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ENVIRONMENTAL PUBLIC HEALTH CONSORTIUM

Reinspection Criteria for Hotel, Motel, Tourist Rooming Houses and Bed & Breakfast Establishments

This document will assist in the determination of when a reinspection is warranted. Reinspections are to be conducted as soon as possible, based on the scheduled date for the correction(s).

If a return visit is required to verify compliance, a reinspection and reinspection fee will be required if applicable. As indicated below, if documentation or other evidence is provided to show satisfactory compliance, a reinspection may not be required:

Category 1 – Imminent Hazards

Whenever an inspection or complaint investigation reveals the existence of a violation that is potentially hazardous to the health and safety of patrons or employees and the violation cannot be corrected during the inspection or investigation, the inspector must return to the establishment to verify that the violation has been corrected.

**Note – Category 1 violations apply specifically to items 1-18 as identified below.*

Category 2 – Priority Violations

Whenever an inspection reveals that 6 or more priority violations have been observed and noted, a reinspection will occur whether the violations were corrected onsite or not, to verify active managerial control has been established.

Category 3 – Repeat Violations

Whether corrected on-site or not, repeat violations that are documented over 3 inspections (pre-inspection, routine, complaint or onsite) will result in a reinspection.

Category 4 – Excessive Violations

An excessive number of violations may result in a reinspection. The inspector and their supervisor will determine if there is a lack of active managerial control based on the quantity and criticality of the observed violations.

**Note – Category 2, 3, and 4 violations apply to all the violations as identified in the “Lodging Marking Instructions” document.*

The following violation(s) will result in a reinspection and applicable reinspection fee under Category 1 – Imminent Hazards:

1. An operator or employees are working while ill with a communicable disease.
2. Safe water cannot be obtained consistently from a well as evidenced by laboratory reports. For private wells, follow the department’s Water Sample Compliance for Licensed Establishments policy for appropriate follow-up.
3. The private onsite wastewater treatment system shows evidence of failure and the operator is not in the process of attaining compliance. *If documentation can be provided showing that*

compliance has been attained, a reinspection will not be required (for example, approval from DSPS or DNR).

4. Plumbing fixtures such as sinks, toilet facilities, or public or private sewage systems are not discharging into approved waste storage containers or systems.
5. The fire alarm is not in working order as indicated on the fire alarm control panel or by a third party inspection report. The alarm, supervisory, or trouble indicator light is illuminated, or the normal indicator light is not illuminated. *If active managerial control is in place and photographic or video documentation along with a receipt can be provided, then a reinspection will not be required.*
6. The lodging facility does not have an adequate combustion air supply for gas space heaters. Orders shall be written for qualified HVAC personnel to perform the work of providing combustion air for the gas space heater and provide written documentation to the department. The gas space heater may not be operated until documentation has been received by the department that the work has been completed. *If documentation can be provided showing that compliance has been attained, then a reinspection will not be required (for example, approval from HVAC professional).*
7. Smoke detectors are not installed where required, are not maintained, or are expired. *If active managerial control is in place and photographic or video documentation along with a receipt can be provided within 5 days, then a reinspection will not be required. Wisconsin Statutes § 101.145(4) requires corrections to be made within 5 days.*
8. Carbon monoxide detectors are not installed where required, are not maintained, or are expired. *If active managerial control is in place and photographic or video documentation along with a receipt can be provided within 5 days, then a reinspection will not be required. Wisconsin Statutes § 101.149(8)(a) requires corrections to be made within 5 days.*
9. Fire extinguishers are not installed where required or are not maintained. *If active managerial control is in place, then photographic or video documentation along with a receipt can be provided, and a reinspection will not be required.*
10. Fire exits are not usable. *If active managerial control is in place, then photographic or video documentation along with a receipt can be provided, and a reinspection will not be required.*
11. A system for notifying guests of a fire is not provided in applicable lodging facilities with more than 12 guest rooms above the first story.
12. Insects of public health importance, rodents, bed bugs or other pests are present in the establishment.
13. Utensils are not being washed, rinsed and sanitized in an approved manner, signage advising that utensils are not washed, rinsed and sanitized is not provided where applicable, or supplies for sanitizing are not available.
14. Food from an unapproved source is observed being served or provided in the lodging establishment.
15. Cross-contamination is observed between raw animal foods and ready-to-eat foods or between food and the cleaning and sanitizing process of equipment and utensils in the Bed & Breakfast establishment.
16. Raw animal food is cooked to a temperature below 165°F in the Bed & Breakfast establishment.
 - a. A greater than 2°F difference must be observed for a reinspection to occur.
17. Potentially hazardous food is hot held below 150°F in the Bed & Breakfast establishment.
 - a. A greater than 2°F difference must be observed for a reinspection to occur.
18. Potentially hazardous food is cold held above 40°F in the Bed & Breakfast establishment.
 - a. A greater than 2°F difference must be observed for a reinspection to occur.