

HOTEL/MOTEL INSPECTION REPORT TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH

ESTABLISHMENT Hotel 105					DATE 10/17/23		SCORE	
		TION STAI 11th St Victor	Moore			EST. NO. 620316359	_100_/100	0
	ΓΥ, S ashvi	STATE, ZIP PURI ille TN 37206 Rou					NUMBER OF ROO	OMS
PE	RMI	TTEE				FOLLOW- UP () YES REQUIRED NO		
		WATER/ICE						
	T.	Source, adequate		5	DE CO.	Personnel lavatory facilities: ade	equate, convenient,	T
*	2.	Hot and cold under pressure		5	22.	accessible, soap, towels, hand-dr		2
•	3.	Cross Connection		5		receptacles clean, good repair	3220	
_	4.	Ice machine automatic dispensing, prepackag	the state of the s	2	23.	Outside walls, roof, gutters good		1
_	5.	Ice machine clean, maintained, free of contar Ice storage containers and scoops smooth,	ninants	2	24.	Walkways, porches, hallways fro		1
	6.	constructed, designed, cleaned, stored handle used	d, and	1		unnecessary articles, good repair Toilet and bathing facilities: ade	quate, location,	
	7.	Plumbing installed and maintained		2	25.	designed, clean, good repair, tiss	sue, soap, waste	2
		SEWAGE				receptacle		
*	8.	Approved sewage and liquid waste disposal, functioning properly		5	26.	Bathing facility: anti-slip tubs, a appliques, slip-proof mats good	repair	2
_		INSECT AND RODENT CONTROL			27.	Heating and cooling system adec	quate, maintained,	1
-	9.	Presence of insects and rodents		4	20	installed		1
_	11.	Outer openings protected Harborage, attractants		2	28.	Telephone service Lighting		1
		SOLID WASTE		-	30.	Ventilation		1
_		Outside storage containers, area, enclosures,			31.	Windows, doors, clean, maintain	ed good renair	2
	12.	constructed, clean, covered, cleaning facility		2		Sleeping rooms adequate soap, to	embrando entreta inclusiva del propriesa del compositorio del compositori del compositorio del compositorio del compositorio del compositorio	
	13.	Containers in guest rooms, lobby, hallway, as rooms, constructed, clean maintained	ssembly	1	32,	clothes hangers, ashtrays, drinkin Beds, mattresses, springs, slats, r	ng glasses, chairs	2
	14.	Outside premises shall be maintained free of unnecessary articles	litter and	1	33.	covers, spreads clean, good repair	ir	2
		POISONOUS AND TOXIC MATERI	ALS		34.	Bedding accessories, mattress pa pillows, and pillowcases adequat		2
	15.	Toxic items properly stored, labeled, and used PERSONNEL	1777	4	35,	Rumitura applicações demonias austrias chados		2
+	16.	Personnel with infections restricted		4	36.	Floors, carpet clean, good repair		1
	17.	Hands washed and clean, good hygienic pract	tices,		37.	Walls, ceilings, skylights clean,		1
	17.	personal cleanliness	(9500)	4	38.	Storage areas, closets clean, good	Production and Company of the Compan	1
		FIRE SAFETY				LINEN/EQUIPMENT SAN	ITIZATION	
	18.	Fire extinguishers, smoke detectors, fire alarm	ns;	4	39.	Maintenance and cleaning equips	ment properly stored	2
	****	installed, number, maintained			40.	Clean, soiled linen properly store	ed	1
	10	Wiring heating, A.C. equipment, boiler room		. -	41.	Linen room clean, orderly		1
	19.	areas maintained, free of litter, unnecessary a flammables properly stored	rticles,	4	42.	Sanitization rinse, glasses, linens		4
	20.	The state of the s		.	43.	No reuse of single service article		1
	20.	Exits, evacuation plans, fire equipment notice	8	4	44.	Single service articles, storage, h	andled, constructed,	1
	-0	GENERAL CONSTRUCTION		-		properly wrapped		
	21.	Personnel toilet facilities: adequate, convenie designed, cleaned, good repair, toilet tissue, v		2 **	45	ADMINISTRATION		
	-	receptacles	Taste	2 00	45.	Current permit posted Most current complete inspection		0

