

(\*) Identifies critical items

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

	STAFE	WOODSPRING SUITES			SCORE	
	LOCATION STAFF 515 Metroplex Dr John Michael			EST. NO. 620240256	_94_/100	
STATE, ZIP ille TN 37211	PURPOSE Routine				NUMBER OF ROOMS 124	
TTEE				FOLLOW-UP ( ) YES REQUIRED NO		
WATER/ICE						
Source, adequate		5		Personnel layatory facilities: ad	equate, convenient.	T
Hot and cold under pressure		5	22.	accessible, soap, towels, hand-d		2
THE RESIDENCE OF STREET STREET, SALES	enackaged		23	the state of the s	d consie	1
			1000	The state of the s	The state of the s	1
Ice storage containers and scoops sme	ooth,		24.			1
	i handred, and	1 '		Toilet and bathing facilities: add	equate, location,	
		2	25.	designed, clean, good repair, tis		2
SEWAGE		1		receptacle		
<ul> <li>8 Approved sewage and liquid waste disposal,</li> </ul>		5	26.	Bathing facility: anti-slip tubs, adequate slip strips, appliques, slip-proof mats good repair		2
	TROL			The second secon	and the second s	1.5
Presence of insects and rodents		4	27,	installed		1
Outer openings protected		2	28.	Telephone service		1
11. Harborage, attractants		2	29.	Lighting		1
SOLID WASTE			30.	Ventilation		1
		2	31.		resemble and the section is a local and the section in the section of the section	2
The second secon		-	32.			2
Containers in guest rooms, rooms, nowy, narway, assembly rooms, constructed, clean maintained     Outside premises shall be maintained free of litter and unnecessary articles			33.			
		1		Radding apparential matteres and course shorts		-
POISONOUS AND TOXIC MA	TERIALS		34.			2
THE PARTY OF THE P	and used	4	35,			2
Personnel with infections restricted		4	36.			1
Hands washed and clean, good hygier	nic practices.		37.	The state of the s		1
personal cleanliness		4	38.			1
FIRE SAFETY			-			
Fire extinguishers, smoke detectors, fi	ire alarms;	Car.	39.			2
installed, number, maintained	everal consta	4	40.			1
			41.	Linen room clean, orderly		1
	essary articles,	4	* 42.	The state of the s	- Inches	4
			43.	The second secon	The state of the s	1
	it notices	4	44.		handled, constructed,	1
						- 3
		2	22 15	The state of the s		1.0
	ussue, waste	-	42,		in report posted	0
	WATER/ICE  Source, adequate  Hot and cold under pressure  Cross Connection  Ice machine automatic dispensing, pr Ice machine clean, maintained, free of Ice storage containers and scoops sme constructed, designed, cleaned, stored used  Plumbing installed and maintained  SEWAGE  Approved sewage and liquid waste diffunctioning properly  INSECT AND RODENT CONT  Presence of insects and rodents  Outer openings protected  Harborage, attractants  SOLID WASTE  Outside storage containers, area, encl constructed, clean, covered, cleaning  Containers in guest rooms, lobby, hal rooms, constructed, clean maintained  Outside premises shall be maintained  Outside premises shall be maintained unnecessary articles  POISONOUS AND TOXIC MATOXIC	WATER/ICE  Source, adequate  Hot and cold under pressure  Cross Connection  Ice machine automatic dispensing, prepackaged Ice machine clean, maintained, free of contaminants Ice storage containers and scoops smooth, constructed, designed, cleaned, stored handled, and used  Plumbing installed and maintained  SEWAGE  Approved sewage and liquid waste disposal, functioning properly  INSECT AND RODENT CONTROL  Presence of insects and rodents  Outer openings protected Harborage, attractants  SOLID WASTE  Outside storage containers, area, enclosures, constructed, clean, covered, cleaning facility  Containers in guest rooms, lobby, hallway, assembly rooms, constructed, clean maintained  Outside premises shall be maintained free of litter and unnecessary articles  POISONOUS AND TOXIC MATERIALS  Toxic items properly stored, labeled, and used  PERSONNEL  Personnel with infections restricted  Hands washed and clean, good hygienic practices, personal cleantiness  FIRE SAFETY  Fire extinguishers, smoke detectors, fire alarms; installed, number, maintained  Wiring heating, A.C. equipment, boiler room, storage areas maintained, free of litter, unnecessary articles, flammables properly stored  Exits, evacuation plans, fire equipment notices  GENERAL CONSTRUCTION  Personnel toilet facilities: adequate, convenient, designed, cleaned, good repair, toilet tissue, waste receptaces	WATER/ICE  Source, adequate  Hot and cold