



**STATE OF MONTANA – DPHHS - Food & Consumer Safety Section**  
**Public Accommodation Establishment Inspection Rule Reference**

FCS November 2014

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