Failure to correct any violations of critical items within ten (10) days may result in suspension of your hotel/morel permit. Repeated violation of identical critical items category may result in revocation of your hotel/morel permit. Items identified as constituting imminent health lazards shall be corrected immediately or operations shall cease. You are required to frame and post the hotel/morel permit and the most recent impection report in a conspicuous manner and to keep this imspection report available at this facility for public disclosure to any person who requests to view it. You have the right to request a hearing regarding this report by filling a written request with the Commissioner within ten (10) days of the date of this report. T.C.A. Sections 68-14-308, 68-14-318, 68-14-321, and 4-5-320.

(*) Identifies critical i Signature of	tems Identifies misdemeanor violations		Vilte	V		
Person in Charge _		Ву	Nov	green of the		EHS
Date of Signature	10/17/23	Time in/out	04:30 PM		05:10 PM	

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Establishment Information	
Establishment Name: Hotel 105	
Establishment Number: 620316359	

Observed Violations		
Total # 0		
1910		
tttCoo page at the and of this document		

Additional Comments

Laundry and housekeeping done by 3rd party

Arrived and waited for confirmation of vacant rooms from management team

Rooms inspected: 201, 2nd floor supply closet

^{***}See page at the end of this document for any violations that could not be displayed in this space.

^{***}See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Name: Hotel 105	
Establishment Number: 620316359	
Observed Violations (cont'd)	
Additional Comments (cont'd)	
Additional Comments (cont d)	

What you need to know about...

Protecting your water against waterborne pathogens

Easily assess potential risk factors and keep your water safe for guests:

- Complete this short worksheet to see if your building is at high risk for Legionella growth:
 - https://www.cdc.gov/control-legionella/php/toolkit/wmp-worksheet.html
- Learn the basics of a water management program:
 - https://www.cdc.gov/control-legionella/php/wmp/index.html
- Learn how to keep your pools and hot tubs safe for guest use: https://www.cdc.gov/control-legionella/php/hospitality/index.html
- ☐ Reach out with questions or concerns: Legionella.Health@tn.gov





What is Legionella?

Legionella are bacteria that can cause a serious lung infection called Legionnaires' disease. People can get sick when they inhale water droplets that contain the bacteria.



How does Legionella affect water systems?

Legionella bacteria grow naturally in the environment and in water. They can also grow in building water systems. Buildings with large water systems, like hotels, may be more likely to grow Legionella. If the bacteria are present, they can be spread through aerosols produced by: hot and cold water systems, showerheads, decorative fountains, hot tubs, cooling towers, and more.



Why should you care?

Legionella can potentially grow and spread in building or recreational water systems that can often result in a large number of guests getting sick affecting your business's reputation and income.



What can you do to prevent Legionella and other waterborne diseases?

You can protect your guests, staff, and business by assessing your water system and learning about water management programs. Using a water management program can help identify potential hazards in your water system to prevent the growth and spread of harmful bacteria.



Recreational Water Illnesses - What You Should Know.

Preventing recreational water illnesses (RWIs) is possible when operators, patrons, and local health departments work together to ensure compliance with rules and regulations for permitted establishments. Absence or low levels of sanitizing residual in pools, spas, splash pads, and other types of recreational water can result in the spread germs that cause diarrhea as well as skin and respiratory RWIs.

Clean Up & Disinfect For NO ROVIRUS A STOMACH BUG Act fast! Clean up any vomit or diarrhea immediately.



Only use hot water & bleach if fabric laundering directions permit







Any vomit or diarrhea may contain norovirus and should be treated as though it does.

Cualquier vomito o diarrea puede contener norovirus y debe ser tratado como si lo hiciera.

Toute vomissure ou diarrhée peut contenir un norovirus et doit être traitée comme si elle en contenait.

Scientific experts from the U.S. Centers for Disease Control and Prevention (CDC) helped to develop this poster. For more information on norovirus prevention, please see http://www.cdc.gov/norovirus/preventing-infection.html.











