

(\*) Identifies critical items

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

		LISHMENT					DATE 05/01/24	SCORE	
		TION STAI Victor	r Moore				EST. NO. 620316314	100_/10	0
	ry, s ishvi		POSE tine					NUMBER OF ROO	OMS
PE	RMI	TTEE					FOLLOW- UP ( ) YES REQUIRED NO		
		WATER/ICE							
*	1.	Source, adequate		5			Personnel lavatory facilities: adeq	uate, convenient,	T
*	2.	Hot and cold under pressure		5	1 8	22.	accessible, soap, towels, hand-dry		2
*	3.	Cross Connection		5			receptacles clean, good repair		
	4.	Ice machine automatic dispensing, prepackage	Total Control of the	2		23.	Outside walls, roof, gutters good i		1
	5.	Ice machine clean, maintained, free of contar Ice storage containers and scoops smooth,	8 9	2		24,	Walkways, porches, hallways free unnecessary articles, good repair	of litter,	1
	6.	constructed, designed, cleaned, stored handle used	ed, and	1	1 83	25.	Toilet and bathing facilities: adeq		
_	7.	Plumbing installed and maintained SEWAGE		2		45.	designed, clean, good repair, tissu receptacle	e, soap, waste	2
	8.	Approved sewage and liquid waste disposal, functioning properly		5		26.	Bathing facility: anti-slip tubs, ad- appliques, slip-proof mats good re		2
		INSECT AND RODENT CONTROL				27.	Heating and cooling system adequ		1
	9.	Presence of insects and rodents		4			installed	AND THE PROPERTY OF THE PERSON	1
_	10.	Outer openings protected		2		28.	Telephone service		1
_	11.	Harborage, attractants		2		29.	Lighting		1
_	_	SOLID WASTE				30.	Ventilation		1
	12.	Outside storage containers, area, enclosures, constructed, clean, covered, cleaning facility		2		31.	Windows, doors, clean, maintaine	Printed the minimum inclination in the property of the printed that the printed the printed that the printed the printed that	2
	13.	Containers in guest rooms, lobby, hallway, as	ssembly	1		32,	Sleeping rooms adequate soap, to clothes hangers, ashtrays, drinking	g glasses, chairs	2
	14.	Outside premises shall be maintained free of	litter and	1	1	33.	Beds, mattresses, springs, slats, ra covers, spreads clean, good repair		2
		unnecessary articles		<u> </u>	94	34.	Bedding accessories, mattress pad		2
_		POISONOUS AND TOXIC MATERI	11777				pillows, and pillowcases adequate		
Ė	15.	Toxic items properly stored, labeled, and use PERSONNEL	d	4	3	35.	Furniture, appliances, draperies, c venetian blinds clean, good repair		2
•	16.	Personnel with infections restricted		4		36.	Floors, carpet clean, good repair		1
*	17.	Hands washed and clean, good hygienic prac	tices,	4	_	37.	Walls, ceilings, skylights clean, go	CONTRACTOR OF THE PARTY OF THE	1
_	-	personal cleanliness		7		38.	Storage areas, closets clean, good	repair	1
		FIRE SAFETY					LINEN/EQUIPMENT SANI		
	18.	Fire extinguishers, smoke detectors, fire alarr	ns;	4		39.	Maintenance and cleaning equipm	the state of the s	2
_	AVV. 1	installed, number, maintained		22.0		10.	Clean, soiled linen properly stored		1
	19.	Wiring heating, A.C. equipment, boiler room		70	-	11.	Linen room clean, orderly		1
	19.	areas maintained, free of litter, unnecessary a flammables properly stored	rucies,	4	-	12.	The state of the s		4
	20.	Exits, evacuation plans, fire equipment notice	NE .	4	-	4,5.	The second of th	adlad assessment d	1
	M(10)	GENERAL CONSTRUCTION	99	-	4	14.	Single service articles, storage, has properly wrapped	ndied, constructed,	1
	= 17	Personnel toilet facilities: adequate, convenie	nt.				ADMINISTRATION		1
	21.	designed, cleaned, good repair, toilet tissue, waste		2	** 4	15.	Current permit posted		0
	1400	receptacles	120000	0.00		16.	Most current complete inspection	The state of the s	0

Failure to correct any violations of critical items within ten (10) days may result in suspension of your hotel/motel permit. Repeated violation of identical critical items entegory may result in suspension of your hotel/motel permit. Thems 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 imspection 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 misdemeanor violations

Signature of Person in Charge	7/	Viter	
Date of Signature	05/01/24	11:55 AM 12:30 F	PM EHS

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



Establishment Information	
Establishment Name: The Lookout	
Establishment Number: 620316314	
0	

bserved Violations			
tal # 0			

### Additional Comments

Rooms inspected: 201, 203, parking garage storage.

All other rooms occupied or occupied today. Establishment will no longer be permitted hotel after june 30th

<sup>\*\*\*</sup>See page at the end of this document for any violations that could not be displayed in this space

<sup>\*\*\*</sup>See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Information	
Establishment Name: The Lookout	
Establishment Number: 620316314	
Observed Violations (cont'd)	
****	
Additional Comments (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.











