

(*) Identifies critical items

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

		LISHMENT Tree Hotel			DATE 03/02/22	SCORE	
	CAT 850 C	TION Old Fort Parkway Christie	Graves		EST. NO. 620041516	_N/A_/10	0
CITY, STATE, ZIP Murfreesboro TN 37129 PURPOSE Follow-Up						NUMBER OF ROOM 200	
PE	RMI	TTEE			FOLLOW- UP () YES REQUIRED NO		
		WATER/ICE					
*	1.	Source, adequate	5		Personnel lavatory facilities: adequate, convenient,		
*	2.	Hot and cold under pressure	5	22.	accessible, soap, towels, hand-d	d-drying device, waste	
•	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 contamina	nts 2	24.	Walkways, porches, hallways fr		1
	6.	Ice storage containers and scoops smooth, constructed, designed, cleaned, stored handled, a used	nd 1		unnecessary articles, good repair Toilet and bathing facilities: add		Ė
	7.	Plumbing installed and maintained	2	25.			2
		SEWAGE	1 -	1	receptacle		1
	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 adequate, maintained,		1
	9.	Presence of insects and rodents	4	27.	installed		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,	2	31.	Windows, doors, clean, maintain	ned, good repair	2
	13.	Containers in guest rooms, lobby, hallway, assem	-17	32,	Sleeping rooms adequate soap, clothes hangers, ashtrays, drinki		2
	14,	rooms, constructed, clean maintained Outside premises shall be maintained free of litter and		33.	Beds, mattresses, springs, slats, covers, spreads clean, good repa		2
_	2.4	unnecessary articles	- 2	34.	Bedding accessories, mattress p	pads, covers, sheets,	
		POISONOUS AND TOXIC MATERIALS	S	34.	pillows, and pilloweases adequa	ite	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		1
	17.	Hands washed and clean, good hygienic practices	4	37.	Walls, ceilings, skylights clean,	good repair	1
	1890	personal cleanliness	*	38.	Storage areas, closets clean, goo	od repair	1
	- 111	FIRE SAFETY	-	50.A	LINEN/EQUIPMENT SAN	NITIZATION	
	18.	Fire extinguishers, smoke detectors, fire alarms;	foas	39.	Maintenance and cleaning equip		1 2
	10.	installed, number, maintained	.4	40.	Clean, soiled linen properly stor	and the second s	1
	19.	Wiring heating, A.C. equipment, boiler room, storage	rage	41.	Linen room clean, orderly	****	1
*		areas maintained, free of litter, unnecessary articles,		* 42.	Sanitization rinse, glasses, linen		4
		flammables properly stored		43.	No reuse of single service article	es	1
*	20.	Exits, evacuation plans, fire equipment notices	.4	44.	Single service articles, storage, l	handled, constructed.	40
		GENERAL CONSTRUCTION		44.	properly wrapped		1
	1	Personnel toilet facilities: adequate, convenient,		5-5-11	ADMINISTRATION		
	21.	designed, cleaned, good repair, toilet tissue, waste	2	** 45.	Current permit posted		0
	HITCH!	receptacles				n report posted	0

Failure to correct any violations of critical items within sen (10) days may result in suspension of your hotel/motel permit. Repeated violation of identical critical items category may result in suspension of 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 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.

Signature of		Rv (H)			
Person in Charge _	8	By			EHS
Date of Signature	03/02/22	Time in/out	03:50 PM	04:05 PM	

(**) Identifies misdemeanor violations

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Establishment Information



Establishment Name: Double Tree Hotel	
Establishment Number: 620041516	
Observed Violations	
Total # 0	
	- 19
***See page at the end of this document for any violations that could not be displayed in this space.	_
AND THE PROPERTY OF THE PROPER	

Additional Comments

Critical item violations 17 and 18 noted on previous routine inspection report have been corrected.

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

Establishment Name: Establishment Numbe	Double Tree Hotel 620041516		
Observed Violatio	ns (cont'd)		
Additional Comme	ents (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.



