

**GEORGIA DEPARTMENT OF COMMUNITY HEALTH  
TOURIST ACCOMMODATION  
PLAN REVIEW**

Name of Tourist Accommodation: \_\_\_\_\_ Type: \_\_\_\_\_

Number of Units \_\_\_\_\_ Date Submitted: \_\_\_\_\_ Reviewed by: \_\_\_\_\_

Date Approved: \_\_\_\_\_

Date Disapproved: \_\_\_\_\_

If disapproved, what other information or changes are needed?

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

Water Supply      Type \_\_\_\_\_

Yes No NA

— — —

Approved?

— — —

Is cold running water provided to all equipment that uses water?

— — —

Is hot and cold running water under pressure provided to all lavatories, bathing facilities, laundry facilities and all water-using equipment where eating and drinking utensils are washed?

— — —

Is it specified in plans that hot water will not exceed 120°F?

— — —

Is water supply adequately protected to preclude the possibility of back siphonage?

— — —

Will a "food grade" water hose be provided for filling trailer water tanks?

— — —

If water glasses, multiuse utensils and/or unlined ice buckets are to be used, is approved sanitizing method for?

Method to be used: 3 compartment sink \_\_\_\_\_, approved dishwasher \_\_\_\_\_

— — —

Will water glasses and multiuse utensils be protected from contamination?

If so, how? \_\_\_\_\_

— — —

Are all drinking founts constructed of impervious material?

— — —

Do all drinking founts have an angle jet nozzle above the overflow rim of the bowl which is protected by a non-oxidizing guard?

— — —

Will ice be made from an approved water supply?

— — —

Is ice machine automatic dispensing?

Toilet Facilities

Yes No NA

— — —

Are toilet, lavatory and bathing facilities provided as required in "Rules and Regulations for Tourist Accommodations"?

— — —

Are all toilet, lavatory and bathing facilities ventilated so that ducts from toilet rooms are not connected into return ventilation ducts to any other room?

— — —

If liquid soap is to be used, will approved containers be provided?

\_\_\_ \_\_\_ \_\_\_ How will individual towels, and bathmats be laundered? \_\_\_\_\_ Is this method acceptable?  
\_\_\_ \_\_\_ \_\_\_ For dependent trailers, are central toilet facilities provided for each ten trailer spaces or fraction thereof and for each ten dwelling units of non-permanent structure or fraction thereof with not less than one commode, one lavatory and one tub or shower head for each sex?

\_\_\_ \_\_\_ \_\_\_ Is a urinal provided in each central toilet designated for men?

Sewers

Yes No NA

\_\_\_ \_\_\_ \_\_\_ Are sewers designed in accordance with recognized engineering practices for the estimated sewage flow and approved by local building authority?

\_\_\_ \_\_\_ \_\_\_ Is a sewer connection provided to each independent trailer space which is not less than three inches in diameter, has suitable fittings to permit a watertight junction with a trailer outlet and can be closed when not in use to prevent escape of odors?

Sewage Disposal

Yes No NA

\_\_\_ \_\_\_ \_\_\_ Will on-site sewage disposed be required?

\_\_\_ \_\_\_ \_\_\_ If so, has application been submitted for on-site sewage management system?

\_\_\_ \_\_\_ \_\_\_ Has site been evaluated and approved for on-site sewage disposed?

Plumbing

Yes No NA

\_\_\_ \_\_\_ \_\_\_ Does all plumbing comply with State and local laws, ordinances or regulations?

Garbage and Refuse Disposal

Yes No NA

\_\_\_ \_\_\_ \_\_\_ Will approved containers for waste be provided within 100 ft. of tourist accommodation or in an approved location?

\_\_\_ \_\_\_ \_\_\_ Are adequate cleaning facilities provided for cleaning waste containers and storage areas?

\_\_\_ \_\_\_ \_\_\_ Are drains provided to dispose water from cleaning operation as sewage?

Insect and Rodent Control

Yes No NA

\_\_\_ \_\_\_ \_\_\_ Are openings to the outside effectively protected against the entrance of rodents and insects?

Construction, Layout and Furnishings

Yes No NA

\_\_\_ \_\_\_ \_\_\_ Is ventilation provided for all rooms?

\_\_\_ \_\_\_ \_\_\_ If windows are the only means for ventilation, is openable window area at least 1/20 of the floor area served?

\_\_\_ \_\_\_ \_\_\_ If ventilation is provided by other means than windows, is system adequate to make one complete air change each twenty minutes?

\_\_\_ \_\_\_ \_\_\_ Will artificial light be provided to maintain at least ten foot candles at 30" above floor levels?

Heating and Fire Safety

Yes No NA

- Are all gas heaters vented to the outside of building?
- Does automatic natural gas heating equipment have automatic safety pilots?
- Is liquefied petroleum gas burning appliances equipped with 100% safety cut off pilots?
- Are gas water heaters installed outside of bathrooms, bedrooms and connecting closets?

Swimming Pools

Yes No NA

- Have plans for swimming pool(s) been submitted and approved?
- If swimming pool cannot be approved at a bed and breakfast establishment, is a fence at least four feet high with locked gate provided around pool?

Laundry Rooms

Yes No NA

- Are laundry facilities separate from other facilities?
- Are laundry facilities for guest use vented to the exterior, lighted, ventilated and separate from tourist accommodation's laundry facility?
- Is hot and cold water provided to laundry facilities?
- Are dryers vented to the outside?

Grounds

Yes No NA

- Are grounds graded to drain and serviceable walk and driveways provided?
- Is at least 15 feet clear space provided between trailers and building?
- Is at least 10 feet provided between trailers and internal driveways?
- Are driveways at least 20 feet wide and easily accessible to a public thoroughfare?
- Are grounded and weather-proof electrical outlets supplying at least 115 volts provided at each trailer space?
- In trailer parks and campgrounds, are power lines located underground or suspended at least 18 feet above ground?

Food Service

Yes No NA

- Type: Food Service Permit \_\_\_\_\_
- Bed and Breakfast Home \_\_\_\_\_ Continental Breakfast \_\_\_\_\_
- If food service permit is needed, have plans been submitted and approved?

If Continental Breakfast only:

- — — Is two-compartment sink provided which is large enough to fully immerse the largest utensil?
- — — Is a refrigerator provided which can maintain food temperatures at or below 41°F (5°C)?
- — — Are self service ice machines provided? Note: If self service ice machines are not provided, cups will have to be prefilled by management.

If Bed and Breakfast Home:

- — — Are floors, walls and ceilings in good repair and easy to clean as determine by Health Authority?
- — — Are refrigeration facilities provided to maintain foods at or below 41°F (5°C)?
- — — Are adequate means provided to maintain cooked foods at or above 140°F (60°C)?
  
- — — Are self service ice machines provided?
- — — Are all equipment and utensils constructed and repaired with safe materials, corrosion resistant and nonabsorbent, smooth and easily cleanable?
- — — Are three compartments for washing - rinsing - sanitizing dishes provided?  
Note: It is acceptable to use a 2-compartment sink with an additional dish pan for sanitizing.
- — — If a commercial water heater is provided, is it NSF approved or equivalent?
- — — If a non-commercial dishwasher is provided, does it have a high temperature rinse cycle or in lieu of this will hot water be delivered to machine at a minimum 155°F (68°C)
- — — Is sufficient area provided for handling soiled and cleaned utensils?

NOTES: \_\_\_\_\_  
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