



STATE OF MONTANA – DPHHS - Environmental Health & Food Safety Section EHFS September 2022
Public Accommodation Establishment Inspection Rule Reference

Item	<i>All references are to ARM Title 37, Chapter 111, subchapter 1 unless otherwise noted. Matches inspection report form June 2012 v2.</i>
1	MCA 50-51-201, 204, 206 License current, all fees paid. MCA 50-51-301 Health authority allowed access.
2	102(1) (6), (8) Plans reviewed & approved 102(2), (7) for new construction, remodeling or conversion.
3	130(1) Registration of overnight guests with name, contact info, and sleeping unit. 130(2) Kept ≥ 1 yr.
4	116(1), (2), (4) Wastewater system functioning, no hazards, no surfacing, no contamination of state waters.
5	116(5) Wastewater system extension, alteration, replacement or repair in compliance with DEQ and Local regulations
6	110(1) Water supply adequate & potable. 113(1), 114(1), (2), (3), (4), (5), (6), (7), (8) Following restrictions if on health advisory or boil order.
7	110(3) Nonpublic (NPWS) meets FCS Circular 1-2012 if constructed after May 25, 2012, or if modified, or if problems noted.
8	111(1) NPWS: coliform sampled 2X/yr Apr-Jun & Sept-Oct, or as directed. 111(3) Nitrate sampled every 3 yrs.
9	111(5) Water test results sent to local health authority within 5 days. 111(6) Test results kept ≥ 5 yrs.
10	110(4) Nonpotable water marked as needed, no connection to potable water, no public health risk.
11	118(1) Ice from licensed approved supplier or establishment's water meeting subchapter 1.
12	118(2) Ice made, stored, transported, & served in sanitary manner.
13	118(3) Ice served with automatic dispenser, or by establishment staff with scoop. 118(4) Scoop kept clean.
14	121(1) Laundry mechanically washed until clean & hot air tumble dried to $\geq 130^{\circ}\text{F}$ for ≥ 10 min.
15	121(2)(a) Clean & soiled laundry separated in labeled containers. 107(1) Space for sorting, folding & storage.
16	107(4) Floors & walls that get wet smooth, durable, nonabsorbent & easily cleanable. 107(10) Ventilation ok.
17	121(3), (4) Handwashing sink accessible as needed. 121(3) Supplied w/ hand soap, paper towels, trash can.
18	121(2)(c) Hands washed between touching soiled & clean laundry.
19	107(7) Warm water, not scalding, provided to handwashing sinks (100°F to 120°F).
20	107(2), 122(9) Janitor sink available & used (unless tourist home w/ approval). 122(8) Mops air dried.
21	107(1) Storage space adequate for extra bedding, furnishings, 107(2) cleaning supplies & chemicals.
22	122(13) Cleaners & pesticides used, stored, & disposed according to label instructions.
23	122(10) Cleaning devices for toilets/urinals & tubs/showers separated to prevent contamination.
24	122(14) Ozone air purifiers not used in establishment.
25	122(11) Guest room floors, walls, ceilings, furnishings, & fixtures clean & in good repair. 107(10) Ventilation ok.
26	107(5) Furnishings movable or mounted for cleaning. 122(12) Maintenance provided as needed.
27	122(1) Guest rooms cleaned & clean sheets, pillow covers, & washcloths for each new guest or group.
28	122(2) Clean sheets, pillowcases, towels, washcloths provided to each guest at least weekly.
29	122(3) Shared bathrooms cleaned daily.
30	122(4) Bedding, towels, washcloths clean & in good repair. 122(5) Washable mattress pad used.
31	122(7) All bedding washable or covered w/ duvet. 122(6) Sheets folded ≥ 6 inches over blankets.
32	107(6) Tubs/showers anti-slip surface or mats. 107(4) Bathroom floors/walls smooth, durable, easily cleanable.
33	107(7) Warm water, not scalding, provided to handwashing sinks, showers & tubs (100°F to 120°F).
34	122(15) Food & drink items provided to guests washed, rinsed, & sanitized or single use. 124(1) 100-200 ppm Cl $^{-}$.
35	122(16) Utensils for food & beverage stored, handled, & dispensed to keep clean.
36	124(1) Food service meets ARM 37.110.2. Retail food service inspection attached.
37	124(1)(a) Food service licensed if serving anyone other than overnight guests.
38	107(3) Lighting ≥ 10 footcandles in all public areas.
39	117(2) Solid waste removed weekly to licensed facility or approved alternative frequency. 117(3) No burning.
40	117(4) Containers rodent-proof, stable, on stand if metal. 117(5) Covered when not used. 117(1), (5) No nuisance or flies.
41	106(10) Swimming pools/spas licensed per ARM Title 37 Chapter 115.