Michigan Bed and Breakfast Association

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2024 Quality Assurance Review Checklist

Review Date:/2023	Reviewer:		
B&B Name:	Innkeeper:		
Address:	City:	_ Zip:	
Phone (Day):	Owner Operated?	Yes	No
Phone (Evening):	Owner / Innkeeper lives on premise	es? Yes	No
Email Address:			
Website URL in full			
Insurance Co			
Policy#	Exp. Date		
B&B Owner(s):			
Innkeeper/Owner's Signature:			

MBBA Membership Requirements

Each Inn Must Meet Each of These Eight Requirements to Qualify for Membership

1.	B&B must be in Michigan.
2.	Member inns must have at least two guest rooms when joining the organization, although the Board of Directors may consider an application by other unique properties that meet all other requirements.
3.	Breakfast must be provided on-site and included in the room rate.
4.	Guest rooms must have the appearance of being individually and personally decorated, appointed in a manner consistent with the style of the inn, and in a manner that is more home than hotel-like.
5.	*Prospective members may apply to the Board of Directors for a variance to this requirement as follows: A prospective member whose inn is located on nearby property and meets all other criteria may present to the Board of Directors for its review a plan for how the owner/innkeeper would maintain a prominent and ongoing presence and an atmosphere of hospitality in the inn while guests are staying. The member shall implement the plan as approved and maintain it so long as he/she remains a member.
6.	The B&B must successfully complete the association's Quality Assurance Review Program requirements.
7.	No more than two guest rooms or five people may share one full bath. If more than five guests share a bath, it must be a dormitory-type facility.
8.	The B&B must honor valid gift certificates issued by MBBA as if they are cash and must provide cashback if the value of the certificate exceeds the cost of the stay. In return, the B&B receives reimbursement from MBBA for the full value of the gift certificate.

This inn meets all eight requirements for membership:

☐ YES

 \square NO

Clarification of Reviewers 'Role and Responsibilities

Where subjective terms like "well-lit," "clean" and "adequate" are used in the following standards, reviewers will use their best judgment based on their training, on their knowledge of how innkeepers at top-rated B&Bs interpret and meet the standards, and on the central question: "How will this appear to a guest?"

I. EXTERIOR GROUNDS & BUILDING

<u>Basi</u>	<u>c Requirements</u>		
1.	B&B signage, street numbers, and other identification are clearly		
	visible from the street.	\square YES	□NO
2.	All B&B entrance doors other than the guest entrance are marked		
	private.	\square YES	□NO
3.	Buildings are well maintained.	\square YES	□NO
4.	Lawn and gardens are groomed and maintained.	\square YES	□NO
5.	Outdoor furniture is clean and well-maintained.	\square YES	□no
6.	Sufficient parking is available at the premises or nearby.	☐ YES	□NO
Safe [.]	ty Requirements		
1.	The following areas are well-lit and free of debris and safety hazards.		
a) parking area	☐ YES	□NO
b) walkways and steps	\square YES	□no
C	e) entryway	\square YES	□NO
2.	The main entry door has a locking mechanism.	\square YES	□no
3.	Guest entrance stairs with three or more steps have handrails.	\square YES	□NO
4. [Does the premises have a hot tub, spa, or swimming pool,	\square YES	□no
a) Is it clean and well maintained	☐ YES	□NO
	b:) Are appropriate warning signs posted?	☐ YES	□NO
	c:) The owner(s) must confirm their awareness to the reviewer.		
	of current regulations of the Americans with Disabilities Act and,		
	if not compliant, their plans to become compliant.	\square YES	□no
5.	All local and state Fire & Safety Regulations are being met.	\square YES	□NO
6.	Each floor has a fire extinguisher that is pressurized and ready		
	to use according to manufacturer instructions, in plain view		
	regardless of any other fire suppression system.	\square YES	□NO
7.	Fire extinguishers have gauges or display an up-to-date		
	service tag.	\square YES	□NO
8.	Emergency lighting is available on all stairs and hallways;		
	recharging flashlights are provided in each guest room;	\square YES	□NO
	Or the inn has an automatic generator.	☐ YES	□NO
9.	All common rooms are lit from dusk to dawn when guests	_	_
	are in residence.	☐ YES	□NO
10.	9 ,		_
r	maintained and available for self-applied guest use.	☐ YES	□NO

Carbon Monoxide Detectors / Alarms: **If a B&B has even one gas-fired or wood-fired appliance, it must have CO detectors installed to association standards, as set forth below. The detectors may be hard-wired but are readily and inexpensively available as plug-ins and can be purchased as a combination smoke and CO detector.

**CO alarms are NOT required if your property has NO gas-fired appliances (boiler, stove, furnace, water heater, fireplace with gas insert, clothes dryer, etc.), fuel-fired appliances (fireplace, wood stove, pellet stove, etc.) or attached garage.

