

(*) Identifies critical items

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

ESTABLISHMENT Hampton Inn Brentwood			DATE 02/09/22 SCO		
din Pike Circle STAFF Jesse Patron	e		EST. NO. 620173688	93 /10	
TE, ZIP PURPOSE TN 37027 Routine		•		NUMBER OF RO	OMS
INN BRENTWOOD			FOLLOW- UP () YES REQUIRED NO		
ATER/ICE					
t und cold under pressure oss Connection	5 5	22.	Personnel lavatory facilities: ad accessible, soap, towels, hand-or receptacles clean, good repair		2
machine automatic dispensing, prepackaged	2	23.	Outside walls, roof, gutters goo	d repair	1
machine clean, maintained, free of contaminants storage containers and scoops smooth,	(2)	24.	Wallyngue porchae hallunger from of litter		1
structed, designed, cleaned, stored handled, and d mbing installed and maintained WAGE	2	25	Toilet and bathing facilities: addesigned, clean, good repair, tis receptacle		2
proved sewage and liquid waste disposal, ctioning properly	5	26.	Bathing facility: anti-slip tubs, adequate slip strips, appliques, slip-proof mats good repair		
SECT AND RODENT CONTROL		27.	Heating and cooling system adequate, maintained,		1
sence of insects and rodents	4	4650	installed		1
ter openings protected	2	28.			(1)
borage, attractants	2	29.	Lighting		T
LID WASTE		30.	Ventilation		- 1
tside storage containers, area, enclosures, structed, clean, covered, cleaning facility	2	31.	Windows, doors, clean, maintained, good repair		2
ntainers in guest rooms, lobby, hallway, assembly	1	32,	Sleeping rooms adequate soap, towels, washcloths, clothes hangers, ashtrays, drinking glasses, chairs		2
tside premises shall be maintained free of litter and necessary articles	1	33.	covers, spreads clean, good repair		2
POISONOUS AND TOXIC MATERIALS		34.	Bedding accessories, mattress p pillows, and pillowcases adequa		
* 15. Toxic items properly stored, labeled, and used		450			450
RSONNEL	4	35.	Furniture, appliances, draperies, venetian blinds clean, good repo		
sonnel with infections restricted	4	36.	The state of the s		1
nds washed and clean, good hygienic practices,	4	37.	Walls, ceilings, skylights clean,		1
17. Primitis washed and clean, good hygieric practices, personal cleanliness		38.	Storage areas, closets clean, good repair		1
RE SAFETY			LINEN/EQUIPMENT SAN		
extinguishers, smoke detectors, fire alarms;	Cas I	39.	Maintenance and cleaning equipment properly stored		1 2
alled, number, maintained	.4	40.			1
ing heating, A.C. equipment, boiler room, storage		41.	Linen room clean, orderly		1
as maintained, free of litter, unnecessary articles,	4	* 42.	Sanitization rinse, glasses, linens		4
all plan land and a second and a	-	43.	The second of th	TOTAL STREET	1
	4	44.		handled, constructed,	1:
					1 3
		100			
	4	40.		Contract Contract Contract A	0
flammables properly stored Description of the equipment notices of single service articles of single		Acconstruction plans, fire equipment notices RAL CONSTRUCTION cl toilet facilities: adequate, convenient, cleaned, good repair, toilet tissue, waste 43. No reuse of single service articles 44. Single service articles, storage, handled, constructed, properly wrapped ADMINISTRATION ** 45. Current permit posted			

Failure to correct any violations of critical items within ten (10) days may result in suspension of your hotel/morel permit. Repeated violation of identical critical items entegory may result in revocation of your hotel/morel permit. Thems identified as constituting imminent health lazards shall be corrected immediately or operations shall cease. You are required to frame and post the hotel/morel 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 bearing 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	By		
Date of Signature	02/09/22	Time in/out	02:39 PM	02:00 PM	

(**) Identifies misdemeanor violations

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Establishment Information

Establishment Name: Hampton Inn Brentwood

Establishment Number: 620173688

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Observ	100	v_{ioi}	atio	me
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Total # 4

5: All ice machine chutes dirty.

25: Dark mold on ceiling opposite of shower-head in room 319.

Dark mold on right upper wall next to shower in room 136.

Hair in bathroom sink in room 136.

28: Telephone not functioning - no dial tone - in room 208.

35: Fabric on top of automan torn.

Additional Comments

Rooms inspected: 109, *136, 208, 224, 319, *324, 414, 428, laundry, boiler room, and ,aintenance room.

^{***}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.











