

(*) Identifies critical items

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

ESTABLISHMENT Quality Suites Hotel					DATE 06/13/23	SCORE N/A /100	
LOCATION 2615 Elm Hill Pike. STAFF Keisa Burrell					EST. NO. 620019237		
CITY, Nashv		RPOSE low-Up				NUMBER OF RO	OMS
PERM	ITTEE				FOLLOW- UP () YES REQUIRED NO		
	WATER/ICE						
* L	Source, adequate		5	W. C. L.	Personnel lavatory facilities: ad	lequate, convenient,	
* 2.	The state of the s		5	22.			2
• 3.	THE RESIDENCE OF THE PROPERTY		5		receptacles clean, good repair	343	
4.			2	23.	Outside walls, roof, gutters goo		1
5.		uminants	2	24.	Walkways, porches, hallways fi		1
6.	Ice storage containers and scoops smooth, constructed, designed, cleaned, stored handl used	led, and	1		Toilet and bathing facilities: adequate, location,		
7.	Plumbing installed and maintained		2	25.	designed, clean, good repair, tis	sue, soap, waste	2
	SEWAGE				receptacle		
• 8.	Approved sewage and liquid waste disposal, functioning properly		5	26.	Bathing facility: anti-slip tubs, adequate slip strips, appliques, slip-proof mats good repair		2
	INSECT AND RODENT CONTROL			27.	Heating and cooling system ade	equate, maintained,	1
* 9.	Presence of insects and rodents		4		installed		
10.	Outer openings protected		2	28.	Telephone service		
11.	The second secon		2	29.	Lighting		1
	SOLID WASTE			30.	Ventilation		1
12.	Outside storage containers, area, enclosures,		2	31.			2
13.	Containers in guest rooms, lobby, hallway, assembly		1	32,	ciothes hangers, ashtrays, drinking glasses, chairs		2
14.	rooms, constructed, clean maintained Outside premises shall be maintained free of litter and		1	33.	Beds, mattresses, springs, slats, rails, pads, linens, covers, spreads clean, good repair		2
- 500	unnecessary articles			34.	Bedding accessories, mattress p		
	POISONOUS AND TOXIC MATER		-		pillows, and pillowcases adequa		2
* 15.	PERSONNEL	ed	4	35.	venetian blinds clean, good repair		2
* 16.	Personnel with infections restricted		4	36.	Floors, carpet clean, good repair		1
* 17.	Hands washed and clean, good hygienic prac	ctices,	4	37.	Walls, ceilings, skylights clean,	a Principle of the Control of the Co	1
	personal cleanliness		7	38.	. Storage areas, closets clean, good repair		1
	FIRE SAFETY				LINEN/EQUIPMENT SAN		
* 18.	Fire extinguishers, smoke detectors, fire alarms; installed, number, maintained		4	39.	Maintenance and cleaning equip		2
				40.	Clean, soiled linen properly stor	red	1
• 19.	Wiring heating, A.C. equipment, boiler room, storage areas maintained, free of litter, unnecessary articles, flammables properly stored		72	41.	Linen room clean, orderly		1
			4	* 42.	Sanitization rinse, glasses, linen	the formation of the contract	4
* 20.			4	43.	No reuse of single service article	The state of the s	1
400	GENERAL CONSTRUCTION	AUS	4	44.	Single service articles, storage, properly wrapped	handled, constructed,	1:
		and I					1 3
21.	Personnel toilet facilities: adequate, conveni- designed, cleaned, good repair, toilet tissue,		2	** A5	ADMINISTRATION		1 6
21.	receptacles	waste	4	74.	Current permit posted	AND DESCRIPTION OF THE PARTY OF	0
	orrect any violations of critical items within ten (10) days may r		100	40.	Most current complete inspection	n 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 entegory may result in revocation of your hotel/morel permit. Thems 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 imspection 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	K.C.	By Keller F	EH
Date of Signature	06/13/23	01:00 PM 01:15 PM	

(**) Identifies misdemeanor violations

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

Establishment Name: Quality Suites Hotel

Establishment Number: 620019237

Establishment Information



**See page at the end of this document for any violations that could not be displayed in this space.	Observed Violations				
	otal # 0				
	tro with				
Additional Comments	*See page at the end of this document for a	ny violations that could	not be displayed in this space	œ.	
Additional Comments	1.1.11.				
	Additional Comments				

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

bserved Vio	ations (cont'd)		
dditional Co	mments (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.