These are the requirements if you DO have gas-fired appliances, fuel-fired appliances, or an attached garage in your B&B:

- If the sleeping unit (bedroom) or attached bathroom contains any gas-fired or fuel-fired appliance, that sleeping unit shall have a CO alarm.
- If the dwelling unit (house) contains any gas-fired appliance, or fuel-fired appliance or has an attached garage, the dwelling unit shall have a CO alarm in the common area (hallway) outside of every sleeping unit.
- If that common area (see above) serves several sleeping units grouped together, only one CO alarm is required in that area.
- If sleeping areas are spread out on a floor or on separate floors, there must be a CO alarm outside of each group of sleeping areas

II. PROFESSIONALISM & RECORD KEEPING

Basic Requirements The innkeeper(s) use available technology to assure that □ NO the inn's telephone is answered during business hours ☐ YES The reviewer contacted the B&B by phone before the review and determined that telephone calls are handled in a courteous, business-like manner, the inn's name is mentioned upon answering, and that accurate information is provided. ☐ YES 3. An effective reservation system is used to prevent overbooking or other reservation problems. \square YES \square NO Brochure and all online advertising accurately describe the B&B, services offered, and ☐ YES location. All text is original to the B&B. Resident pets of Innkeepers are restricted to non-public areas of the building unless resident pets are noted in all advertising and disclosed when reservations are made. \square YES Written "House Policies" are provided for guests. \square NO \square YES 7. Type of breakfast service is identified (continental or full) and is included in the room rate. \square YES Guests are informed in advance of shared baths. \square YES 9. A means for guests to contact emergency service is available if cell service is not available in your area. \square YES 10. Emergency / 911 numbers are posted. \square YES \square NO 11. Guests are informed how they can always locate and communicate with innkeepers \square YES □ NO

III SOCIAL AREAS & KITCHEN

Basic Requirements

1.	A specified	social area is available for guest use.	\square YES	□ NO
2.	Heating and	l ventilation are adequate throughout.	\square YES	□ NO
3.	All walls, fui	rnishings, and floor coverings are clean, and free of		
	dust, cobwe	ebs, and stains, and are in good repair:		
	a)	Floors	\square YES	□ NO
	b)	Walls	\square YES	\square NO
	c)	Windows	\square YES	\square NO
	d)	Furniture	\square YES	\square NO
	e)	Lamps and fixtures	\square YES	\square NO
	f)	Pictures and decorative objects	\square YES	□ NO
	g)	Window sills, baseboards, etc.	\square YES	\square NO
	h)	Curtains, drapes and window treatments	\square YES	□ NO
4.	A continent	al or full breakfast is served in the premises.	☐ YES	□ NO
5.	Private area	s are noted with appropriate signage or kept locked.	\square YES	□ NO
6.	The kitchen	is clean and well-maintained.	\square YES	□ NO
7.	The refriger	ator is kept at or below 40 degrees.	\square YES	□ NO
8.	Bleach wate	er or a sanitizing agent is used to clean counters.	\square YES	□ NO
9.	Garbage co	ntainer can be used without touching the lid and is		
	emptied da	ly.	\square YES	□ NO

IV. **GUEST ROOMS** Name of Rooms Reviewed **Private Bath Shared Bath** Room 1:_____ П Room 2:_____ Room 3:_____ Room 4:_____ **Basic Requirements** Room 1 Room 3 Room 4 Room 2 All furnishings, floor coverings and walls 1. (Mark X for Yes, Circle for No) Are in good repair, dust and stain free: a) Floors b) Walls c) Woodwork d) Windows e) Curtains, drapes, or other window dressing 2. Furnishings include: a) Bed b) Nightstand or bookshelf headboard c) Bedside lamp П П d) Chair 3. Adequate heating and cooling are provided. Room is adequately lighted for reading. 4. (Minimum 120 watts/room) Adequate outlets are easily accessible for 5. multiple electronic devices. Shelf and counter space are available for guest 6. belongings. 7. A closet or clothes storage space with hangers is provided. 8. Mattress is in top condition. Bed linens are stain free and in good repair. 9. \Box 10. Bed linens include at minimum: a) Mattress pad b) Top and bottom sheet c) Pillow protectors d) Pillow cases e) One pillow per person f) Blanket g) Quilt, spread, or comforter 11. Two extra pillows and one blanket are available

for each guest room.

