

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

ESTABLISHMENT CUMBERLAND INN					DATE 05/09/23	SCORE	
	CAT 50 WE	ION EST TRINITY LN STAFF Victor M	oore		EST. NO. 620240513	89_/10	0
	TY, S ashvi	TATE, ZIP lle TN 37207 Routine				NUMBER OF RO	OMS
		TTEE atel / Shree Sai Ram/Cumberland Inn			FOLLOW- UP YES REQUIRED () NO	30	
		WATER/ICE					
	1.7	Source, adequate	5	1	Personnel lavatory facilities: ad	equate convenient	
*	2.	Hot and cold under pressure	5	22.	accessible, soap, towels, hand-d		2
	3.	Cross Connection	5		receptacles clean, good repair		
	4.	Ice machine automatic dispensing, prepackaged	2	23.	Outside walls, roof, gutters goo		1
	5.	Ice machine clean, maintained, free of contamin	ants 2	24.	Walkways, porches, hallways fr		1
	6.	Ice storage containers and scoops smooth, constructed, designed, cleaned, stored handled, a used	and 1	24	unnecessary articles, good repair Toilet and bathing facilities: add		Ė
	7.	Plumbing installed and maintained	2	25.	designed, clean, good repair, tis	sue, soap, waste	2
		SEWAGE	1 -		receptacle		
•	8.	Approved sewage and liquid waste disposal, functioning properly	5	26.	Bathing facility: anti-slip tubs, a appliques, slip-proof mats good		2
		INSECT AND RODENT CONTROL		27.	Heating and cooling system ade		
	9.	Presence of insects and rodents	4	21.	installed		1
	10.	Outer openings protected	2 2	[28,]	Telephone service		(1)
	11.	The second secon		30.	Lighting		T
		SOLID WASTE			Ventilation		1
	12.	Outside storage containers, area, enclosures, constructed, clean, covered, cleaning facility	2	31.	Windows, doors, clean, maintain Sleeping rooms adequate soap,	towels, washcloths,	2
	13.	Containers in guest rooms, lobby, hallway, asser rooms, constructed, clean maintained	nbly 1	-50	clothes hangers, ashtrays, drinki Beds, mattresses, springs, slats,	rails, pads, linens,	1189
	14.	Outside premises shall be maintained free of litte unnecessary articles	er and	33.	covers, spreads clean, good repa Bedding accessories, mattress p	titeld	(2)
		POISONOUS AND TOXIC MATERIAL	S	34.	pillows, and pilloweases adequa		2
	15.	Toxic items properly stored, labeled, and used PERSONNEL	4	35.	Furniture, appliances, draperies, venetian blinds clean, good repa		(2)
*	16.	Personnel with infections restricted	4	36.	Floors, carpet clean, good repair	r	1
0	17.	Hands washed and clean, good hygienic practice	S. A	37.	Walls, ceilings, skylights clean,	good repair	1
	1110	personal cleanliness	4	38.	Storage areas, closets clean, goo	od repair	1
	111	FIRE SAFETY			LINEN/EQUIPMENT SAN	NITIZATION	
	18.	Fire extinguishers, smoke detectors, fire alarms;	0	39.	Maintenance and cleaning equip		1 2
	100	installed, number, maintained	(4)	40.	Clean, soiled linen properly stor	red	1
		Wiring heating, A.C. equipment, boiler room, ste		41.	Linen room clean, orderly		1
	19.	areas maintained, free of litter, unnecessary articles,		4 * 42.	Sanitization rinse, glasses, linen		4
-		flammables properly stored		43.	No reuse of single service article	TOTAL CONTRACTOR OF THE PARTY O	1
•	20.	Exits, evacuation plans, fire equipment notices	4	44.	Single service articles, storage, l	handled, constructed,	13
		GENERAL CONSTRUCTION			properly wrapped		1. 3
	(21)	Personnel toilet facilities: adequate, convenient,		Can 12	ADMINISTRATION		
	21.	designed, cleaned, good repair, toilet tissue, wast receptacles	te 2	** 45.	Current permit posted	Will bestow Down Am 4	0
	ure to correct any violations of critical stems within ten (10) days may result in suspension			40.	Most current complete inspectio		0

your hotel/motel 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/motel 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 violat	ions	/	ACCEPTED TO A CONTRACT OF THE PARTY.	
Signature of Person in Charge	20	Ву			EHS
Date of Signature 05/0	09/23	Time in/out	12:00 PM	12:30 PM	

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Establishment Information

Establishment Name: CUMBERLAND INN

Establishment Number: 620240513

Observed Violations

Total # 5

*18: Smoke detector in room 124 did not have batteries

Corrected on site: batteries placed in detector

21: Shower tub in room 124 has non-slip bottom chipping

28: Telephone in room 227 not working

33: Holes in matteress pad in room 124

35: Fridge in room has a used cup in it

Additional Comments

Rooms inspected: 124, 114, 227, 203, 209, Laundry room, boiler room,

^{***}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.

ablishment Number: 620240513 Served Violations (cont'd) Iditional Comments (cont'd)	Stablishment Informat	ion
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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.











