

HOTEL/MOTEL INSPECTION REPORT

	LISHMENT				DATE	SCORE	
Hampi	ton Inn Brentwood				05/08/24	SCORE	
LOCATION 5630 Franklin Pike Circle STAFF Miroslava Colmenares					EST. NO. 620173688	93 /100	
CITY, S Brenty	STATE, ZIP wood TN 37027	PURPOSE Routine			NUMBER OF ROO 112		OMS
PERMI HAMP	TTEE TON INN BRENTWOOD				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: ad accessible, soap, towels, hand- receptacles clean, good repair		2
4	Ice machine automatic dispensing, pr	epackaged		23.	Outside walls, roof, gutters goo	od repair	1
Ice machine clean, maintained, free of contaminants Ice storage containers and scoops smooth,		24.	The second secon	ays, porches, hallways free of litter,			
6.	constructed, designed, cleaned, stored	1 handled, and	1	25.	Toilet and bathing facilities: ad designed, clean, good repair, tis		
7.	Plumbing installed and maintained SEWAGE		2		receptacle		-
* 8.	Approved sewage and liquid waste di functioning properly	isposal,	5	26.	Bathing facility: anti-slip tubs, appliques, slip-proof mats good		2
	INSECT AND RODENT CONT	TROL		27.	Heating and cooling system add	T-000 W - 000 T-0 W - 000 T-0 W - 000 T-000 T-00	1
* 9.	Presence of insects and rodents		4	APPEN.	installed		1
10.	Outer openings protected		2	28.	Telephone service		(1)
11.	Harborage, attractants		2	29.	Lighting		T
	SOLID WASTE			30.	Ventilation		1
12.	Outside storage containers, area, encl constructed, clean, covered, cleaning		2	31.	Windows, doors, clean, maintai Sleeping rooms adequate soap,	And the first war and the contract of the first of the fi	2
13.	Containers in quest rooms Johny ballway assembly			32,	clothes hangers, ashtrays, drinking glasses, chairs		

		rooms, constructed, clean maintained	
	14.	Outside premises shall be maintained free of litter and unnecessary articles	1
		POISONOUS AND TOXIC MATERIALS	
*	15.	Toxic items properly stored, labeled, and used	4
		PERSONNEL	
*	16.	Personnel with infections restricted	4

*	17.	Hands washed and clean, good hygienic practices, personal cleanliness	4
		FIRE SAFETY	
	18.	Fire extinguishers, smoke detectors, fire alarms; installed, number, maintained	4
		White basins A.C. and and A.C.	

	18.	installed, number, maintained	4
	19.	Wiring heating, A.C. equipment, boiler room, storage areas maintained, free of litter, unnecessary articles, flammables properly stored	4
	20.	Exits, evacuation plans, fire equipment notices	.4
_		CENTED IT CONCERNICATION	

	GENERAL CONSTRUCTION	
21.	Personnel toilet facilities: adequate, convenient, designed, cleaned, good repair, toilet tissue, waste receptacles	2

accessible, soap, towels, hand-drying device, waste receptacles clean, good repair		(2)
23.	Outside walls, roof, gutters good repair	1
24.	Walkwaye parchee hallwaye from of litter	
25.	Toilet and bathing facilities: adequate, location, designed, clean, good repair, tissue, soap, waste receptacle	
26.	Bathing facility: anti-slip tubs, adequate slip strips, appliques, slip-proof mats good repair	2
27.	Heating and cooling system adequate, maintained, installed	1
28.	Telephone service	(1)
29.	Lighting	T
30.	Ventilation	1
31.	Windows, doors, clean, maintained, good repair	2
32,	Sleening rooms adequate coan, towels, washelothe	
33.	Beds, mattresses, springs, slats, rails, pads, linens, covers, spreads clean, good repair	(2)
34.	 Bedding accessories, mattress pads, covers, sheets, pillows, and pilloweases adequate 	
35,	35. Furniture, appliances, draperies, curtains, shades, venetian blinds clean, good repair	
36.	Floors, carpet clean, good repair	1
37.	The state of the s	
38.	Storage areas, closets clean, good repair	1

LINEN/EQUIPMENT SANITIZATION Maintenance and cleaning equipment properly stored 40. Clean, soiled linen properly stored 41. Linen room clean, orderly Sanitization rinse, glasses, linens 4 43. No reuse of single service articles 1 Single service articles, storage, handled, constructed, t properly wrapped

ADMINISTRATION 45. Current permit posted 0 Most current complete inspection report posted

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 category may result in revocation of

on notes moses beamer turns amunioc	a as constituting summent health majards shall be corrected immediately or operations shall cease. You are required to frame and post the hotel/motel permit and the
tost recent impection report in a consp	icurus 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
earing regarding this report by filing a	written request with the Commissioner within ten (10) days of the date of this report. T.C.A. Sections 68-14-307, 68-14-308, 68-14-318, 68-14-321, and 4-5-320.
*) Identifies critical items	(**) Identifies misdemeanor violations

Signature of Person in Charge 05/08/24

Date of Signature

EHS

Time in/out

01:20 PM

02:30 PM

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



Establishment Information

Establishment Name: Hampton Inn Brentwood

Establishment Number: 620173688

0	1 17 -	5-45-1	
Observed	VIO	latio	ns

Total # 5

- 5: Ice machine dirty in 4th floor.
- 22: No paper towels at the hand sink in the bathroom in the laundry room.
- 28: Telephone is not working in the room 115.
- 33: Hair on mattress in room 405.
- 33: Stains on mattress in room 408.

Additional Comments

Rooms inspected: Laundry room, 115, 204, 226, 303, 317, 405, 408, 426,

^{***}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: Hampton Inn Brentwood Establishment Number: 620173688			
Observed Violations (cont	d)		
Additional Comments (con	t'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.