<u>Saf</u>	ety Requirements	Room 1	Room 2 (Mark X for Yes,	Room 3	Room 4
1	There is a smake detector in working order		(IVIAIR A IOI TES,		
1.	There is a smoke detector in working order.	Ш	Ш	Ш	Ш
2.	Carbon Monoxide alarm(s) installed per the				
_	requirements stated on page 4 of this checklist	. ⊔	Ш	Ш	Ш
3.	The Fire Escape Route is clearly posted and	_	_	_	_
	visible in or from each guest room, or it has				
	an exterior door.				
٧.	GUEST BATHROOMS				
	<u>ic Requirements</u>				
1.	Bathrooms are clean and well maintained:				
	a) Floors				
	b) Walls				
	c) Shower, tub, whirlpool, sink, and toilet				
	d) Shower door or curtain				
	e) Sink and tub stopper				
2.	Bathroom features include:				
	a) Well-illuminated mirror				
	b) Wastebasket (emptied daily)		П		
	c) Ground Fault Interrupter-type electrical	_	_	_	_
	outlet as the electrical code requires.		П	П	
	d) Exhaust fan or air freshener				
	·				
	f) Counter/shelf space available for guest use				
	g) Facial tissue				
	h) Toilet paper (plus 1 extra)				
	Liquid or wrapped soap				
	j) Drinking glasses (1 per person). If paper				
	cups are used, glass or wrapped plastic mu	st			
	also be available.				
	k) Hair dryer				
3.	Bath linens are stain-free and in good condition	າ. 🗆			
4.	Bath linens include, at a minimum:				
	a) 1 bath towel, hand towel, and face cloth pe	er 🗆			
	guest per bathroom				
	b) Clean bathmat				
5.	Adequate hot water is available for maximum				
	occupancy.				
6.	All faucets are drip-free and provide good water	er			
	pressure.		П		
7.	In shared baths, extra towels are available	_		_	_
	in the bathroom as well as cleaning supplies				
	which are kept in child-safe storage.				
8.	In shared baths, the bathroom door has an	_		_	_
	inside lock.		П		
			_	-	_

Safety Req	uirements				
1. Clean	ing supplies stored in guest-accessible				
areas	are kept in child-safe storage.				
2. Tubs	and showers have a non-slip surface				
or ma	t provided.				
How review	ers check for bed bugs – and advice to inn	keepers if they a	re found/susp	oected.	
Before start	ng the review, ask the innkeeper(s) if they	have any reason	to		
suspect bed	bugs on the premises.		\square YES	\square NO	
If the	response is "yes" or "maybe," <u>do not proce</u>	ed with the revie	w.		
	ne the review until after the issue is resolv				
	lvise the innkeepers to seek immediate ass	•	-		
	dvise them NOT to attempt chemical treatr		as they would	d then be lia	ble for
•	amages incurred by current or subsequent	~		l 400/ \	
(IV	ote: specially trained dogs are 99% effective	ze in finding beab	iugs; people o	niy 40%.)	
fa	uring treatment by a professional extermin bric and clothing and vacuum all surfaces t d spray with alcohol. Expect to live from pl	horoughly. Place	all fabrics in p	lastic contai	
Advise the innkeepers to consult the State of Michigan "official" bed bug website: http://www.michigan.gov/emergingdiseases/0,1607,7-186147759,00.html					
If you fear contamination, spray your clothing, purse or wallet and briefcase with a concentration of 90% alcohol. Alcohol kills bed bugs on contact. Washable fabric may be washed in hot water. If your vehicle seats are fabric, you may treat them as well.					
Bed Bug Ins	pection				
	a <u>high-intensity</u> flashlight, check the follow	ing for black			
_	created by bed bug feces:				
1.	Mattress piping		\square YES	\square NO	
2.	Back of headboard (move bed away from	ı wall)	☐ YES	□ NO	
	Underside of box springs, under muslin (i		☐ YES	□ NO	
	Tools and Other Information for Innkeepe	•			
 Bed-bug proof mattress and box spring covers ELIMINATE the bed bug threat, locking them in or out. A set can be purchased from Bed, Bath and Beyond, MBBA's Preferred Vendor member Lady Americana or from HD Supply online. The zippers on these covers MUST be "Bug Lock Secure," or the insects can go between the links and through end openings. Metal stands on bed frames make it hard for bugs to get up into the bed. Check with your insurance provider whether you are covered in the event of an infestation. 					
It is suggeste	ed that if a guest should complain of or sus	pect bed bugs, fir	nd them imme	diate	

It is suggested that if a guest should complain of or suspect bed bugs, find them immediate accommodations elsewhere. Do <u>not</u> charge them. Apologize. Reassure them bed bugs are not disease-bearing and assure them you will not use the room until it is exterminated, which you plan to do immediately. This makes good PR sense for the inn and may help avert a negative public review or litigation.

Recommended Best Practices

The following best practices distinguish B&Bs from chain motels and unregulated home shares (like Airbnb) and, while not required, are the standards that B&B guests expect and that MBBA expects its members to maintain.

