

# Wisconsin Recreational Facilities FACT SHEET



## Bed and Breakfast Inspection Areas and Key Items Summary

Additional program information is provided at:  
[DATCP Home Bed and Breakfast Establishments](#)

Inspection Area	Items to have ready	Resource
<b>Paperwork</b>	✓ Copy of the current ATCP 73	<a href="#">Wis. Admin. Code Ch. ATCP 73 Bed and Breakfast Establishments</a>
	✓ May be accessed digitally	
	✓ Copy of any department variance approvals	<a href="#">Look Up Drinking Water Data WDNR</a>
	✓ Copy of the current private well water sample report	
✓ Copy of any action plans that have been required for the facility		
<b>Knowledge</b>	✓ Knowledge of the number of guest rooms provided	
	✓ Knowledge of rodents, bed bugs, or other pests and procedures to follow if pests are encountered on the premises	
	✓ Knowledge of proper handwashing procedures	<a href="#">DATCP Handwashing Food Fact Sheet</a>
	✓ Knowledge of how to sanitize food contact surfaces	<a href="#">DATCP Sanitizing Food Fact Sheet</a>
<b>Potable Water</b>	✓ Ensure hot and cold potable water is available	
	✓ Each hose connection is provided with proper backflow prevention (ASSE 1011 or ASSE 1052 device)	
<b>Wastewater</b>	✓ POWTS access covers are locked or secured	
	✓ All plumbing fixtures discharge to a POWTS or municipal sewer	
<b>Toilet Facilities</b>	✓ Toilet facilities are supplied with soap and disposable towels, linen towels, hand air dryer, or other means of drying hands	
	✓ Showers and bathtubs are provided with a non-slip surface	
	✓ Ability to describe the cleaning and sanitizing procedures for jetted bathtubs that circulate water	



Inspection Area	Items to have ready	Resource
<b>Fire Safety</b>	✓ At least one fire extinguishers is maintained and is located near the sleeping rooms	
	✓ All individually keyed units or guest rooms have a carbon monoxide alarm(s) if supplied with a fuel-burning appliance	<a href="#">Wisconsin Legislature: 101.149</a>
	✓ All individually keyed units or guest rooms have a smoke alarm	
	✓ All provided alarms are functional and are not expired	
<b>General</b>	✓ Any provided sheets, pillowslips, towels or other lines are cleaned between occupancies	
	✓ Blankets, spreads, mattresses, and pillows are to be kept clean	
	✓ Mattresses are nonabsorbent or are provided with a nonabsorbent mattress protector	
	✓ Bunk beds maintained and are provided with a guard on the top bunk	
	✓ Stairs with more than 3 risers are provided with a handrail	
	✓ Guards are provided on surfaces elevated 30 inches or more above the floor or grade	
	✓ Guard spacing is six (6) inches or less	
	✓ All windows that can be opened in sleeping rooms are screened	
	✓ The exterior premises and garbage collection area are maintained and free from harborage.	
<b>Food</b>	✓ Reusable food and beverage utensils and containers are sanitized after each use	<a href="#">DATCP Cooking Temperatures Food Fact Sheet</a>
	✓ Time/Temperature Control for Safety foods (TCS) are held at proper temperatures <ul style="list-style-type: none"> <li>▪ Cold foods held at or below 41°F</li> <li>▪ Hot foods at or above 135°F</li> </ul>	
	✓ Raw animal products are cooked to the proper temperatures	

