Hospitality House 18 Use Permit Conditions

#	Condition Description	Tasks	Policies & Data	Status	Date Complete
1	Total overnight guests - 24	Documentation to verify no more than 24 overnight guests	Daily entry into HMIS	on-going	
			Spreadsheet of nightly guests	on-going	
2	Periodic nightly inspections	Meet with F.B. Police to discuss random nightly inspections	Developed plan with Police Dept.	on-going	
-		Log book noting: time/date of inspection/outcome	FBPD offered to provide random inspections	on-going	
3	All food served remains on premises	Develop policy, purchase dishwasher proof plates, cups,	Policy developed, equipment purchased	completed	Mar-17
4	Two 50-gallon trash receptacles	Purchase two 50-gallon cans and placed in interior courtyard	Purchased	completed	Aug-17
5	Provide restroom prior to breakfast	Open non-guest restroom at 6:00am when serving breakfast	Policy developed, signage posted	completed	Sep-17
6	Provide waiting area one hour prior to meals	Develop policy, provide trained staff monitoring	Policy developed, trained staff provided	completed	Jul-17
7	Monitor client behavior on/adjacent to HH	Monitor client behavior on-site and adjacent to facility	Staff trained, schedule developed	completed	Aug-17
,		Meet with FBPD staff to discuss process	Developed plan with Police Dept	on-going	
	Establish Rules of Conduct & Ban List and provide surveillance cameras	Provide Rules and sanctions for HH clients	HH Rules/sanctions revised and approved Ban Policy & procedures developed/approved	completed	Sep-17
8		Develop Ban Policy and Procedures		completed	Sep-17
		Research closed loop surveillance cameras and costs		on-going	
9	Prohibit drug use and drinking at HH	Confirm, revise HH Policy as needed	Rules and Sanctions revised and approved	completed	Aug-17
10	Post signage - no drug, alcohol, intoxication or loitering on HH property, HH phone number	Create signage and post on front and back gates	Signs posted	completed	Sep-17
10			HH phone number included on signage	completed	Sep-17
11	No staging of EWS at Hospitality House	Bring to MCHC Board for decision	Policy changed, No EWS at HH	completed	Mar-17
12	HH Staff competent and 20 hrs training	Develop training schedule and complete training	Schedule developed and HH staff trained	completed	Sep-17
13	HH Manager responsible for oversight of all activities, minimize negative impacts	Establish a new HH position - HH Administrator to oversee, hiring, training and oversight of all HH activities	New Hospitality House Administrator hired	completed	Jun-17
14	Trained person on-site when clients present	Develop new staffing schedules, training	Schedules developed, staff trained	completed	Jul-17
15	HH staff will cooperate with Police Officer	Meet with Police Dept staff and develop working relationship	Met with FBPD and agreements reached	completed	Aug-17
			Cooperation continuing	on-going	
6	No expansion of hrs or 20,000 meals/year	Determine process for meeting this requirement		on-going	
7	No expansion of services with exception of laundry and showers	Explore purchase and installations costs of regulating length of showers to minimize water usage		on-going	
8	HH shall not offer new services that attract additional clients or intensify use of facility			on-going	