

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

	BLISHMENT stay Suites Hotel					DATE 04/26/24	SCORE	
LOCA 130 J		ΓAFF nristie Grave	S			EST. NO. 620303844	_N/A_/10	0
	2.0	URPOSE Follow-Up					NUMBER OF RO	OMS
PERM	ITTEE					FOLLOW- UP () YES REQUIRED NO		
	WATER/ICE							
* 1	Source, adequate		5		P. 531	Personnel lavatory facilities: ad-	equate, convenient,	T
* 2			5		22.	accessible, soap, towels, hand-d	lrying device, waste	2
* 3			5			receptacles clean, good repair	322	
4			2		23.	Outside walls, roof, gutters goo	The state of the s	1
5			2		24.	Walkways, porches, hallways fr		1
6	Ice storage containers and scoops smooth, constructed, designed, cleaned, stored har used		1			unnecessary articles, good repair Toilet and bathing facilities: add		Ė
7.	100000		2		25.	designed, clean, good repair, tis receptacle	sue, soap, waste	
• 8.	Approximate consequence and thought constant for a	sal,	5		26.	Bathing facility: anti-slip tubs, a appliques, slip-proof mats good		2
	INSECT AND RODENT CONTRO	DL			27	Heating and cooling system ade	and the second s	١.
* 9	Presence of insects and rodents		4		27.	installed		1
10.	The state of the s		2		28.	Telephone service		1
11.	- I - Company of the		2		29.	Lighting		1
	SOLID WASTE				30.	Ventilation		-1
12.	constructed, clean, covered, cleaning facil	lity	2		31.	Windows, doors, clean, maintain Sleeping rooms adequate soap,	towels, washcloths,	2
13.	Containers in guest rooms, lobby, hallway rooms, constructed, clean maintained	y, assembly	1		2.001	clothes hangers, ashtrays, drinki		-
14.	Outside premises shall be maintained free	of litter and	1		33.	Beds, mattresses, springs, slats, covers, spreads clean, good repa		2
	unnecessary articles		34.		34	Bedding accessories, mattress p	iate 2	
	POISONOUS AND TOXIC MATERIALS		34.			pillows, and pillowcases adequa		
* 15.		used	4		35.	Furniture, appliances, draperies,		2
. 16	PERSONNEL					venetian blinds clean, good repa		
* 16.	The state of the s	V0.001#1090	4	-	36.	Floors, carpet clean, good repair		1
* 17.	Hands washed and clean, good hygienic practices, personal cleanliness		4	-	37.	The state of the s		1
_				_	38.	Storage areas, closets clean, goo		1
_	FIRE SAFETY Fire extinguishers, smoke detectors, fire alarms; installed, number, maintained Wiring heating, A.C. equipment, boiler room, storage		-	20	LINEN/EQUIPMENT SAN		T 2	
* 18.			4		39. 40.	Maintenance and cleaning equip Clean, soiled linen properly stor		2
					41.	Linen room clean, orderly	CU .	1
 19. 	areas maintained, free of litter, unnecessary articles,				42.	Sanitization rinse, glasses, linen	S	4
	flammables properly stored	34.00-VE/11/12/00P	100		43.	No reuse of single service article	* income	1
* 20.	Exits, evacuation plans, fire equipment no	otices	24			Single service articles, storage, l		
	GENERAL CONSTRUCTION	-			44.	properly wrapped		1
	Personnel toilet facilities: adequate, conve	enient,				ADMINISTRATION		
21.	designed, cleaned, good repair, toilet tissue, waste		2	**	45.	Current permit posted		0
	receptacles			**	46.	Most current complete inspectio	n report posted	0

Failure to correct any violations of critical items within ten (10) days may result in suspension of your hotel/motel permit. Repeated violations of identical critical items category 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 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 hearing 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, 68-14-318, 68-14-321, and 4-5-320.

most recent impection report in a co bearing regarding this report by filling	nspicuous manner and to keep this imspection report available at this facility for public g a written request with the Commissioner within ten (10) days of the date of this report.	disclosure to any person who requests to view it. You have the T.C.A. Sections 68-14-307, 68-14-308, 68-14-318, 68-14-321.	right to request and 4-5-320.
(*) Identifies critical items	(**) Identifies misdemeanor violations	A 1	
Signature of	1/	$\bigwedge \bigvee \bigvee \bigvee \bigvee$	

Date of Signature

Person in Charge

04/26/24

Time in/out 12:27 PW

EHS

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Establishment Information	
	2

Establishment Name: Mainstay Suites Hotel

Establishment Number: 620303844

Observed Violations	
Total # 0	
	3
	11
	1
	i i
	-

Additional Comments

107, 213, 316, 413. It appears the dishware in the guest rooms are bring cleaned. I cannot verify they are being sanitized. Asked employee how they clean the dishware. She stated she uses tab in dish machine, she did not know about using the sani tab. Delivered warning letter.

^{***}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 Na Establishment Nu	me: Mainstay Suites F mber: 620303844	lotel		
Observed Viola	ations (cont'd)			
dditional Con	nments (cont'd)			
duraonar oon	miento (cont a)			

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.











