



FOR CENTRAL OFFICE USE ONLY	ESTABLISHMENT NUMBER
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Establishment Name: Ranch Motel LLC Name: Owner General Manager Jitendra (Jay) Patel

Physical Address: 5400 Ranch Motel Dr. City: Salem Zip: 65560

Mailing Address: Same as above City: Zip:

County: 065 This inspection is a(n) Initial Annual Follow-up Telephone: 573-729-3157 No. of Stories: 1-2 No. of Rooms: 45 Is the current lodging license displayed? Yes No N/A-new

Rooms Inspected: 124, 125, 114, 115, 107, 103, 105, 201, 302, 504

Water Supply: Private Public
Water sample taken Yes No

Wastewater: Private Public
Regulated by: DHSS DNR

Swimming Pools/Spas (check all that apply):
Indoor pool Outdoor pool Spa Pool larger than 2000 square feet

Please check if the following local ordinances apply:
 Fire Safety Electrical Wiring Plumbing Swimming Pools/Spas Fuel Burning Appliances

New Lodging Establishments N/A

Smoke detectors hardwired Yes No N/A
Fire alarm system installed Yes No N/A
Sprinkler system installed Yes No N/A

Swimming Pool Certified Yes No N/A
Building Certified to National Standards or Occupancy Permit Yes No
Historical Building Yes No N/A

Based on an inspection this day, the items marked "Out" below identify noncompliance in operations or facilities which must be corrected prior to issuance or renewal of your lodging license. Failure to comply with any time limits for corrections specified in this notice may result in revocation of your lodging license and/or prosecution. Owners may request a hearing before the Department Director upon filing a written request within ten days after receipt of this notice. (RSMo 315.005-065, 19 CSR 20-3.050)

In=In Compliance	Out=Not In Compliance, explain on additional page(s)	NO=Not Observed	N/A=Not Applicable
Section A & B: Water Supply & Wastewater	Section E: Fire Safety		
1. Approved source, construction and operation	1. Textiles, hangings and mirrors		
2. Complies with water quality standards	2. Fire extinguisher type, inspected, and location		
3. Chlorinator maintained and operated properly	3. Vertical openings fire-rated, self-closing		
4. Wastewater operation and maintenance	4. Doors, self-closing and fire-rated		
Section C: Sanitation/Housekeeping	5. Smoke detectors hardwired, installed, good repair		
1. Walls, floors and ceilings in good repair	6. Evacuation route and plan, installed, available		
2. Housekeeping practices and furnishings	7. Stairs and ramps, maintained, storage		
3. Towels and bed linens clean	8. Means of egress, number, maintained		
4. Mattresses and box springs clean	9. Handrails and balconies maintained and appropriate		
5. Pest control procedures	Section F: Swimming Pools/Spas		
6. Ice machines, scoops, liners clean & protected	1. Fence, gate adequate, proper closure mechanism		
7. Garbage storage and disposal	2. Boundary line, pool depth properly marked		
8. Premises maintained, plant growth controlled	3. Deck is clean and in good repair		
Food Inspection conducted according to 19CSR20-1.025	4. Lifesaving equipment adequate, good repair		
9. Food, equipment and single service/use	5. Pool clarity, pH, disinfectant, & temp. maintained		
10. Food protected from contamination	6. Steps, ladders, and handrails installed, good repair		
11. Facilities to wash, rinse and sanitize	7. Adequate ventilation		
12. Handwashing facilities/hygienic practices	8. Electrical outlets, proper protection & distance		
Section D: Life Safety	9. Records maintained and signs posted		
1. Combustible/toxic items usage and storage	10. First aid kit available		
2. Building maintained to assure safe conditions	11. Lighting adequate and in good repair		
3. CO detectors hardwired, installed, good repair	Section G: Plumbing/Mechanical		
4. GFCI, outlets & switches installed, good repair	1. Equipment adequate, good repair		
5. Exit signs installed, good repair	2. Ventilation adequate, plumbing, restrooms		
6. Emergency lighting installed, good repair	3. T & P relief valves adequate, good repair		
7. Electric panel protected, labeled, good repair	4. Relief valve discharge pipes installed, adequate		
Required Annual Third Party Inspections	5. Backflow, air gaps, no cross connections		
1. Fire Alarm System	Section H: Heating & Cooling		
2. Sprinkler System	1. Unvented fuel-burning appliance/space heater		
3. Local Fire and Building Codes/Ordinances	2. Fire resistant room or sprinkler head		
4. Current Boiler/Pressure Vessels MDPS Certification	3. Location of heating/cooling units		
5. Backflow Device(s) Test	4. Ventilation of appliances and utility rooms		
6. Liquid Propane Leak Test	5. Operation and condition adequate		

INSPECTED BY (PRINT NAME and SIGN): Roma Jones (Roma Jones) EPHS NUMBER: 1168 AGENCY: 30800 TELEPHONE: 573-729-3106

LICENSING YEAR: 20 23 / 20 24 APPROVED YES NO DATE INSPECTED: 6-26-2023 FOLLOW UP DATE: 8-25-2023

RECEIVED BY (PRINT NAME AND TITLE and SIGN): Jay Patel Manager J Patel PAGE 1 OF 2



LODGING ESTABLISHMENT INSPECTION REPORT (COMMENTS PAGE)

ESTABLISHMENT NAME	PHYSICAL ADDRESS	CITY
Ranch Motel LLC	5400 Ranch Motel Dr.	Salem

SECTION REFERENCE	OBSERVATIONS AND ADDITIONAL COMMENTS
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SECTION REFERENCE	OBSERVATIONS AND ADDITIONAL COMMENTS
C6	Obs: mold up inside of shoot area of ice machine.
E2	Obs: fire extinguishers have not been inspected since May 2022.
H5	Rooms 124, 125, 114, 115 PTAC filters dirty.
G2	Room 105 - exhaust fan not working.
D2	marking on steps between Building 1 + Building 2 needs repainted.
C2	Inside top of microwave has some debris and freezer of refrigerator needs defrosted. Room 302
F9	Swimming pool sign that says "No lifeguard on duty" the word NO has faded out.
F5	Pool records indicate that on June 24 th PH was 7.1 on June 25 th 6.2 and on June 26 th 6.8 should be between 7.2 and 7.8.

INSPECTED BY 	DATE 6-26-2023
RECEIVED BY 	DATE 6/26/23