

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

ESTABLISHMENT Red Roof Inn						DATE 05/16/24	SCORE N/A /100		
LOCATION STAFF 4271 Sidco Drive Miroslava Co			STAFF Miroslava Coli	menares		EST. NO. 620221099			
	ΓΥ, S ashvi	STATE, ZIP ille TN 37204	PURPOSE Follow-Up				NUMBER OF ROOMS		
		ITEE REE KRISHNA LLC				FOLLOW- UP () YES NO	3		
		WATER/ICE							
:	1. 2. 3.	Source, adequate Hot and cold under pressure Cross Connection		5 5	22.	Personnel lavatory facilities: accessible, soap, towels, han receptacles clean, good repai	d-drying device, waste	2	
	4.	Ice machine automatic dispensing, pr	repackaged	2	23.			1	
	5.	Ice machine clean, maintained, free of		2	1000	Wallywaye parchae hallway	Contract Con	11 13	
	6.	Ice storage containers and scoops sm constructed, designed, cleaned, stored used		1	24.	unnecessary articles, good re Toilet and bathing facilities:	pair	1	
	7.	Plumbing installed and maintained		2	25.			2	
-	76	SEWAGE Approved sewage and liquid waste d	isposal.		-	Bathina facility anti-clin tub	s, adequate slip strips	1	
_	8.	functioning properly		5	26.	appliques, slip-proof mats go		2	
	9.	INSECT AND RODENT CONTROL Presence of insects and rodents		4	27.	Heating and cooling system adequate, maintained, installed		1	
	10.	Outer openings protected		2	28.	Telephone service		1	
	11.	Harborage, attractants		2	29.	Lighting		1	
		SOLID WASTE		0. — OK	30.	Ventilation		1	
	12.	Outside storage containers, area, enclosures,		2	31.	Windows, doors, clean, maintained, good repair		2	
_	13.	Containers in guest rooms, lobby, hal	lway, assembly	1	32,	Sleeping rooms adequate sos clothes hangers, ashtrays, dri	(1987년) 전의 전 (1987년) 전 (1987년) 전 (1987년) 전 (1987년) 전 (1987년)	2	
	14.	rooms, constructed, clean maintained Outside premises shall be maintained			33.	Beds, mattresses, springs, sla covers, spreads clean, good r		2	
		unnecessary articles POISONOUS AND TOXIC MA	TEDIALS		34.	Bedding accessories, mattres pillows, and pillowcases ade		2	
*	15.	Toxic items properly stored, labeled, PERSONNEL		4	35,	Eurniture appliances demonies curtains chades		2	
+	16.	Personnel with infections restricted		4	36.			1	
•	17.	Hands washed and clean, good hygies	nic practices.	34	37.	Walls, ceilings, skylights cle		1	
	17.	personal cleanliness		4	38.	Storage areas, closets clean,	Annual Management Company Company	1	
	- 113	FIRE SAFETY				LINEN/EQUIPMENT SANITIZATION			
	18.	Fire extinguishers, smoke detectors, f	ire alarms;	4	39.	Maintenance and cleaning equipment properly stored		1 2	
* %	****	installed, number, maintained		2	40.	Clean, soiled linen properly stored		1	
	19.	Wiring heating, A.C. equipment, boiler room, storage		4	41.	Linen room clean, orderly		1	
			ras maintained, free of litter, unnecessary articles,		* 42.	Sanitization rinse, glasses, lin	and the first features and the second	4	
	20	flammables properly stored	INDERSTONE -		43.	No reuse of single service art	The state of the s	1	
-	20.	Exits, evacuation plans, fire equipment GENERAL CONSTRUCTION	nt notices	4	44.	Single service articles, storag properly wrapped	e, handled, constructed,	1	
		Personnel toilet facilities: adequate, convenient,				ADMINISTRATION		1	
	21.			2	** 45.	Current permit posted		0	
	S-FEQ			1202	** 46.	Most current complete inspec	aton considerated	0	

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	s (**) Identifies misdemeanor violations	The state of the s		See 2 An Older His Delta College His College Has been to the	
Signature of Person in Charge		Ву	M. Cohner	rely	EHS
Date of Signature 0	5/16/24	Time in/out	12:45 PM	01:00 PM	

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Establishment Information

Establishment Name: Red Roof Inn
Establishment Number: 620221099



Observed Violations	
Total # 0	
***See page at the end of this document for any violations that could not be displayed in the	is space.
	io opuco.
Additional Comments	
Priority violations corrected.	

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

Establishment Name: Red Roof Inn		
Establishment Number: 62	20221099	
Observed Violations (cor	nt'd)	
Additional Comments (or	nt'd)	
Additional Comments (co Source Type: Water		
odioc Typo. 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.











