

(\*) Identifies critical items

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

ESTABLISHMENT Lee Motel					DATE 10/03/22	SCORE	
LOCATION 426 Murfreesboro Road					EST. NO. 620240354	92_/100	
	ΓΥ, S ashvi	TATE, ZIP  Ile TN 37210 Routin				NUMBER OF RO	OMS
PE	RMI	TTEE			FOLLOW- UP ( ) YES REQUIRED NO		
		WATER/ICE					
	T.			5	Personnel lavatory facilities: ade	equate, convenient.	
*	2.	Hot and cold under pressure	5	22.	accessible, soap, towels, hand-dr		2
*	3.	Cross Connection	5		receptacles clean, good repair		
	4.	Ice machine automatic dispensing, prepackaged		23.	Outside walls, roof, gutters good	l repair	1
	5.	Ice machine clean, maintained, free of contami	nants 2	24.	Walkways, porches, hallways fro		1
	6.	Ice storage containers and scoops smooth, constructed, designed, cleaned, stored handled, used	and 1	24	unnecessary articles, good repair Toilet and bathing facilities: ade		Ė
	7.	Plumbing installed and maintained	2	25.	designed, clean, good repair, tiss	sue, soap, waste	2
		SEWAGE		,	receptacle		
•	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 adec	quate, maintained,	
*	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	ed, good repair	2
	13.	Containers in guest rooms, lobby, hallway, asso	- 17	32.	Sleeping rooms adequate soap, to clothes hangers, ashtrays, drinking		(2)
14.		Outside premises shall be maintained free of litter and		33.	Beds, mattresses, springs, slats, r covers, spreads clean, good repa		2
	3	unnecessary articles		34.	Bedding accessories, mattress pa	ds, covers, sheets,	
		POISONOUS AND TOXIC MATERIA	LS	34.	pillows, and pillowcases adequat	te	2
*	15.	Toxic items properly stored, labeled, and used PERSONNEL	4	35.	Furniture, appliances, draperies, venetian blinds clean, good repai		2
*	16.	Personnel with infections restricted	4	36.	Floors, carpet clean, good repair		1
	17.	Hands washed and clean, good hygienic practic	es, 4	37.	Walls, ceilings, skylights clean, p	good repair	1
		personal cleanliness		38.	Storage areas, closets clean, good	d repair	1
		FIRE SAFETY		8 A	LINEN/EQUIPMENT SAN	ITIZATION	
	18.	Fire extinguishers, smoke detectors, fire alarms	\$ Dat	39.	Maintenance and cleaning equips		2
	144.	installed, number, maintained	4	40.	Clean, soiled linen properly store	ed	1
		Wiring heating, A.C. equipment, boiler room, s	torage	41.	Linen room clean, orderly		1
• 19.	19.	areas maintained, free of litter, unnecessary articles,		4 * 42.	Sanitization rinse, glasses, linens		4
		flammables properly stored		43.	No reuse of single service article	s	1
*	20.	Exits, evacuation plans, fire equipment notices	4	44.	Single service articles, storage, h	andled, constructed,	- 60
		GENERAL CONSTRUCTION	100		properly wrapped	ALL OCH UP COMMUNICATION OF STREET	1
		Personnel toilet facilities: adequate, convenient, designed, cleaned, good repair, toilet tissue, waste 2 receptacles  correct any violations of critical items within ten (10) days may result in suspension of your leads to the convenient of the c		F-24.11	ADMINISTRATION		
	21.			** 45.	Current permit posted		0
				** 46.	Most current complete inspection	No. 1 Control of the	0

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 category may result in revocation of your hotel/morel 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/morel permit and the 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 _	P. F. Hat	Ву		>	EHS
Date of Signature	10/03/22	Time in/out 01	.:20 PM	01:40 PM	

(\*\*) Identifies misdemeanor violations

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



Establishment Inform	ation	
Establishment Name:	_ee Motel	
Establishment Number :	620240354	
Observed Violations		
Total # 4		
26: Shower no slip strips,	crack in tile room 4	

32: Room 4 no hangers 33: Room4 stain on pillow and quilt 35: Room 4 Missing 1 chair

dditional Comments			

<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.