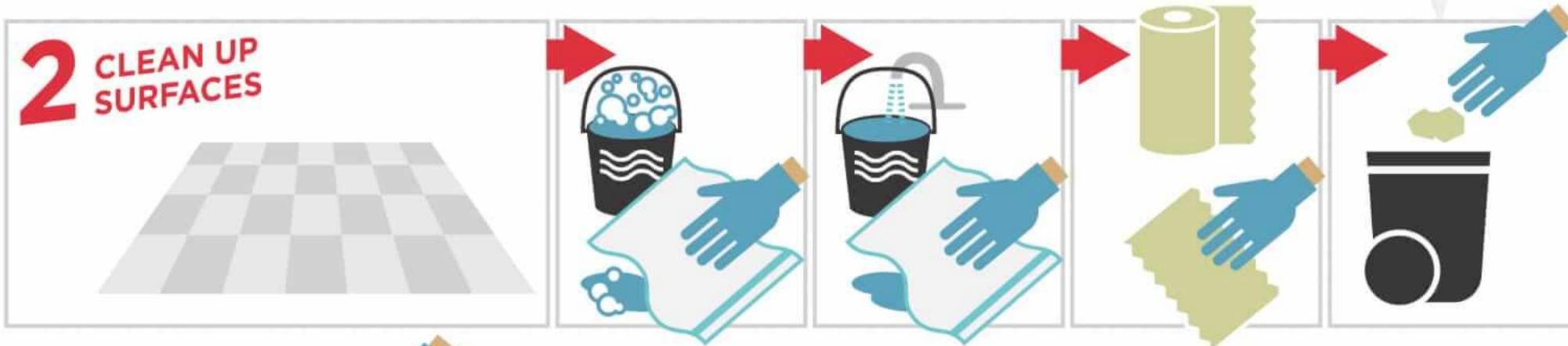
Recreational Water Illnesses - What You Should Know.

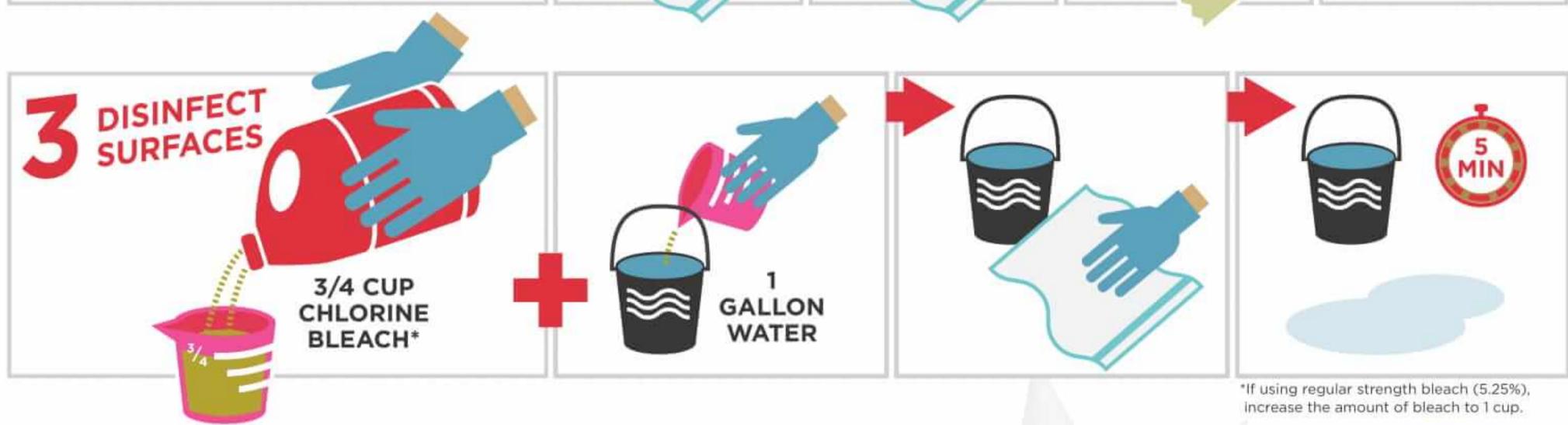
Preventing recreational water illnesses (RWIs) is possible when operators, patrons, and local health departments work together to ensure compliance with rules and regulations for permitted establishments. Absence or low levels of sanitizing residual in pools, spas, splash pads, and other types of recreational 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.











