

## <u>Check List for Plan Approval of Hotels/Motels</u> (Complete the plan approval check list for food establishments if hotel is also providing food)

## Plans for:

Name of Establish	iment		
Address			
Contact Person			
Phone	Fax	Email	
Date Received		Date(s) Reviewed	
Plans Approved?	Yes()No()	Date Approved	
***NOTE: See addendum letter dated			***

FINISH SCHEDULE

\* Not Approved/Need Statement \*\* Submit Samples

Areas	Floor Finishes	Sanitary coved base	Wall Finishes	Ceiling Finishes	Approved	Not Approved

Revised on: 08/22/2023

Ι.	Miscellaneous	
а.	Carpeting in public areas of closely woven construction.	
b.	Tile grout in work areas, toilet rooms and vestibules smooth & acid resistant	
C.	All paints in kitchenettes must be washable (i.e. gloss or semi- gloss)	
d.	Storage for utensils and single-service articles provided	
II.	Effective Vermin Control	
а.	All openable windows screened	
b.	All exterior doors self-closing & tight-fitting	
III.	Facilities for Employees	
a.	Employee restroom provided with toilet and handwashing facilities	
b.	Soap and sanitary towels or electric hand drying devices installed at all hand sinks	
C.	Hot and cold water supplied to all hand sinks with a mixing-type faucet	
d.	Employees' storage area/lockers provided	
IV.	Sewage Disposal	
a.	Site approval by local county health department, if private sewage disposal system proposed	
b.	Adequate plans approved, if private or community type system is proposed	
V.	Plumbing System	
а.	Water from an approved source	
b.	All equipment properly drained (indirect drains/air-gapped)	
VI.	Hot Water Supply	
а.	Adequate size water heater	
b.	Mop sink or curbed cleaning facility provided	
VII.	Guest Rooms	
а.	Adequate size (at least 60 square ft./bed)	
b.	Door locks provided (at least 2)	
C.	Safe depository provided for guest valuables	
d.	Smoke detectors provided in each hotel sleeping room	
e.	Adequate heating and ventilation provided in each guest room	
f.	Suitable window coverings	
g.	Adequate lighting	
h.	Placards provided for kitchenettes (indicates if dishware is sanitized between each guest)	

VIII.	Laundry Facilities	
а.	Commercial washer (minimum 25 lb. load) and dryers provided	
b.	Separate laundry facilities for guests	
C.	Separate laundry carts for clean and dirty linens	
d.	At least one hand sink with hot and cold water supplied in or adjacent to laundry room	

IX.	Garbage	
a.	Located so as not to create a nuisance	
b.	All outside garbage containers are leak-proof and have tight	
	fitting lids or covers	

Х.	Storage		
<b>л.</b> а.	Adequate storage provided for poisonous or toxic materials		
b.	Adequate storage for clean linens and toiletries		
C.	Adequate storage for single service articles		
XI.	lce		
a.	Automatic self-service ice dispensing		
b.	Protected from contamination (overhead protection if located		
	outdoors)		
C.	Indirectly drained		
XII.	Restroom Facilities		
	Requirement for public toilet facilities, handicap requirements, and numb		
urinals	s, lavatories, etc.) is to be determined by the City Plumbing Dept., when i	n their jurisdicti	on.
а.	Employee facilities provided		
b.	Proper ventilation		
C.	Self-closing doors		
XIII.	Swimming Pools		
	*This section applies to those counties without local Pool Rules		
a.	Constructed of inert, non-toxic material (concrete, tile, etc.)		
b.	Water chemistry will be checked daily and logs maintained		
C.	Fresh water inlet at elevation above deck level of pool		
d.	Adequate recirculation and filtration equipment provided and		
	installed		
e.	Shepard's crook and approved life buoy with rope attached to		
	reach at least one-half the width of the swimming pool		
f.	Approved test kit provided for water chemistry testing		

## ADDITIONAL INFORMATION

Further inquiries may be directed to: Alabama Department of Public Health Bureau of Environmental Services 201 Monroe Street – Suite 1250 Montgomery, AL 36104 (334) 206-5375 https://www.alabamapublichealth.gov/environmental/