness Investigation _____ Pre-opening _____ Other _____

Item	Requirement from ARM Title 37, Chapter 111, subchapter 1 for hotels, motels, tourist homes, boarding homes & hostels.	IN	OUT	Not Observed	N/A
1	License current, all fees paid. Health authority allowed access.				
2	Plans reviewed & approved for new construction, remodeling or conversion.				
3	Registration of overnight guests with name, contact info, and sleeping unit. Kept ≥ 1 yr.				
4	Wastewater system functioning, no hazards, no surfacing, no contamination of state waters.				
5	Wastewater system extension, alteration, replacement or repair in compliance with DEQ & Local regulations.				
6	Water supply adequate & potable. Following restrictions if on health advisory or boil order.				
7	Nonpublic (NPWS) meets FCS Circular 1-2012 if constructed after May 25, 2012, or if modified, or if problems noted.				
8	NPWS: coliform sampled 2X/yr Apr-Jun & Sept-Oct, or as directed. Nitrate sampled every 3 yrs. Coliform sample date _____ Results _____. Nitrate date _____ Results _____				
9	Water test results sent to local health authority within 5 days. Test results kept ≥ 5 yrs.				
10	Nonpotable water marked as needed, no connection to potable water, no public health risk.				
11	Ice from licensed approved supplier or establishment's water meeting subchapter 1.				
12	Ice made, stored, transported & served in sanitary manner.				
13	Ice served with automatic dispenser, or by establishment staff with scoop. Scoop kept clean.				
14	Laundry mechanically washed until clean & hot air tumble dried to $\geq 130^{\circ}\text{F}$ for ≥ 10 min.				
15	Clean & soiled laundry separated in labeled containers. Space for sorting, folding & storage.				
16	Floors & walls that get wet smooth, durable, nonabsorbent & easily cleanable. Ventilation ok.				
17	Handwashing sink accessible as needed. Supplied w/ hand soap, paper towels, trash can.				
18	Hands washed between touching soiled & clean laundry.				
19	Warm water, not scalding, provided to handwashing sinks (100°F to 120°F).				
20	Janitor sink available & used (unless tourist home w/ approval). Mops air dried.				
21	Storage space adequate for extra bedding, furnishings, cleaning supplies & chemicals.				
22	Cleaners & pesticides used, stored, & disposed according to label instructions.				
23	Cleaning devices for toilets/urinals & tubs/showers separated to prevent contamination.				
24	Ozone air purifiers not used in establishment.				
25	Guest room floors, walls, ceilings, furnishings, & fixtures clean & in good repair. Ventilation ok.				
26	Furnishings movable or mounted for cleaning. Maintenance provided as needed.				
27	Guest rooms cleaned & clean sheets, pillow covers, & washcloths for each new guest or group.				
28	Clean sheets, pillowcases, towels, washcloths provided to each guest at least weekly.				
29	Shared bathrooms cleaned daily.				
30	Bedding, towels, washcloths clean & in good repair. Washable mattress pad used.				
31	All bedding washable or covered w/ duvet. Sheets folded ≥ 6 inches over blankets.				
32	Tubs/showers anti-slip surface or mats. Bathroom floors/walls smooth, durable, easily cleanable.				
33	Warm water, not scalding, provided to handwashing sinks, showers & tubs (100°F to 120°F).				
34	Food & drink items provided to guests washed, rinsed, & sanitized ($100\text{-}200$ ppm Cl-) or single use.				
35	Utensils for food & beverage stored, handled, & dispensed to keep clean.				
36	Food service meets ARM 37.110.2. Retail food service inspection attached.				
37	Food service licensed if serving anyone other than overnight guests.				
38	Lighting ≥ 10 footcandles in all public areas.				
39	Solid waste removed weekly to licensed facility, or approved alternative frequency. No burning.				
40	Containers rodent-proof, stable, on stand if metal. Covered when not used. No nuisance or flies.				
41	Swimming pools/spas licensed per ARM Title 37 Chapter 115.				

Report Received By _____ Title _____
 Report Received By Printed Name _____

Inspector _____ Phone _____ Follow-up inspection required: Yes / No
 Inspector Printed name _____
 Email _____