

(*) Identifies critical items

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

		LISHMENT on Inn Brentwood				DATE 07/01/21	SCORE		
		ranklin Pike Circle	STAFF Tommy Euban	ıks		EST. NO. 620173688	_97_/10	0	
		TATE, ZIP rood TN 37027	PURPOSE Routine		•		NUMBER OF RO	OMS	
		ITEE FON INN BRENTWOOD				FOLLOW- UP () YES REQUIRED NO			
		WATER/ICE							
*	T.	. Source, adequate		5		Personnel lavatory facilities: ac	dequate, convenient,		
*	2.	Hot and cold under pressure		5	22.	accessible, soap, towels, hand-			
•	3.	Cross Connection		5		receptacles clean, good repair			
	5.			2	23.			1	
	5.			2	24,	Walkways, porches, hallways f unnecessary articles, good repa		1	
	6.	Ice storage containers and scoops smooth, constructed, designed, cleaned, stored handled, a used		1	0	Toilet and bathing facilities: ad	equate, location.		
	7.	Plumbing installed and maintained		2	25.	designed, clean, good repair, ti	ssue, soap, waste	iste 2	
		SEWAGE				receptacle			
*	8.	Approved sewage and liquid waste disposal, functioning properly		5	26.	Bathing facility: anti-slip tubs, adequate slip strips, appliques, slip-proof mats good repair		2	
_	INSECT AND RODENT CONTROL			27.	Heating and cooling system adequate, maintained,		1		
-	-	Presence of insects and rodents Outer openings protected Uurbornes, attractants		4		installed		1	
_				2	28. Telephone service				
11. Harborage, attractants SOLID WASTE			2	29. 30.	Lighting Ventilation		1		
		Outside storage containers, area, enclo	rea enclosures		31.	Windows, doors, clean, maintained, good repair		2	
	12.	constructed, clean, covered, cleaning facility Containers in guest rooms, lobby, hallway, assembly rooms, constructed, clean maintained		2		Sleeping rooms adequate soap, towels, washcloths, clothes hangers, ashtrays, drinking glasses, chairs		-	
	13.			1	32.			2	
	14.			1	covers, spreads clean, good re		pair 2		
					34.	Bedding accessories, mattress p pillows, and pillowcases adequ			
*	15.			4		Furniture, appliances, draperies, curtains, shades,		-	
					35,	venetian blinds clean, good rep			
+	16.	Personnel with infections restricted		4	36.	Floors, carpet clean, good repai		1	
•	17.	Hands washed and clean, good hygieni	c practices,		37.	Walls, ceilings, skylights clean.		(1)	
	17.	personal cleanliness	E-\$1000 (SECTOR)	4	38.	Storage areas, closets clean, go	od repair	1	
	- 11	FIRE SAFETY				LINEN/EQUIPMENT SA	NITIZATION		
*	18.	flammables properly stored		4	39.	Maintenance and cleaning equipment properly ste		2	
					40.	Clean, soiled linen properly sto	red	1	
					41.	Linen room clean, orderly		1	
					* 42.	Sanitization rinse, glasses, liner	Table 1	4	
-					43.	No reuse of single service articles		1	
	20.		notices	4	44.	Single service articles, storage,	handled, constructed,	1:	
	- 0	GENERAL CONSTRUCTION				properly wrapped		1 3	
		Personnel toilet facilities: adequate, convenient, designed, cleaned, good repair, toilet tissue, waste receptacles		2	** (15)	ADMINISTRATION		180	
					** 46.	Current permit posted Most current complete inspection	on concert a cost of	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.

Signature of Person in Charge		By	Tommy Eubanks			
Date of Signature	07/01/21	Time in/out	01:30 PM	02:30 PM	EHS	

(**) Identifies misdemeanor violations

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Establishment Information

Establishment Name: Hampton Inn Brentwood

Establishment Number: 620173688

Observed V	iolat	ions
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Total # 4

- 25: Mildew is on the caulking around guestroom tubs and showers.
- 37: Guestroom bathroom ceilings have some peeling and chipping paint.
- 45: Current permit is not posted.
- 46: Most current complete inspection report is not posted.

Additional Comments

Inspected: 107, 116, 134, 219, 324, 325, 328, 422

^{***}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 Num	e: Hampton Inn Brent ber: 620173688	lwood		
Observed Violati	ons (cont'd)			
Additional Comm	nents (cont'd)			

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.