1.	For food preparation during and after the pandemic, any level of		
	ServSafe certification is recommended that is appropriate to B&B's		
	specific food operations.	☐ YES	NO
2.	Dishes, cutlery, and table linens used are of a type and quality that		
	positively distinguishes the inn's food service from that offered in chains.	\square YES	NO
3.	Do not permit pets anywhere food is prepared, stored, or served.	☐ YES	NO
4. 5.	Provide a complimentary snack or treat basket, bottled water, and sodas. Provide free WiFi or web access at a service level adequate for the	☐ YES	NO
	maximum number of guests using multiple devices.	\square YES	NO
6.	Provide luggage racks, benches, or other means of keeping guests'		
	luggage off the floors, bed, or seating (bed bug prevention).	\square YES	NO
7.	Provide guest rooms with a means of hanging coats.	\square YES	NO
8.	Frequently wash mattress pads and pillows/pillow protectors.	\square YES	NO
9.	Replace bed linens, towels, and other items whenever they become		
	worn-looking – not just worn out.	\square YES	NO
10.	Place professionally installed grab bars by bathtubs, whirlpools and		
	toilets.	\square YES	NO
11.	Sleep in each of your guest rooms once a year, trying everything and bringing all the items you would bring if you were a		
	guest, including winter coats and boots.	\square YES	NO
12.	Ensure the main entry door has a locking mechanism that allows unhindered ingress and egress for guests at all times of day		
	while prohibiting ingress by anyone whose access is not authorized.	☐ YES	NO
Reco	mmended Best Practices - Alcohol		

The Michigan Bed and Breakfast Association does not hold any liabilities for violations of state and local alcohol regulations. It is important to understand that individual members are responsible for reviewing and following all applicable state and local regulations about the sale and serving of alcohol.

Furthermore, we would like to emphasize that Michigan has strict rules regarding the sale and distribution of alcohol, including the prohibition of free alcohol giveaways. It is imperative that all members adhere to these regulations to avoid any legal consequences and ensure the safety of their guests and the community they serve.

We encourage all members to review their operations and ensure compliance with all relevant regulations. MBBA members are expected to uphold the highest standards in our industry and prioritize the safety and well-being of our guests and community.

Recommended Best Practices -- Emergency Procedures

Common-sense precautions for guest safety and legal protection of the innkeepers.

1.	Post a description of the types and sounds of warning sirens used		
	in your community.	☐ YES	□ №
2.	Post a meeting place for guests to congregate after escaping a fire		
	or other disaster.	\square YES	□ NO
3.	Post and provide directions to a designated location in the event of a		
	tornado warning or other disasters.	\square YES	\square NO
4.	Stock the tornado/disaster area with survival supplies as the		
	National Weather Service recommends.	\square YES	\square NO
5.	Properly install and maintain a generator during a power outage.	\square YES	□ NO

Attn: Innkeeper

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 Michigan Bed and Breakfast Association (MBBA) Quality Assurance Standards, as presented on this checklist, by your assigned Reviewer.

<u>Bed Bugs:</u> Before starting the review, the reviewer will ask the innkeeper(s) if they have any reason to suspect bed bugs on the premises. If yes, the reviewer will not proceed with the inspection

<u>Safety Requirements</u>: All safety requirements are mandatory and must be met, including providing a copy of insurance certification. These standards impact the B&B industry and are of critical concern to the B&B public. If the Reviewer documents that any one of the safety requirements is not met, your B&B will not be approved and certified. For initial or ongoing MBBA membership, a second review will be required after correcting safety deficiencies. Any second review will be at the owner's request and will require a fee of \$100.00.

<u>Basic Requirements:</u> Compliance with all basic requirements is expected. When up to 5 basic requirements are not met, Innkeeper(s) will be given up to one month to meet the requirements, report compliance, and provide proof to the MBBA office. Certification will be granted thereafter.

If the Reviewer documents non-compliance with 6 or more basic requirements, certification will not be granted. A second review will be required after basic deficiencies are corrected. Any second review will be at the owner's request and will require a fee of \$100.

<u>Recommended Best Practices:</u> Best practices" are detailed at the end of this document. While these practices are NOT required, innkeepers are encouraged to adopt as many as feasible as they reflect standards that today's B&B guests have come to expect.

Scheduling & Cancellation of Quality Assurance Reviews: All B&B Inns will be contacted by their assigned Reviewer. After arranging a mutually convenient time, the Reviewer will confirm the date and time of the review in writing. Member Inns unable to keep their scheduled Review appointment are expected to give 24 hours' notice. Likewise, Reviewers who need to cancel a scheduled review are expected to give the inn a 24-hour notice. If a Reviewer arrives for a scheduled Review and the Innkeeper or designee is not available and the Review cannot be conducted, a "No Show" fee will be charged to the Member Inn. The fee will be equal to the expenses incurred by the Reviewer unable to conduct the Review. Another review date will not be scheduled until the "No Show" fee has been paid.