

HOTELS AND MOTELS

Table of Contents

SECTION 1. [DEFINITIONS](#)..... 1

SECTION 2. [COMPLIANCE](#)..... 2

SECTION 3. [SLEEPING ROOMS](#)..... 2

SECTION 4. [BEDDING](#)..... 3

SECTION 5. [WATER SUPPLY](#)..... 3

SECTION 6. [ICE](#)..... 3

SECTION 7. [SEWAGE DISPOSAL](#)..... 4

SECTION 8. [PLUMBING](#)..... 4

SECTION 9. [FOOD SERVICE](#)..... 4

SECTION 10. [FOOD PREPARATION FACILITIES](#)..... 4

SECTION 11. [GARBAGE](#)..... 4

SECTION 12. [HEALTH OF PERSONNEL](#)..... 4

SECTION 13. [CLEANLINESS OF EMPLOYEES](#)..... 4

SECTION 14. [COMMUNICABLE DISEASE](#)..... 4

SECTION 15. [HOUSEKEEPING](#)..... 5

SECTION 16. [VECTOR CONTROL](#)..... 5

SECTION 17. [SAFETY](#)..... 5

SECTION 18. [SWIMMING POOLS](#)..... 5

SECTION 19. [SEVERABILITY](#)..... 5

SECTION 20. [REPEAL](#)..... 5

AUTHORITY

The following Rules and Regulations Pertaining to Hotels and Motels are duly adopted and promulgated by the Arkansas State Board of Health pursuant to the authority expressly conferred by the laws of the State of Arkansas including, without limitation, Act 96 of 1913 (Ark. Code Ann. § 20-7-109).

SECTION 1. DEFINITIONS

The following terms are defined for the purpose of these Regulations:

A. Hotel and Motel

Means any place or building, and structures in connection therewith, used, maintained or advertised to the public where sleeping accommodations are offered to guests for pay.

B. Proprietor

Shall mean any person, firm, corporation or governmental agency operating a hotel or motel.

C. Personnel

Shall mean any person who does, or may in any manner serve the guests.

SECTION 2. COMPLIANCE

All hotels and motels must be in compliance with these Regulations. The proprietor shall be responsible for compliance with these Regulations.

SECTION 3. SLEEPING ROOMS

A. Lighting

Sleeping rooms must be provided with adequate lighting for the comfort of the occupants.

B. Ventilation

Sleeping rooms must be ventilated adequately by natural or artificial means, or both.

C. Heating

(1) All gas fired heating units, space and water heaters shall be of the completely enclosed, vented type and equipment with automatic shut-off valves.

(2) All liquefied petroleum gas systems must be installed and maintained in accordance with the State Code for Liquefied Petroleum Gas Containers and Equipment, State of Arkansas.

(3) All gas heating units shall bear the stamp of approval of the American Gas Association Testing Laboratories, Inc., or other nationally recognized testing agency for enclosed, vented heaters for the type of fuel used.

(4) All gas heating units shall be vented adequately to carry the products of combustion to the outside atmosphere. Vents shall be constructed and maintained to provide a continuous draft to the outside atmosphere in accordance with the American Gas Association Recommended Procedures.

(5) It is recommended that all heating units be provided with a sufficient supply of outside air so as to support combustion without depletion of the air within the occupied room.

(6) All heating and cooling units must be installed and maintained in a manner which will provide for the safety and comfort of the occupants.

D. Walls, Ceilings and Floors

Walls, ceilings and floors must be kept clean and in good repair.

E. Furnishings

Each room shall be furnished with adequate furniture for the comfort of the occupants. Furnishings must be kept clean and in good repair.

F. Soap and Towels

Soap and clean individual towels must be furnished daily to each guest.

G. Eating and Drinking Utensils

A clean, sanitized drinking glass, or single-service cup must be furnished to each guest. All multiple eating and drinking utensils must be sanitized in accordance with the appropriate section

of the Guide for Interpreting the Rules and Regulations of the Arkansas State Board of Health Pertaining to Food Service Establishments.

Single service articles must be handled and dispensed in accordance with the appropriate section of the Guide for Interpreting the Rules and Regulations of the Arkansas State Board of Health Pertaining to Food Service Establishments.

H. Bathrooms

Adequate and conveniently located toilet and bathing facilities shall be provided. All toilet and bathing fixtures shall be of sanitary design and easily cleanable. Toilet and bathing facilities, including rooms and fixtures, shall be kept in clean condition and in good repair.

I. Employee Rooms

Where sleeping or dressing rooms are provided for employees, they shall be in compliance with these Regulations.

SECTION 4. BEDDING

Clean and fresh bed linens, unused by any other person or guest since the last laundering, must be furnished on all beds assigned for the use of any guest or patron. (Ark. Code Ann. § 20-26-401.) Top and under sheets shall be of sufficient size to cover completely the mattress and fold under on the sides and ends. Sheets must be at least 99 inches long after being hemmed and laundered. The top sheet shall be folded back at the head of the bed so as to cover the top coverings for at least 12 inches. Beds, mattresses, bed coverings and pillows shall be kept clean, free from dust, dirt and vermin. No bedding shall be used which is badly worn and unfit for further use. Use of comforts and quilts on transient beds is prohibited. All bedding used shall be labeled and removal or alteration of labels is forbidden. (Ark. Code Ann. § 20-27-206.)

