

## **Quality Assurance Review Checklist**

Use this form to prepare for your scheduled Quality Assurance Review. Certification of your B&B will be determined by your compliance with all basic and safety requirements of the PA Association of Bed & Breakfast Inns (PABBI), as presented on this checklist, by your assigned Reviewer.

Review Date:	Reviewer:	
B&B Name:		
Name of Owner:	Number of Ro	oms:
Address:	City:	Zip:
Owner Operated: YES NO Ov	wner/Innkeeper lives on premise: $\Box$ YES	□NO
Name of Innkeeper:		
Phone Number:	Email:	
Type of Breakfast Served:		
☐ Full Course Country or Gou☐ Continental☐ Stock refrigerator provided		
How many years have you been open	?	
Insurance Company:		
Policy #:	Expiration Date:	
State Sales Tax #:	City/County Tax #:	

The following criteria will be used for all property inspections. All safety requirements are mandatory and must be met. If non-compliance is found, the innkeeper will have 90 days to correct the deficiencies with proof of completion (such as receipts or photos). Innkeepers shall provide a clean, comfortable, and safe environment for their guests, and should always be reasonably available to guests in the event of an emergency. Certification will be granted when the property meets the quality assurance criteria.

## **BUILDING EXTERIOR & GROUNDS**

Basic Guidelines	YES	NO	N/A
<ol> <li>B&amp;B signage, street numbers and other identification are clearly visible.</li> <li>Buildings are well maintained.</li> <li>Lawn and gardens are groomed and maintained.</li> <li>Outdoor furniture is clean and well maintained.</li> <li>Sufficient parking is available at the premises.</li> <li>Garbage, building materials, lawn equipment, etc. out of guest sights.</li> </ol>			
Safety Requirements			
<ol> <li>The following areas are well lit, free of debris and safety hazards.         Parking areas         Walkways and steps         Entry Way     </li> <li>Guest entrance stairs with three or more steps have hand-rails.</li> </ol>			
3. If the premises have a hot tub, spa or swimming pool, it is clean, well maintained and appropriate warning signs are posted for its use.			
COMMON AREAS Basic Guidelines			
<ol> <li>Temperature is adequate throughout.</li> <li>All walls, furnishings, draperies and floor coverings are clean, free of dust, cobwebs and stains, and are in good repair.</li> <li>There is adequate seating available for maximum occupancy.</li> <li>Private areas are noted with appropriate signage or kept locked.</li> </ol>			
Safety Requirements			
<ol> <li>All local and state Fire &amp; Safety Regulations are being met.</li> <li>Fire extinguisher that is pressurized and ready to use:         <ul> <li>On each floor</li> <li>Up to date service tags</li> </ul> </li> <li>Smoke detectors in stairs and hallways and operable.</li> <li>Install carbon monoxide detectors.</li> </ol>			
<ol><li>Emergency lighting is available in all stairs and hallways; or the inn has an automatic generator.</li></ol>			
6. All common rooms are lit from dusk to dawn when guests are in residence.			

COM	MON AREAS - Safety Requirements (continued)	YES	NO	N/A
7.	A basic first-aid kit, containing non-expired items, is maintained and available for guest use.			
	The main entry door has a locking mechanism. Hallways and stairways clear of clutter.			
Comn				
	CHEN			
Basic	Guidelines			
	The kitchen is clean and well maintained. Bleach water or a sanitizing agent is used for cleanup of counters. Garbage container can be used without touching the lid and is emptied daily.			
4. 5.				
Safety	Requirements			
	Fire extinguisher that is pressurized and ready to use. The refrigerator is kept at or below 41 degrees.			
Comn	nents:			
GUE	ST ROOMS			
Basic	Guidelines			
1.	All furnishings, floor coverings and wall are in good repair, dust and stain free.			
	Adequate temperature is provided.			
3. 4.	Room is adequately lighted for reading.  Adequate outlets are easily accessible for multiple electronic devices.			
5.	Shelf and counter space are available for guest belongings.			
6. 7				
	Mattress is in good condition. Beds made with minimum of mattress cover, 2 sheets, blanket			
	and 2 pillows. Bed linens are stain free and in good repair.			

