

## PROPER CLEANING OF WHIRLPOOLS

1. Drain the tub completely.
2. Fill with water 2" above the highest jet.
3. Add ¼ cup of a low suds dishwasher detergent and run the jets for 5-10 minutes.
4. Drain the tub completely.
5. Refill the tub with cool water. Add 1 oz. of bleach to 4 gallons of water. Run the jets for 5-10 minutes.
6. Drain the tub completely.

## REMEMBER:

- ✓ If you have a private well you should test for coliform bacteria annually.
- ✓ Privies are only accepted at existing facilities. They shall be eliminated at change of ownership.
- ✓ All plumbing systems must be connected to an approved discharge system.
- ✓ **Private wells and septic must comply with DNR requirements.**

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# Tourist Rooming Houses



## GENERAL REGULATIONS

- ✓ State Code Chapter ATCP 72 requires that lodging facilities obtain a license if sleeping accommodations are offered for pay to tourists or transients.
- ✓ Land surfaces around the facility shall be well maintained. Parking areas shall also be properly graded, drained and treated to minimize dirt, dust and ice.
- ✓ The exterior of all buildings shall be well maintained and in good repair.
- ✓ Each operator shall provide a register and require all guests to register their true names and addresses before being assigned sleeping quarters. The guest register shall be made available upon request for inspection for 1 year.
- ✓ Any facility that prepares, sells or serves any meals shall be licensed as a restaurant facility as well. This does include continental breakfast.



## DISINFECTION AND SANITATION

- ✓ Soap, hand towels and warm water shall be provided in each restroom.
- ✓ All garbage shall be kept in separate, leak-proof, nonabsorbent containers with tight fitting lids to deter pests.
- ✓ Multi-use glasses, ice buckets and other utensils and dishes shall be stored to prevent contamination. When cleaned they shall be washed, rinsed and sanitized.
- ✓ All dishes, utensils and food contact surfaces shall be cleaned and sanitized between guests. **One capful of bleach per gallon of water.**
- ✓ Effective measures shall be taken to prevent the entry of rodents, flies, cockroaches and other insects into the establishment.

## STRUCTURE AND FIRE SAFETY

- ✓ All hotels, motels and tourist rooming houses shall comply with state building codes and fire safety codes.
- ✓ Smoke detectors shall be located in all sleeping rooms and kitchen area. Smoke detectors must be checked between guests to verify they are in working order.
- ✓ A carbon monoxide detector is required on each floor if combustible appliances are installed or an attached garage is present.

- ✓ Fire extinguishers shall be properly maintained and available.
- ✓ Any room with a gas space heater shall have a constant fresh air source available through a permanent opening. Incomplete combustion forming carbon monoxide is a concern.
- ✓ Facilities built after 1980 must provide 2 exit routes as required by state building codes. Windows and ladders may be acceptable.
- ✓ Doors to all cabins/cottages shall be provided with a key for locking from the outside and non-key locking from the inside.
- ✓ All windows that can be opened must be equipped with screens. Doors opening to the outside must also be screened or self-closing.
- ✓ All rooms shall be maintained in a manner conducive to the health, comfort and safety of its guests. They shall be in good repair and clean.

## BEDDING

- ✓ Pillowslips, sheets and towels shall be washed between guests.
- ✓ Beds shall be made with a mattress pad and a 12-inch fold back of the sheet over the blankets to reduce facial contact with the blankets.
- ✓ Blankets, spreads, mattresses and pillows shall be kept clean and free of insects.