under pressure  Cross Connection  Ice machine automatic dispensing, prepackaged  Ice machine clean, maintained, free of contaminants  Ice storage containers and scoops smooth, constructed, designed, cleaned, stored handled, and used  Plumbing installed and maintained  Plumbing installed and maintained  SEWAGE  Approved sewage and liquid waste disposal, functioning properly  INSECT AND RODENT CONTROL  Presence of insects and rodents  Outer openings protected  Harborage, attractants  2  SOLID WASTE  Outside storage containers, area, enclosures, constructed, clean, covered, cleaning facility  Containers in guest rooms, lobby, hallway, assembly rooms, constructed, clean maintained  Outside premises shall be maintained free of litter and unnecessary articles  POISONOUS AND TOXIC MATERIALS  Toxic items properly stored, labeled, and used  PERSONNEL  Personnel with infections restricted  Hands washed and clean, good hygienic practices, personal cleanliness  FIRE SAFETY  Fire extinguishers, smoke detectors, fire alarms; installed, number, maintained  Wiring heating, A.C. equipment, boiler room, storage areas maintained, free of litter, unnecessary articles, flammables properly stored  Exits, evacuation plans, fire equipment notices  4  GENERAL CONSTRUCTION  Personnel toilet facilities: adequate, convenient, designed, cleaned, good repair, toilet tissue, waste receptaces  Treet any violations of critical items within tan (10) days may result in superssion of your	WATER/ICE  Source, adequate  Hot and cold under pressure  Cross Connection  Source, adequate  Hot and cold under pressure  Cross Connection  Source, adequate  For a cold under pressure  Cross Connection  Source, adequate  For a cold under pressure  Source, adequate  Approved containers and scoops smooth, constructed, designed, cleaned, stored handled, and used  Plumbing installed and maintained  SEWAGE  Approved sewage and liquid waste disposal, functioning properly  INSECT AND RODENT CONTROL  Presence of insects and rodents  A couter openings protected  Cuter openings protected  Cuter openings protected  Cuter openings protected  Coutside storage containers, area, enclosures, constructed, clean, covered, cleaning facility  Containers in guest rooms, lobby, hallway, assembly rooms, constructed, clean maintained  Outside premises shall be maintained free of litter and unnecessary articles  POISONOUS AND TOXIC MATERIALS  Toxic items properly stored, labeled, and used  PERSONNEL  Personnel with infections restricted  Hands washed and clean, good hygienic practices, personal cleanliness  FIRE SAFETY  Fire extinguishers, smoke detectors, fire alarms; installed, number, maintained  Wiring heating, A.C. equipment, boiler room, storage areas maintained, free of litter, unnecessary articles, 4  40.  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Failure to correct any violations of critical items within ten (10) days may result in suspension of your hotel/motel permit. Repeated violation of identical critical items entegory may result in revocation of your hotel/motel 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/motel 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		John Michael		
Date of Signature	05/15/23	01:40 PM	02:40 PM	

(\*\*) Identifies misdemeanor violations

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



Establishment Inf	formation
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Establishment Name: WOODSPRING SUITES

Establishment Number: 620240256	
Observed Violations	
Total # 2	
*15: Unlabeled chemical spray bottle stored on the house keeping cart. CA labeled. 33: Hair on the sheets in room 114, 315 and 317.	

### Additional Comments

Inspected rooms: 114, 106, 215, 219, 317, 315 and 415

<sup>\*\*\*</sup>See page at the end of this document for any violations that could not be displayed in this space.

<sup>\*\*\*</sup>See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Number: 620240256  Observed Violations (cont'd)  Additional Comments (cont'd)	Establishment Informat	ion
Observed Violations (cont'd)	Establishment Name: WO	ODSPRING SUITES
	Establishment Number :	320240256
	Observed Violations (co	ont'd)
Additional Comments (cont'd)		
Additional Comments (cont a)	Additional Comments /	
	Additional Comments (	iont a)

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.











