

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

		LISHMENT Inn Express & Suites					DATE 10/16/23	SCORE	
	CAT 5 S.		F fer Uduli	utch			EST. NO. 620316123	_91_/10	0
		TATE, ZIP Juliet TN 37122 Rout						NUMBER OF RO	OMS
PEF	RMIT	TTEE					FOLLOW- UP YES REQUIRED () NO		
		WATER/ICE							
	1. 2. 3.	Source, adequate Hot and cold under pressure Cross Connection		5 5		22.	Personnel lavatory facilities: ade accessible, soap, towels, hand-dr receptacles clean, good repair		2
	4	Ice machine automatic dispensing, prepackag	ed	2		23.	Outside walls, roof, gutters good	renair	1
	5.	Ice machine clean, maintained, free of contain Ice storage containers and scoops smooth,	ninants	2		24.	Walkways, porches, hallways fro unnecessary articles, good repair	ee of litter,	1
	7.	constructed, designed, cleaned, stored handle used Plumbing installed and maintained SEWAGE	d, and	2		25.	Toilet and bathing facilities: ade designed, clean, good repair, tiss receptacle		2
•	8.	Approved sewage and liquid waste disposal, functioning properly		5		26.	Bathing facility: anti-slip tubs, a appliques, slip-proof mats good		2
	9.	INSECT AND RODENT CONTROL Presence of insects and rodents		4		27.	Heating and cooling system adec installed		1
	10.	Control of the Contro		2		28.	Telephone service	1	1
	11. Harborage, attractants			2		29.	Lighting		1
_	SOLID WASTE					30.	Ventilation		
	12.	Outside storage containers, area, enclosures, constructed, clean, covered, cleaning facility Containers in guest rooms, lobby, hallway, assembly rooms, constructed, clean maintained		2		31.	Sleeping rooms adequate soap, towels, washcloths, clothes hangers, ashtrays, drinking glasses, chairs		2
	13.			1		32,			2
	14.	Outside premises shall be maintained free of litter and unnecessary articles				55. covers, spreads clean, good repair		ir	2
	POISONOUS AND TOXIC MATERIALS				34.		Bedding accessories, mattress pads, covers, sheets, pillows, and pillowcases adequate		2
*	15.	Toxic items properly stored, labeled, and used PERSONNEL	11.75.77.4	4		35.	Furniture, appliances, draperies, venetian blinds clean, good repai	curtains, shades,	(2)
*	16.	Personnel with infections restricted		4		36.	Floors, carpet clean, good repair		1
	17.	Hands washed and clean, good hygienic pract	ices,	- 4		37.	Walls, ceilings, skylights clean, s	good repair	(1)
	***	personal cleanliness		7		38.	Storage areas, closets clean, good repair		1
		FIRE SAFETY	.,		_		LINEN/EQUIPMENT SAN		
. 1		Fire extinguishers, smoke detectors, fire alarms; installed, number, maintained		4	-	39.	Maintenance and cleaning equips	and the second s	2
-				Day.	\vdash	40.	Clean, soiled linen properly store	od	1
	19.	Wiring heating, A.C. equipment, boiler room, storage areas maintained, free of litter, unnecessary articles, flammables properly stored		4		42.	Linen room clean, orderly Sanitization rinse, glasses, linens		4
				1076	The second secon	43.	No reuse of single service article		1
	20.	Exits, evacuation plans, fire equipment notice	5	-4		(1000)	Single service articles, storage, h		
		GENERAL CONSTRUCTION				44.	properly wrapped		1
		Personnel toilet facilities: adequate, convenier					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 hazards 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 impection 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 items	(**) Identifies misdemeanor violations	Willelmannia Minima		on the per brown or - the
Signature of	IG SEES STEEL AND DESCRIPTION OF THE PROPERTY		() de	
Person in Charge		Ву		EHS

Date of Signature 10/16/23 By 10:00 AM 11:04 AM

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Establishment Information

Establishment Name: Holiday Inn Express & Suites

Establishment Number: 620316123

0	ALC: NO	1 FT 1	5 - 4 T -	James Change
Observ	100	v_{ioi}	atio	me
000011	· ·		uu	11.3

Total # 4

5: Ice machine on 3rd floor has black substance in dispenser

*15: Spray bottles on maids cart 3 rd floor labeled incorrectly.

35: Stain on couch cusion room 325

37: Paint peeling off wall in bathroom romm 133.

Additional Comments

Inspected rooms 121, 133, 313, 314, 323, 325, 326 Fire extinguisher June 2023

^{***}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: Holiday		
	0316123	
Observed Violations (cont	'd)	
Additional Comments (cor	nt'd)	
ource Type: Water	Source: City	

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.











