

**Georgia Department of Human Resources - Division of Public Health  
TOURISTS ACCOMMODATION INSPECTION RECORD**

Name of Accommodation <b>RESIDENCE INN BY MARRIOTT</b>	Address <b>2670 ADAMS FARM DR</b>	City <b>COLUMBUS</b>	County <b>Muscogee</b>
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Deficiencies found during inspection are marked with an (X). A check mark (✓) indicates satisfactory compliance.

	No. Item Description	Eval. Pts.	x ✓	Notes
<b>Water Supply</b>	1. Adequate, approved, no cross-connection	6	✓	
	2. Trailer water tank hose properly used & stored	1	✓	
	3. Cups, glasses & multiuse utensils washed, rinsed & sanitized after each occupancy or single service provided	4	✓	
	4. Drinking fountains of approved design	1	✓	
	5. Ice from an approved source stored and handled properly	2	✓	
<b>Toilet Facilities</b>	6. Toilet facilities provided	5	✓	
	7. Rooms, fixtures clean & in good repair	2	✓	
	8. Well lighted, ventilated	2	✓	
	9. Hot & cold water under pressure, soap & individual towels, receptacles	2	✓	
	10. Central toilet facilities, separate for each sex, provided within 200 feet of each dwelling unit served	3	✓	
<b>Sewers</b>	11. Sewers & connections approved	2	✓	
<b>Sewage Disposal</b>	12. Method Public Sewer	Public Sewer		
	12. Sewage & other liquid waste disposed of by an approved manner	4	✓	
<b>Plumbing</b>	13. Plumbing properly installed with no back siphonage, good repair	4	✓	
<b>Refuse Disposal</b>	14. Containers adequate, approved, properly located	4	✓	
	15. Approved collection & disposal	4	✓	
<b>Insect/Rodent Control</b>	16. Dwelling units effectively screened or other means for excluding vermin	2	✓	
	17. Vermin effectively controlled	2	✓	
<b>Housing</b>	18. Clean, structurally sound, good repair	5	✓	
	19. Well lighted, ventilated	1	✓	
	20. Furnishings clean & in good repair	4	✓	
	21. Bed clothing clean, linens replaced daily unless written notice is given to occupant	4	✓	
<b>Heating and Fire Safety</b>	22. Type Individual Gas	Individual Gas		
	22. All gas appliances properly vented to...?	6	✓	
	23. Natural gas equipment equipped with automatic safety pilot, liquefied petroleum appliances with 100% safety pilot	6	✓	
	24. Gas water heaters properly located and vented	1	✓	
	25. Smoke detectors & fire extinguishers installed & operational	2	✓	
<b>Food Service</b>	26. Type Permit	Permit		
	26. In compliance with applicable rules	8	✓	
<b>Laundry Rooms</b>	27. Separate, structurally sound, clean, good repair	2	✓	
	28. Hot & cold water under pressure, adequate light & ventilation	2	✓	
<b>Grounds</b>	29. Well drained, clean, maintained	1	✓	
	30. Trailers properly spaced and marked 15 feet between trailers & property lines, 10 feet between trailers and internal driveways, abuts on drives 20 feet or wider	1	✓	
	31. Grounded & weatherproof electrical outlets at each trailer space; power lines underground or suspended or at least 18 feet above ground	1	✓	
	32. Swimming pool and spa in compliance	1	✓	
<b>Employee Hygiene</b>	33. Good personal hygiene, no communicable disease	4	✓	
<b>Permit</b>	34. Permit displayed, current inspection report posted	1	✓	

**100**

County Code  
**106**

Permit Number  
**T106-852**

# of Units  
**78**

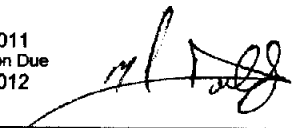

Purpose  
1. Routine  
2. Follow up  
3. Request  
4. Complaint  
9. Other

Inspection Time  
**08:20**

Disposition  
1  
1. Permit Issued  
2. Permit Denied  
3. Enforcement Action Recommended

Additional comments \_\_\_\_\_ \* Place Appropriate Number in Block

Rooms inspected 109,112,113,206,218,305,223

Date of Inspection **10/19/2011** Discussed with (Signature)  Mike Donnelly Inspected by (Signature)  Ashley Basset

Next Inspection Due **06/30/2012**

Title: **GM** Title: Environmental Health Specialist I