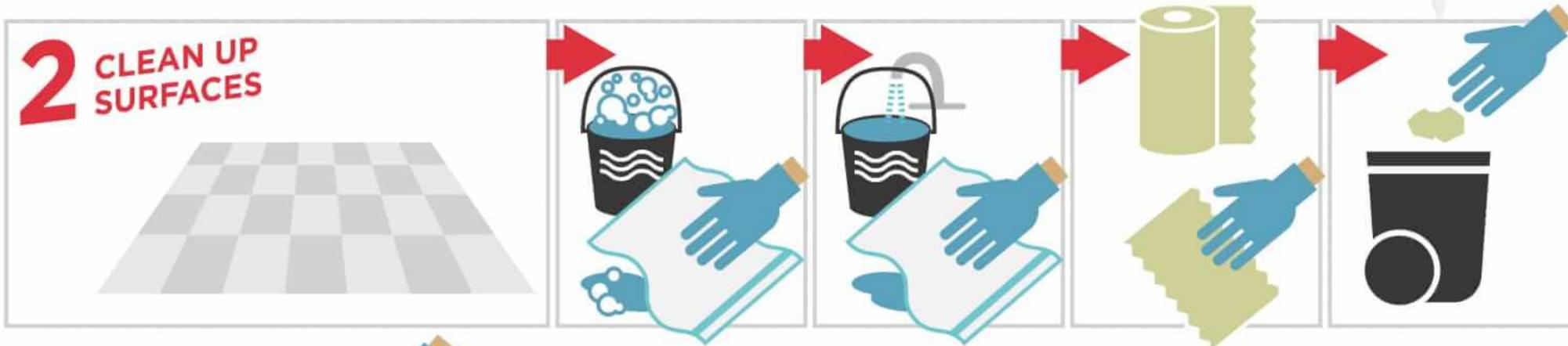
Recreational Water Illnesses - What You Should Know.

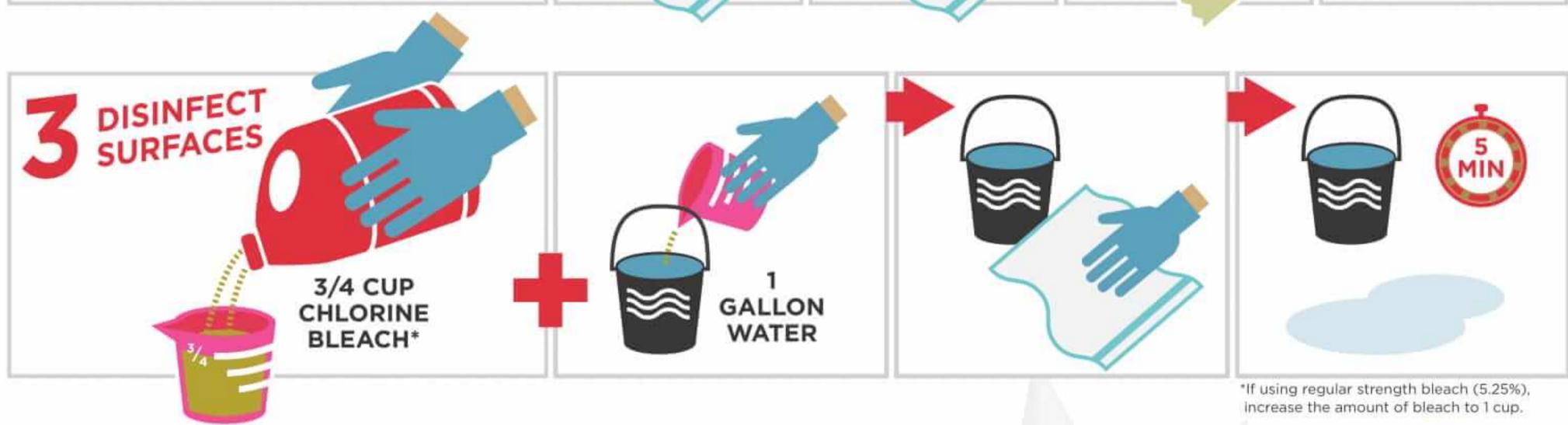
Preventing recreational water illnesses (RWIs) is possible when operators, patrons, and local health departments work together to ensure compliance with rules and regulations for permitted establishments. Absence or low levels of sanitizing residual in pools, spas, splash pads, and other types of recreational 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.