SECTION 5. WATER SUPPLY

A. Quality and Source

An adequate supply of potable water, under pressure, must be provided at all times. Where a public water system is available, a connection shall be made thereto. If water from a source other than a public water supply is used, it shall meet the requirements set forth under Rules and Regulations of the State Board of Health for Semi-Public Water Supplies.

B. Drinking Fountains

Drinking fountains shall conform to the Arkansas State Plumbing Code. If individual single-service cups are provided, a suitable protective container must be provided for dispensing cups.

SECTION 6. ICE.

A. Ice shall be made in an ice-making machine and from water meeting all of the requirements set forth in Section 5.

B. Ice shall be handled, transported and stored in such a manner as to be protected against contamination.

C. If ice crushers are used, they shall be maintained in a clean condition and shall be covered when not in use.

D. Approved containers and utensils shall be provided for storing and serving ice in a sanitary manner. Ice buckets, other containers, and scoops, unless they are of the single-service type, shall be of a smooth, impervious material and designed to facilitate cleaning. They shall be kept clean, stored and handled in a sanitary manner. Only sanitary containers shall be used for the transportation or storage of ice.

E. All ice provided to customers by self-service methods must be supplied by approved ice dispensing equipment or pre-packaged for individual customers from an approved source.

SECTION 7. SEWAGE DISPOSAL

All sewage shall be disposed of by means of:

A. A public sewerage system where one is accessible within 300 feet;

B. An approved sewage disposal system which is constructed and operated in conformance with the standards established for such systems by the Arkansas State Board of Health.

SECTION 8. PLUMBING

All plumbing shall be installed and maintained in accordance with the current Arkansas State Plumbing Code.

SECTION 9. FOOD SERVICE

When food service facilities are operated in connection with a hotel or motel, they shall comply with the Rules and Regulations of the Arkansas State Board of Health Pertaining to Food Service Establishments.

SECTION 10. FOOD PREPARATION FACILITIES

If food preparation and eating facilities are provided, they shall meet the requirements set forth under the Rules and Regulations Pertaining to Food Service Establishments.

SECTION 11. GARBAGE

All garbage and rubbish shall be disposed of daily and in such manner as to prevent a public health nuisance.

SECTION 12. HEALTH OF PERSONNEL

No person affected with any disease in a communicable stage shall be employed in any hotel or motel.

SECTION 13. CLEANLINESS OF EMPLOYEES

All employees shall wear clean outer garments, maintain a high degree of personal cleanliness and conform to good hygienic practices while on duty.

SECTION 14. COMMUNICABLE DISEASE

Any room having been occupied by a person or persons having any infectious or communicable disease shall, together with the furnishings, be thoroughly cleaned with strong soap and water, or other suitable disinfectant agent. All furnishings shall be suitably aired.

SECTION 15. HOUSEKEEPING

All parts of the establishment and its premises shall be kept neat, clean and free of litter and rubbish.

SECTION 16. VECTOR CONTROL

Effective measures shall be taken to protect against entrance into the establishment and the breeding or presence on the premises of vector agents which could cause a communicable disease.

SECTION 17. SAFETY

All necessary safety measures must be taken. This includes, but is not limited to, such items as handrails on stairs, steps, rails and stairways of sound construction and in good repair; adequate fire safety measures such as fire extinguishers, clearly marked exits and adequate fire escapes; properly installed and maintained electrical switches and outlets; and anti-slip rugs.

SECTION 18. SWIMMING POOLS

All swimming pools used by guests shall comply with the Rules and Regulations of the Arkansas State Board of Health Pertaining to Public Swimming Pools.

SECTION 19. SEVERABILITY

If any provision of these Rules and Regulations, or the application thereof to any person or circumstances is held invalid, such invalidity shall not affect other provisions or applications of these Rules and Regulations which can give effect without the invalid provisions or applications, and to this end the provisions hereto are declared to be severable.

SECTION 20. REPEAL

All Regulations and parts of Regulations in conflict herewith are hereby repealed.

CERTIFICATION

This will certify that the foregoing Rules and Regulations for Hotels and Motels were adopted by the State Board of Health of Arkansas at a regular executive session of said Board held in Little Rock, Arkansas, on the twenty-fifth day of October, 1973.

(signed)

J. A. Harrel, Jr., M.D., M.P.H.

Secretary of the State Board of Health

Director, State Department of Health

Dated at Little Rock, Arkansas, this twenty-fifth day of October, 1973.

The foregoing Rules and regulations, a copy having been filed in my office, is hereby approved on this 25th day of October, 1973.

(signed)

Dale Bumpers

Governor