GUEST ROOMS - Basic Guidelines (continued)	YES	NO	N/A
<ul><li>10. Use bed-bug proof mattress and box spring covers to eliminate the bed bug threat.</li><li>11. Two extra pillows and one blanket are available for each guest room.</li><li>12. Iron and ironing board available to guests.</li><li>13. Luggage rack or equivalent space provided.</li><li>14. Operable night light.</li></ul>			
Safety Requirements			
<ol> <li>There is a smoke detector in working order in each room.</li> <li>The fire escape route is clearly posted and visible in each guest room or it has an exterior door.</li> <li>Flashlights or emergency battery lighting available in each guest room.</li> <li>All guest rooms equipped with security locks.</li> </ol>			
Comments:			
GUEST & SHARED BATHROOMS  How many rooms have shared bathrooms?  How many guests share one bathroom?  Guest Bathroom Basic Guidelines			
<ol> <li>Bathroom features include:         Well-illuminated mirror         Wastebasket (emptied daily)         Exhaust fan or air freshner         Night light         Counter/shelf space available for guest use</li> </ol>			

<b>GUE</b>	ST & SHARED BATHROOMS (continued)	YES	NO	N/A
Guest	<b>Bathroom Safety Requirements</b>			
2. 3. 4.	Tubs and showers have a non-slip surface or mat provided. Electrical outlet is ground faulted protected. Adequate hot and cold water pressure. Bathrooms are cleaned and well maintained.  d Guest Bathroom Basic Guidelines			
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1.	Bathroom features include:  Well-illuminated mirror  Wastebasket (emptied daily)  Exhaust fan or air freshner  Night light  Counter/shelf space available for guest use  Facial tissue  Toilet paper (plus 1 extra)  Liquid or wrapped soap  Drinking glasses  Hair dryer			
3. 4. 5.	Bath linens are stain free and in good condition.  Each guest is provided a bath towel, hand towel, and face cloth.  Bath mats provided.  Adequate hot water is available for maximum occupancy.  All faucets are drip free and provide good water pressure.			
	Place professionally-installed grab bars by bathtubs, whirlpools and toilets.			
9.	Clean towels placed in bedroom as well as extra towels available in bathroom. Cleaning supplies available and stored child-safe area. The bathroom door has an inside lock.			
Share	d Bathroom Safety Requirements			
2. 3.	Tubs and showers have a non-slip surface or mat provided. Electrical outlet is ground fault protected. Adequate hot and cold water pressure. Bathrooms are cleaned and well maintained. Not used by more than 4 guests and cleaned daily. Disposable paper towels available.			

## **Comments:**

ADM	IINISTRATIVE	YES	NO	N/A
Basic	Guidelines			
<ul><li>2.</li><li>3.</li><li>4.</li><li>5.</li><li>6.</li></ul>	Guests informed of inn doors, locks and nighttime access.			
Mand	atory Requirements			
2.	PA Innkeeper Bill of Rights, PA Sales tax certificate, occupancy permit, and county tax license (if applicable) posted viewable by guests. Guests are informed how they can locate and communicate with innkeepers at all times.  Overall guest reviews on sites such a TripAdvisor, Yelp, Google, etc. is satisfactory.			
Comn	nents:			
	OMMENDED BEST PRACTICES Illowing distinguish B&Bs from chain motels and are a standard that B&B gue	ests ex	pect.	
<ol> <li>Dishes, cutlery and table linens used are of a type and quality that positively distinguishes the inn's food service from that offered in chain hotels.</li> <li>Pets are not permitted in the kitchen or anywhere food is prepared, stored, or served.</li> <li>Provide a complimentary snack or treat basket, bottled water and sodas.</li> <li>Provide free WiFi or web access at a service level adequate for the maximum number of guests, keeping in mind they may have multiple devices.</li> <li>Replace bed linens, towels and other items whenever they become worn looking – not just worn out.</li> </ol>				
****	**********			
Meets	Standards:			
Pendi	ng Issues: $\square$ YES $\square$ NO			

Date by which issues will be resolved: