

- 23.** The storage area at the north side of the breezeway needs to have weatherproof covers installed on the electrical outlets for user safety.
- 24.** The cart storage area needs to have weatherproof covers installed on the electrical outlets for user safety.
- 29.** The west and north gables have wires from previous heaters or electrical units. The wires need to be capped off inside of an approved junction box for user safety.
- 34.** There is a section of open railing at the east stairway landing. The railing should have spaced so that a 4" diameter sphere cannot pass through the openings for user safety.
- 35.** Some of the south deck boards are loose which can create a trip and fall hazard. All of the deck boards need to be fastened down tight in place with caretaking to have the top surface of the boards flush with each other. *The south deck is built at grade and the under structure could not be inspected.*
- 36.** The exterior fire extinguishers are out of date and should be serviced.
- 37.** Some of the electrical outlets on the exterior are not GFCI protected the outlets should all be GFCI protected for user safety.
- 38.** There are multiple decorative soffit lights run with extension cords along the south side of the restaurant. This is a safety and fire hazard issue. The extension cord should be removed and if a power supply is needed it should be hardwired to a GFCI protected outlets for the lights to plug directly into.
- 45.** There is some loose and delaminating siding along the south side of the upper wall above the restaurant (S1), the delaminated siding should be replaced and the loose siding fast down in place to prevent water intrusion.
- 46.** The parapet along the south end of the east side of the restaurant roof (P3) is not sealed to prevent water intrusion and should be professionally repaired.
- 47.** There is a plumbing vent through the upper roof on the south side of the restaurant building. There is no boot around the vent. A boot should be professionally installed to seal around the pipe and prevent water intrusion.
- 50.** The crawlspace area (CSA) is accessed through a floor hatch in the storeroom of the Pro shop. There is a sump pump near the access. The pump does not appear to be operating as in the crawlspace there was over a foot of standing water at the access. The area was not accessed because of safety and unknowns with the standing water and the electrical for the sump pump. The area needs to have the water pumped from the crawlspace and the sump system made fully operational. An additional inspection should be performed when these are completed as the wood support system maybe damage from the water exposure. In addition, an additional access opening should be provided somewhere along the west side of the restaurant area. *See additional information in the items regarding wood decay in the restaurant kitchen.*
- 54.** The electric wall heater at the north entry area to the restaurant is a Cadet brand unit that was part of a recall for product failure. The unit can ignite and start a fire without notice. It is recommended that the unit be disconnected until replaced. The recall funding is over. 55. The upper-level restroom area has a 1.5-gallon point of use water heater. The temperature and pressure relief valve discharge line on the unit runs in an uphill direction which can trap water and creates a hazardous condition. The discharge line needs to be rerouted so that it runs in a downward hill direction only for user safety.
- 56.** The electrical outlets at the upper-level restroom are not GFCI protected. The outlet should be replaced with the GFCI type for user safety.
- 60.** The vanity in the men's restroom at the restaurant is cracked and should be replaced before it fails.
- 64.** There is some cracked flooring in the kitchen area of the restaurant. The damage flooring should be replaced to prevent water intrusion into the subfloor and for user safety to prevent a trip hazard.

65. The floor under the icemaker in the kitchen (RF6) is completely decayed. A plywood sheet has been placed under the icemaker with a metal support along the wall to support the unit. The floor area needs to be removed and any damage materials replaced and a new floor covering installed. Consideration should be given to placing a pan under the icemaker with a drain to the exterior. *While repairing the floor in this area it may be a good location to add an additional crawlspace access opening to be able to periodically check under the kitchen.*

66. The one General Electric power panel in the kitchen area has an open space. Full-sized blanks need to be installed in the open spaces for user safety.

70. The temperature and pressure relief valve discharge line on the 50-gallon Rheem water heater in the kitchen runs in an uphill direction that can trap water and cause an explosion in the event of a discharge. The line needs to be modified so that it runs in a downward direction only as required by code for user safety.