

Tony Lo Giudice
Health Director

CARDURA

(336) 227-0101 FAX (336) 513-5593

ALAMANCE COUNTY

319 North Graham-Hopedale Road Suite B

Health Department

Burlington, NC 27217-2995 www.alamance-nc.com/d/health

Rebecca Rosso, REHS, MS Environmental Health Director

ENVIRONMENTAL HEALTH GUIDELINES FOR LODGING ESTABLISHMENTS (15A NCAC 18A .1800)

DEFINITION OF LODGING: A lodging establishment means all hotels, motels, inns, tourist homes, and other places providing lodging accommodations for pay.

All lodging establishments must comply with Rules Governing the Sanitation of Lodging Establishments 15A NCAC 18a .1800.

ITEMS TO CONSIDER:

- *Number of guest rooms with extended stay
- *Number of guest rooms with kitchenette
- *Lodging facility used for other activities
- *Foods served at facility--Continental breakfast offered? Potentially Hazardous foods served?
- * Swimming pool/spas will be a separate application and plan review process

A plan review is required for lodging establishments to assure compliance with the North Carolina "Rules Governing the Sanitation of Lodging Facilities 15A NCAC 18A .1800". The completed Lodging Establishment application and detailed floor plans must be submitted and approved before construction is authorized to begin.

Once construction is completed and approved, an operations permit will be issued by this office. Please submit the following:

Completed Lodging Establishment application	
Facility Floor Plans including all guest rooms, all storage, laundry, kitchens, breakfast areas*, custodial/housekeeping facilities, furnishings and room schedule along with general plumbing, electrical, mechanical and lighting schematics	
Site plan indicating exterior areas such as solid waste disposal, pools and parking lots.	
Note: Swimming pool and spa plans must be submitted separately. A separate operations permit be required for each pool or spa.	will

*Continental breakfast is limited to serving non-potentially hazardous foods such as bakery items, whole fruit, beverages and packaged items in single service wrappers or bulk dispensers. Establishments preparing potentially hazardous foods must submit a separate foodservice application for a commercial kitchen for approval before construction/renovation.





Committed to Protecting and Improving the Public's Health in Alamance County

APPLICATION FOR LODGING ESTABLISHMENTS (15A NCAC .1800)

Type of Construction:	NEW□ REMODEL□	TRANSTITIONAL□	
Name of Establishment:			
Address:			
City / Zip Code:		County:	
Telephone:	Fax:	Cell:	
Owner of Owner's Repr	esentative:		
Address:			
City & State:		Zip Code:	
Telephone:	Fax:	Cell:	<u>-</u>
E-mail Address:			
Applicant:			
Title (owner, manager, a	architect, builder, etc.): _		·
Address:			
City & State:		Zip Code:	
Telephone:	Fax:	Cell:	
E-mail Address:			
Permittee Name:			
I hereby certify the deviation without pro-	at the information in th	nis application is correct, and I u Health Regulatory Office may	inderstand that any nullify plan approval.
Signature:(Owner	or Responsible Represer	Dat	e





FACILITY INFORMATION TO BE COMPLETED BY APPLICANT

Note: The code references contained in the Sanitation of Lodging Facilities 15AC NCAC 18	nis application are found within the "Rules Governing the A .1800"				
Type construction:	□Remodeling existing building				
If existing, what year was the structure built?					
Project specifics: Projected Start Date of Cor	nstruction: Completion:				
Guest Rooms:					
Total number of guest rooms: N	Number of guest rooms with whirlpool baths:				
Number of extended stay rooms with kitcher	nette:				
Amenities:					
What amenities will be offered at this lodging	g facility? (Check all that apply)				
□Swimming Pool	□Continental Breakfast				
□Meeting/Reception	□Extended stay rooms				
□Other, Explain					
Method of sewage disposal:					
□Municipal	□Septic system				
Type of water supply:					
□ Municipal	□Well				
Lavatories and Baths:					
Describe the methods for cleaning and sanitiz	zing lavatories, tubs, and toilets:				
Type of sanitizer used: □Quaternary Ammon	nia □Chlorine □Other				
*Hot water supplied to guest rooms must be	a temperature of no less than 116F and no more than 128F				
Food Service:					
Foods offered onsite? □Yes □No					
If yes, what types of foods and time offered:					





What type of kitchen is planned?		□Commercial	□Dome	□Domestic				
Multi-	use utensils (gla	sses, cups, ice b	ouckets, etc.) use	d at the facility?	□Yes	□No		
Ice is:	□Purchased	If pur	chased, where: _					
	□Ice machine o	onsite If ons	ite, location:			_		
In roon	n glasses:	□Reusable	□Disposable					
In room ice buckets: Reusable with liner Reusable without liner								
Storage	<u>e:</u>							
Where will cleaning supplies and chemicals be stored?								
Where will building/grounds maintenance equipment be stored?								
Handling of Linens:								
How will bed linens be cleaned? □Onsite □Offsite								
If offsite, name of linen company								
Where will the clean linens be stored?								
*Clean linen must be handled separately from soiled linen.								
Solid Waste:								
Name (of waste disposa	al company						
Will there be any cleaning facilities provided at the dumpster pad? \Box Yes \Box No								
Vermir	Control:							
How is	fly protection p	rovided in the g	guestrooms?	☐ Screening	□ Wind	dows not open		
Name (of pest control c	company						



