

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

	TAB Jality	LISHMENT Inn				DATE 10/13/22	SCORE	
LOCATION 641 S. Cumberland St. STAFF Paige Bass						EST. NO. 620204472	N/A /100	
CITY, STATE, ZIP Lebanon TN 37087 PURPOSE Follow-Up							NUMBER OF ROOM 58	
PE	RMI	TTEE				FOLLOW- UP () YES REQUIRED NO		
		WATER/ICE						
*	1.	Source, adequate		5	10.010	Personnel lavatory facilities: add	equate, convenient,	1
*	2.	Hot and cold under pressure		5	22.	accessible, soap, towels, hand-d		2
•	3.	Cross Connection		5		receptacles clean, good repair		
_	5.	Ice machine automatic dispensing, prepackag		2	23.	Outside walls, roof, gutters good		1
_	5.	Ice machine clean, maintained, free of contar Ice storage containers and scoops smooth,	ninants	2	24.	Walkways, porches, hallways fro unnecessary articles, good repair		1
	6.	constructed, designed, cleaned, stored handle used	ed, and	1		Toilet and bathing facilities: ade	equate, location,	
	7.	Plumbing installed and maintained		2	25.	designed, clean, good repair, tiss receptacle	sue, soap, waste	2
		SEWAGE						1_
*	8.	Approved sewage and liquid waste disposal, functioning properly		5	26.	Bathing facility: anti-slip tubs, a appliques, slip-proof mats good	repair	2
_	- 0	INSECT AND RODENT CONTROL		-	27.	Heating and cooling system ade	quate, maintained,	1
-	9.	Presence of insects and rodents		4		installed		+:
_	10.	Outer openings protected Harborage, attractants		2	28.	Telephone service		+ !
_	11.	SOLID WASTE		2	30.	Lighting Ventilation		1
		Outside storage containers, area, enclosures,			31.		ned good magic	2
	12.	constructed, clean, covered, cleaning facility		2		Sleeping rooms adequate soon, towels, washelothe		
	13.	Containers in guest rooms, lobby, hallway, as rooms, constructed, clean maintained	ssembly	1	32,	clothes hangers, ashtrays, drinki Beds, mattresses, springs, slats,	ng glasses, chairs	2
	14.	Outside premises shall be maintained free of unnecessary articles	litter and	1 _	33.	covers, spreads clean, good repa	iir	2
		POISONOUS AND TOXIC MATERIA	ALS	_	34.	Bedding accessories, mattress pa pillows, and pillowcases adequa		2
*	15.	Toxic items properly stored, labeled, and used	1777	4	35.	Furniture, appliances, draperies, venetian blinds clean, good repa	curtains, shades,	2
+	16.	Personnel with infections restricted		4	36.	Floors, carpet clean, good repair		1
0	UUU P	Hands washed and clean, good hygienic pract			37.	Walls, ceilings, skylights clean,		1
*	17.	personal cleanliness	Section 18	4	38.	Storage areas, closets clean, goo	When the best factor of the control	1
		FIRE SAFETY				LINEN/EQUIPMENT SAN		1
	18.	Fire extinguishers, smoke detectors, fire alarms; installed, number, maintained		. 1	39.	Maintenance and cleaning equip		1 2
*				4	40.	Clean, soiled linen properly store	the state of the s	1
	19.	Wiring heating, A.C. equipment, boiler room, storage areas maintained, free of litter, unnecessary articles,			41.	Linen room clean, orderly		1
•				4 4	42.	Sanitization rinse, glasses, linens	the same of the sa	4
	20	flammables properly stored		. -	43.	No reuse of single service article		1
-	20.	Exits, evacuation plans, fire equipment notice	28	4	44.	Single service articles, storage, h	nandled, constructed,	1.6
	-	GENERAL CONSTRUCTION				properly wrapped		
	21	Personnel toilet facilities: adequate, convenient,		2		ADMINISTRATION		
	21.	designed, cleaned, good repair, toilet tissue, v receptacles	vaste	2 **	45.	Current permit posted	No headers (Section 2)	0
		rrect any violations of critical stems within ten (10) days may re-			46.	Most current complete inspection		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/motel 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.

(*) Identifies critical items	(**) Identifies misdemeanor violations		$\supset I$	
Signature of Person in Charge	Melauting	Ву	aigh Dass	EHS

Date of Signature 10/13/22 Time in/out 10:51 AM 11:00 AM

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Establishment Information



Establishment Name: Quality Inn
Establishment Number: 620204472
Observed Violations
Total # 0
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***See page at the end of this document for any violations that could not be displayed in this space.
Additional Comments
Additional Communication

Priority violation corrected fire extinguishers maintained by Servant Fire Protection Oct 2022.

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

blishment Name: Quality Inn blishment Number: 620204472 served Violations (cont'd)	
served Violations (cont'd)	
erved Violations (cont'd)	
litional Comments (cont'd)	

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.











