



A list of best practices for loss prevention to help Ohio Mutual agent partners and members identify the most common hazards that Bed and Breakfast Inns face every day.

Offered through

Bed and Breakfast Inns Best Practices

Fire Safety

- ☐ If greasy cooking is done on commercial appliances, exhaust systems require wet chemical suppression systems, professional semiannual cleaning routine, and Class K fire extinguishers.
- ☐ Hardwired smoke & heat detection systems should provide coverage in all guest rooms and common hallways/areas — monitored by a central station reporting service.
- ☐ Routine housekeeping and maintenance is critically important; inspection checklists are helpful.



- ☐ Upgraded electrical service, i.e., no knob & tube wiring and no fuse boxes.
- ☐ Heating units should be upgraded, inspected, and serviced professionally at least annually; the fire door to the furnace room should be kept closed.

- ☐ Smoking should be done in designated outdoor areas only, if at all.

Life Safety

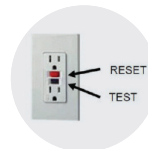


- ☐ There should be an adequate number of exits that are clear, clearly defined, remote, and accessible; second floor guest rooms require at least two exits and acceptable fire escapes.
- ☐ Exit signs and emergency lighting must be illuminated and require monthly inspections and testing.
- ☐ Evacuation diagrams must be posted on the back of guest room doors and strategically placed throughout the inn. Personnel must be trained for emergency procedures.

- ☐ Guest showers and bathtubs require slip resistant floors, non-skid surfaces and adequate grab bars.



- ☐ Ground Fault Circuit Interrupter (GFCI) outlets should be present near all water sources.



- ☐ Strongly consider adding carbon monoxide (CO) detectors in guest quarters and utility areas that commonly produce CO.

Crime Safety

- ☐ Guest room doors require adequate locks, electronic keypads or key hardware with deadbolts and/or latching mechanisms and in-room safes.
- ☐ Wi-Fi should have appropriate firewalls and cyber security to protect guests private information.

General Safety

- ☐ Due to recent pandemic concerns, it's important to have an increased level of sanitizing and cleaning of all areas.
- ☐ Professional pest management program — monthly intervals.

