

(*) Identifies critical items

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

		LISHMENT da by Wyndham					DATE 05/23/23	SCORE	
			AFF tor Oguntim	nehin			EST. NO. 620040086	_N/A_/10	0
	ΓΥ, S ashvi		RPOSE ollow-Up					NUMBER OF ROOM	OMS
		TTEE Y PATEL,FOURTH AND CHURCH L	LC				FOLLOW- UP () YES REQUIRED NO		
	-	WATER/ICE					In a second		
	2.	Hot and cold under pressure Cross Connection		5		22.	Personnel lavatory facilities: ade accessible, soap, towels, hand-dr receptacles clean, good repair		2
	4.	Ice machine automatic dispensing, prepack	kaged	2		23.	Outside walls, roof, gutters good	l repair	1
	5.	Ice machine clean, maintained, free of con-		2		F093T0	Walkways, porches, hallways fro	CONTRACTOR OF THE PARTY OF THE	1
	6.	Ice storage containers and scoops smooth, constructed, designed, cleaned, stored hand	dled, and	1		24.	unnecessary articles, good repair Toilet and bathing facilities: ade		1
_	7.	Plumbing installed and maintained		2		25.	designed, clean, good repair, tiss		2
	- 1.	SEWAGE		2			receptacle		
	8.	Approved sewage and liquid waste dispose functioning properly	al,	5		26.	Bathing facility: anti-slip tubs, a appliques, slip-proof mats good		2
_		INSECT AND RODENT CONTRO	L			27.	Heating and cooling system adec	NAME OF TAXABLE PARTY O	1
•	9.	Presence of insects and rodents		4			installed		Η.
_	10.	Outer openings protected		2		28.	Telephone service		1
_	11.	Harborage, attractants		2	-	29.	Lighting		1
_	_	SOLID WASTE				30.	Ventilation		1
	12.	Outside storage containers, area, enclosure constructed, clean, covered, cleaning facili	28.	2		31.	Windows, doors, clean, maintain Sleeping rooms adequate soap, t	manufacture of the section is a facility of the complete comments of the complete complete comments of the complete complete comments of the complete complete comments of the complete comments of	2
	13.	Containers in guest rooms, lobby, hallway, rooms, constructed, clean maintained		1		32.	clothes hangers, ashtrays, drinkii Beds, mattresses, springs, slats, i	ng glasses, chairs	2
	14.	Outside premises shall be maintained free ounnecessary articles	of litter and	1		33.	covers, spreads clean, good repa	ir	2
		POISONOUS AND TOXIC MATER	RIALS			34.	Bedding accessories, mattress pa pillows, and pillowcases adequate		2
	15.	Toxic items properly stored, labeled, and u PERSONNEL		4		35.	Furniture, appliances, draperies, venetian blinds clean, good repair	curtains, shades,	2
+	16.	Personnel with infections restricted		4		36.	Floors, carpet clean, good repair		1
•	17.	Hands washed and clean, good hygienic pr	actices,	- 4		37.	Walls, ceilings, skylights clean,		1
	17.	personal cleanliness	(020 SELCTO)	4		38.	Storage areas, closets clean, goo	d repair	1
	- 11	FIRE SAFETY					LINEN/EQUIPMENT SAN	ITIZATION	
	18.	Fire extinguishers, smoke detectors, fire als	arms;	OM:		39.	Maintenance and cleaning equip		1 2
	10.	installed, number, maintained		4		40.	Clean, soiled linen properly store		1
		Wiring heating, A.C. equipment, boiler roo				41.	Linen room clean, orderly		1
	19.	areas maintained, free of litter, unnecessary	v articles,	4		42.	Sanitization rinse, glasses, linens		4
_		flammables properly stored				43.	No reuse of single service article	s	1
•	20.	Exits, evacuation plans, fire equipment not	ices	4		44.	Single service articles, storage, h	andled, constructed,	1
	-	GENERAL CONSTRUCTION					properly wrapped		
		Personnel toilet facilities: adequate, conver		200			ADMINISTRATION		
	21.	designed, cleaned, good repair, toilet tissue	, waste	2	**	45.	Current permit posted		0
		receptacles			**	46.	Most current complete inspection	report posted	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 bearing 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.

Signature of Person in Charge		By	(9) finehillistor		EHS
Date of Signature	05/23/23	Time in/out	12:40 PM	01:00 PM	

(**) Identifies misdemeanor violations

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Critical violation from 5/11/23 had been fixed.

Establishment Information



Establishment Name: Ramada by Wyndham	
Establishment Number: 620040086	
Observed Violations	
Total # 0	
	Ш
***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 violations that could not be displayed in this space.	
Additional Comments	

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

Establishment Name: Ramada by Establishment Number: 6200400			
Observed Violations (cont'd)			
Additional Comments (cont'd)	n		
duditional Comments (cont d)	}		

Establishment Information

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.











