



Health Department
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Checklist & Expectations for a Tourist Rooming House (TRH)

- 1. Inspectors are required to follow & enforce the following documents:**
 - Chapter ATCP 72 Hotels, Motels, and Tourist Rooming Houses
 - SPS 361 to 365 (regarding building structure and safety)
 - SPS 321.097 and 362.1200 (regarding carbon monoxide detectors)
 - Other codes and requirements in regards to public safety and health (Code references are located throughout ATCP 72)

- 2. Documents to assist new Tourist Rooming House operators.**
 - Lodging Inspection Guidance (Commercial Building Code vs. Uniform Dwelling Code)
 - Disclosure for Sanitizing Utensils
 - Jetted Tub Cleaning and Sanitizing Guide

- 3. Listed below is a check list that inspectors will consider during the annual inspection (but not limited to):**
 - Up-to-date license (license (or a copy) must be posted in public view)
 - WATER & SEWAGE:
 - i. Approved public water supply. Private wells may be used but must follow NR 812 and comply with yearly DNR testing requirements
 - ii. Approved public or private sewage must be in accordance of SPS 382 and 383
 - iii. Hot and cold water under pressure
 - GARBAGE:
 - i. Kept in a leak-proof, non-absorbent containers equipped with tight fitting covers.
 - ii. Containers must be cleaned inside and outside regularly.
 - KITCHEN
 - i. Appliances and surfaces must be maintained in a sanitary condition.
 - ii. Utensils must be constructed with material that is easily cleanable and durable (example: wooden cutting knife blocks are NOT allowed because it is not easily cleanable)
 - iii. All food must be disposed of after each guest stay
 - iv. Ice machines and/or ice trays must be emptied and cleaned after each guest stay
 - v. Two options are available for cleaning and sanitizing dishes:
 1. Wash, rinse and sanitize entire supply of kitchenware after each guest stay
 2. Post the Disclosure for Sanitizing Utensils to notify guests that utensils have not been sanitized.
 - SLEEPING ROOMS
 - i. Linens shall be washed in between each guest stay and at least once a week. Must be maintained in a clean and sanitary condition and free of insect infestations.

- ii. Sheets shall have a 12 inch fold back
 - iii. Every mattress shall be protected effectively with a pad of appropriate size and fit.
 - iv. Must have an unobstructed secondary form of egress (approved exit for emergency escape)
- BATHROOM
 - i. All fixtures and plumbing maintained in proper working order.
- All jetted tub shall be maintained in accordance with the Jetted Tub Cleaning and Sanitizing Guide
 - ii. Bottom of shower/tub shall be slip resistant or a slip resistant mat shall be provided
 - iii. Soap and towels shall be provided and available for each guest stay
- BUILDING STRUCTURE & SAFETY (See ATCP 72.14 for more information)
 - i. Compliance with all state commercial building and fire safety codes is required
 - ii. Sleeping rooms are of adequate size
 - iii. Smoke detection provided and maintained where required
 - iv. Windows and doors shall be screened in accordance with ATCP 72 requirements.
- CARBON MONOXIDE DETECTORS
 - i. Please refer to ATCP 72.145 (3) for installation requirements
 - ii. Refer to ATCP 72.145 for more information regarding fuel-burning appliance requirements.
- REGISTRATION OF GUESTS
 - i. Shall provide a register including guest's true name and addresses
 - ii. Shall be kept intact and available during the inspection for at least one year.
- OTHER RECOMMENDATIONS
 - i. It is highly recommended to include emergency information including nearest hospitals.

4. Contact Sauk County Health Department at 608-355-3290 if you have any questions regarding the inspection process.