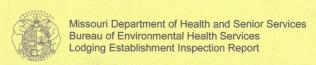


FOR CENTRAL OFFICE USE ONLY

ESTABLISHMENT NUMBER

Establishment Name							Name ,	/ M Owner /□ C	General N	Manage	r			
Lede Tim Lodge														
Physical Address 233 & Elic Ctu				Ludy City E.			MAINC L				Zip	Zip 65466		
Mailing Address 338 Emission					City	Em inc	AC C			Zip	54	66		
County This inspection is a(n) Telephone No. of Stories Z No. of Rooms Is the current lodging license displaying the current lodging li										playe	d?			
Rooms Inspected:	ollow up			Wate	r Supp	V		Wastewater		WALLE				
Bunk house 1+2				₫ Priv		□ Public		Private	□ Pub	lic			HEMSELD CONTROLL	
Water sample taken AVes DNo Regulated by DDHSS DD								DI	IR					
Swimming Pools/Spas (check all that apply)														
Lodge 7.8.11				Indoo	r pool	Outdoor	pool 🗆 🕄	Spa 🗆 Pool la	arger tha	an 200	0 squ	are fe	et 🗆	
	lew Lod	ging	Estab	lishme	ents	□ N/A								
local ordinances apply	moke det	octors	hardy	irod	ΟY	′es □ No □ I	N/A Swim	ming Pool Cartified	□ Yes		No	D N	1//	
	Fire Safety					es No 1								
- · · · · · · · · · · · · · · · · · · ·						Permi		☐ Ye		No	прин	,		
Swimming Pools/SpasFuel Burning AppliancesSprinkler system installed			ed	□Y	'es □ No □ I	N/A Histor	ical Building	□ Ye		No		I/A		
Based on an inspection this day, the items	marked "	'Out"	below i	dentify	noncom	nliance in opera	tions or facil	ities which must be	correcte	d prior	to issu	ance	or	
renewal of your lodging license. Failure to	comply v	vith a	ny time	limits fo	or correc	ctions specified i	in this notice	may result in revoc	cation of	your loc	dging I	cens	э .	
and/or prosecution. Owners may request	a hearing	befor	e the D	epartm	ent Dire	ctor upon filing a	a written req	uest within ten days	after re	ceipt of	this no	otice.		
(RSMo 315.005-065, 19 CSR 20-3.050)			397		100		Bart Phase	Calle sufficiency						
In=In Compliance Out=I Section A & B: Water Supply & Wastew		mplia n	Out	NO NO		tional page(s) Section E: Fire		ot Observed	N/A=Not	In		NO	N/A	
Approved source, construction and open		X	Out	NO	N/A	1. Textiles, han	and the second s	irrors		X	Out	NO	N/A	
Complies with water quality standards	ration	1						spected, and location	n	X				
3. Chlorinator maintained and operated pro	operly	- 4				3. Vertical open				X				
4. Wastewater operation and maintenance	9	X				4. Doors, self-cl				X				
Section C: Sanitation/Housekeeping		Heli		18				ed, installed, good		X	~			
1. Walls, floors and ceilings in good repair		N	X					n, installed, availab	le	-	X			
Housekeeping practices and furnishings Towels and bed linens clean	5	X	"			Stairs and raiMeans of egr				>				
4. Mattresses and box springs clean		X						naintained and app	ropriate	1				
5. Pest control procedures		X				Section F: Sw								
6. Ice machines, scoops, liners clean & pro	otected	ŏ.				1. Fence, gate a	adequate, pro	oper closure mecha	nism				X	
7. Garbage storage and disposal		V						properly marked						
					3. Deck is clean									
Food Inspection conducted according to 19CSR20-1.025 9. Food, equipment and single service/use			0/23					adequate, good re ant, & temp. mainta					+	
10. Food protected from contamination								rails installed, good						
11. Facilities to wash, rinse and sanitize						7. Adequate ver		, ,						
12. Handwashing facilities/hygienic practices					8. Electrical out	lets, proper p	protection & distance	е						
Section D: Life Safety	000					9. Records mair		signs posted						
Combustible/toxic items usage and stora Building maintained to assure safe cond		X				 First aid kit a Lighting ade 		a good repair						
CO detectors hardwired, installed, good		X				Section G: Plu								
4. GFCI, outlets & switches installed, good		K				1. Equipment ad	dequate, goo	od repair		X				
5. Exit signs installed, good repair		*						mbing, restrooms		3				
6. Emergency lighting installed, good repair		Y						ate, good repair	-1-	×				
7. Electric panel protected, labeled, good r Required Annual Third Party Inspection		<i>\</i>				5. Backflow, air		es installed, adequ	ale	X				
Fire Alarm System		X				Section H: Hea				/ / /				
2. Sprinkler System				K				pliance/space heat	er				X	
3. Local Fire and Building Codes/Ordinance				X		2. Fire resistant	room or spr	inkler head		8				
4. Current Boiler/Pressure Vessels MDPS Certification				X		2 Location of	antine/e!	a unito		X				
Backflow Device(s) Test				X		 Location of he Ventilation of 		and utility rooms		X				
6. Liquid Propane Leak Test				X						V				
6. Liquid Propane Leak Test 5. Operation and condition adequate INSPECTED BY (PRINT NAME and SIGN) 4 EPHS NUMBER AGENCY 7 TELEPHONE 7								,						
Kerin P Dujon & M 1777 Ten, Cottell Del 417/967/413/														
LICENSING YEAR	1					D/	ATE INSPE	CTED .	FOLL	DW MO	P DAT	E	1	
3	PROVE	:D	□ YI	EQ	B No	0	11/18	124		0/	26/	24	-	
					D N	,	40	/-/	PAGE	100	2	*		
RECEIVED BY (PRINT NAME AND T	IILE and	0 310	JIN)		200				PAGE	. I OF				
diedy knowson	1 111	1				and the second		1907D						
MO 580-0883 (6-16)	Distrib	ution:	White/0	Owner	Canary	/Central Office	Pink/Local C	office			E	9.02		



Establishment Name	Observations, comments, and corrective measures
Section Reference	Observations, comments, and corrective measures
C-2	
L' -	Disposable drinking cups must be
	Disposable drinking cups must be Fording wrappel
-/	
56	Evacuation Route & Plan not Posted in Lodge Rooms
	in Lodge Rooms
	ex /
	14 13 12 1/
	[a+ 3 4 - Fx+d x-]
	2 Ext 1 4 E D Ext
	down E
	Ship =
	126 1
	12 0 0 7
1.00	10 9 8 /
	Hung something simile in all Room in the Ledge
INSPECTED BY	RECEIVED BY DATE
INOI LOILD BI	PDATE / 18/24
MO 580-2569 (6-16	1)4/61
1710 000-2000 10-10	PISTINGUOTI, VITILO/OVITOL DAHALVOCHILALOHICE FILIMEUCALOHICE