

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

ESTAB Days I	LISHMENT				DATE 05/10/22	SCORE	
LOCAT 3445 F	Percy Priest Drive	STAFF			EST. NO. 620222635	76_/10	00
CITY, S Nashv		PURPOSE Routine				NUMBER OF RO	OMS
PERMI SAI LE	TTEE ELE INC				FOLLOW- UP YES REQUIRED () NO		
	WATER/ICE			4	8		
* 1. * 2.	Source, adequate Hot and cold under pressure Cross Connection		5	22	Personnel lavatory facilities: add accessible, soap, towels, hand-d receptacles clean, good repair		2
(4.	Ice machine automatic dispensing, prep		(2)	23.	Outside walls, roof, gutters good		1
5.	Ice machine clean, maintained, free of o Ice storage containers and scoops smoo		2	24.	Walkways, porches, hallways fr unnecessary articles, good repair		1
6. 7.	constructed, designed, cleaned, stored h used		1	25.	Toilet and bathing facilities: add designed, clean, good repair, tis	equate, location,	2
<i>I</i> .	SEWAGE		2		receptacle	TOTAL TRIMER CONTRACT.	0
* 8.	Approved sewage and liquid waste disp functioning properly	V.F.()	5	26.	Bathing facility: anti-slip tubs, a appliques, slip-proof mats good	repair	2
	INSECT AND RODENT CONTR	ROL		27.	Heating and cooling system ade	quate, maintained,	1
* 9.	Presence of insects and rodents Outer openings protected		2	28.	installed Telephone service		+
11.	Harborage, attractants		2	29.	Lighting		1
	SOLID WASTE			30.	Ventilation		1
12.	Outside storage containers, area, enclos		2	31.	Windows, doors, clean, maintain	ned, good repair	2
13.	constructed, clean, covered, cleaning fa Containers in guest rooms, lobby, hallw		1	32.	Sleeping rooms adequate soap, t clothes hangers, ashtrays, drinki		(2)
14.	Outside premises shall be maintained free of litter and		1	33.	Beds, mattresses, springs, slats, covers, spreads clean, good repa		(2)
	unnecessary articles POISONOUS AND TOXIC MAT	EDIALC		34.	Bedding accessories, mattress pa		2
* 15.	Toxic items properly stored, labeled, an		4	460	pillows, and pilloweases adequa		8.00
-	PERSONNEL	u uscu		35.	Furniture, appliances, draperies, venetian blinds clean, good repa		(2)
* 16.	Personnel with infections restricted		4	36.	Floors, carpet clean, good repair		1
* 17.	Hands washed and clean, good hygienic	practices,	230	37.	Walls, ceilings, skylights clean,		T
1870	personal cleanliness	14000000000	*	38.	Storage areas, closets clean, goo	d repair	1
	FIRE SAFETY				LINEN/EQUIPMENT SAN		
* 18.	Fire extinguishers, smoke detectors, fire installed, number, maintained	alarms;	4	39.	Maintenance and cleaning equip	the state of the s	2
******		manus stamana	1000	40.	Clean, soiled linen properly store Linen room clean, orderly	ed	1
* 19.	Wiring heating, A.C. equipment, boiler room, storage areas maintained, free of litter, unnecessary articles,		4 * 42.	Sanitization rinse, glasses, linens	8	4	
1000	flammables properly stored	-0.4.2.W.11.0.1.007	I Care	43.	No reuse of single service article		1
* 20.	Exits, evacuation plans, fire equipment	notices	4	0	Single service articles, storage, h	77.9	(1)
	GENERAL CONSTRUCTION	- 41		(44.)	properly wrapped		U
	Personnel toilet facilities: adequate, con		2		ADMINISTRATION		
21.	designed, cleaned, good repair, toilet tissue, waste receptacles			** 45.	Current permit posted	West terrolities the second of the	0
Failure to on	rrect any violations of critical items within ten (10) days	many result in turners	ion of your l	40.	Most current complete inspection	n report posted	0

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 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	A TOTAL CONTROL OF THE PARTY OF	TO THE OWNER OF THE PERSON OF	-contraction to protect	
Signature of Person in Charge	des	By		1	EHS
Date of Signature 05/1	L0/22	Time in/out	12:55 PM	01:50 PM	

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Establishment Information

Establishment Name: Days Inn

Establishment Number: 620222635

Observed Violations

Total # 13

4: Ice machine not working on 2nd floor

*15: In laundry floor, spray bottles with purple and light blue liquid inside no label

*18: Smoke detector not working when button push in room 109, 216, 207, missing smoke detector in room 319, found in drawer not working.

22: No paper towels at hand sink in laundry room

25: Dirty towels left behind door in roomm216

26: Moldy like substance on caulking around tub in room 109, 318,

32: Only 3hangers in 318, No hangers in 207.

33: Missing mattress cover for sofabed in room 216

33: Stains on bed skirts in rooms

35: Roomm216,318, Room 110- inside of microwave dirty with food debris

35: Outside of coffee maker and microwave dirty with some sticky grim

36: Trash and debris under sofabed in room 216

44: Box of coffee bags stored on floor in laundry room

Additional Comments

Observe rooms 109, 110, 216, 207, 318, 319, boiler room, laundry room. Breakfast service has stated, May 1st, 2wks ago since covid, invoice sent, check received. Pool is open.

^{***}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 Number: 620222635 Observed Violations (cont'd)	
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Observed Violations (cont'd)	
Additional 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.