Additional Comments (cont'd)	bserved Violations (cont'd)	Establishment Information	
Observed Violations (cont'd)	bserved Violations (cont'd)	Establishment Name: Lee Motel	
Observed Violations (cont'd)	bserved Violations (cont'd)	Establishment Number: 620240354	
		Observed Violations (cont'd)	
Additional Comments (cont'd)	dditional Comments (cont'd)		
Additional Comments (cont'd)	dditional Comments (cont'd)		
Additional Comments (cont'd)	dditional Comments (cont'd)		
Additional Comments (cont'd)	dditional Comments (cont'd)		
Additional Comments (cont'd)	dditional Comments (cont'd)		
Additional Comments (cont'd)	dditional Comments (cont'd)		
Additional Comments (cont'd)	dditional Comments (cont'd)		
Additional Comments (cont'd)	dditional Comments (cont'd)		
Additional Comments (cont'd)	dditional Comments (cont'd)		
Additional Comments (cont'd)	dditional Comments (cont'd)		
Additional Comments (cont'd)	dditional Comments (cont'd)		
Additional Comments (cont'd)	dditional Comments (cont'd)		
Additional Comments (cont'd)	dditional Comments (cont'd)		
Additional Comments (cont'd)	dditional Comments (cont'd)		
Additional Comments (cont'd)	dditional Comments (cont'd)		
Additional Comments (cont'd)	dditional Comments (cont'd)		
Additional Comments (cont'd)	dditional Comments (cont'd)		
Additional Comments (cont'd)	dditional Comments (cont'd)		
Additional Comments (cont'd)	dditional Comments (cont'd)		
Additional Comments (cont'd)	dditional Comments (cont'd)		
Additional Comments (cont'd)	dditional Comments (cont'd)		
Additional Comments (cont'd)	dditional Comments (cont'd)		
Additional Comments (cont'd)	dditional Comments (cont'd)		
Additional Comments (cont'd)	dditional Comments (cont'd)		
Additional Comments (cont'd)	dditional Comments (cont'd)		
Additional Comments (cont'd)	dditional Comments (cont'd)		
Additional Comments (cont'd)	dditional Comments (cont'd)		
Additional Comments (cont'd)	dditional Comments (cont'd)		
Additional Comments (cont'd)	dditional Comments (cont'd)		
Additional Comments (cont'd)	dditional Comments (cont'd)		
Additional Comments (cont'd)	dditional Comments (cont'd)		
Additional Comments (cont'd)	dditional Comments (cont'd)		
Additional Comments (cont'd)	dditional Comments (cont'd)		
Additional Comments (cont'd)	dditional Comments (cont'd)		
Additional Comments (cont'd)	dditional Comments (cont'd)		
Additional Comments (cont'd)	dditional Comments (cont'd)		
Additional Comments (cont'd)	dditional Comments (cont'd)		
Additional Comments (cont'd)	dditional Comments (cont'd)		
Additional Comments (cont'd)	dditional Comments (cont'd)		
		Additional Comments (cont'd)	
		tuditional comments (cont by	

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.



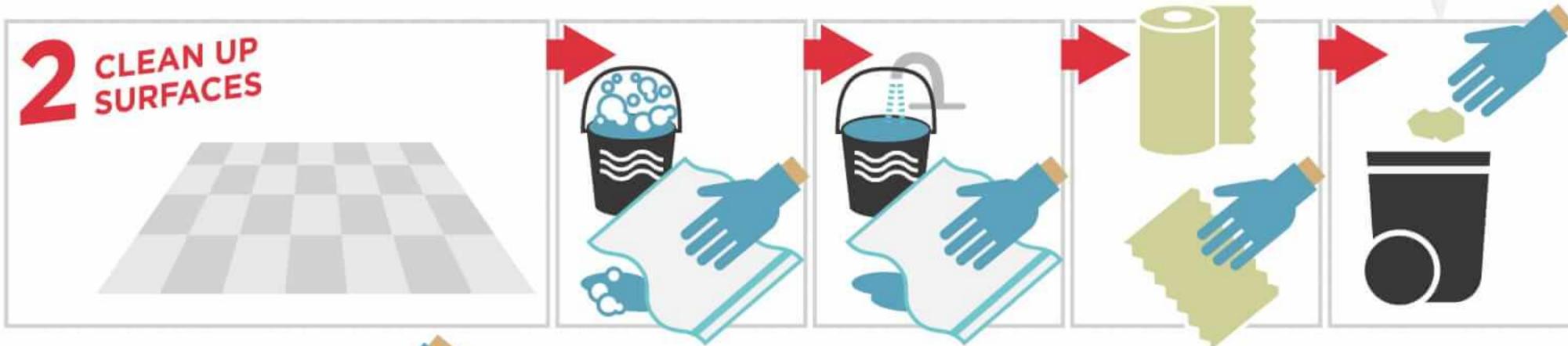
### Recreational Water Illnesses - What You Should Know.

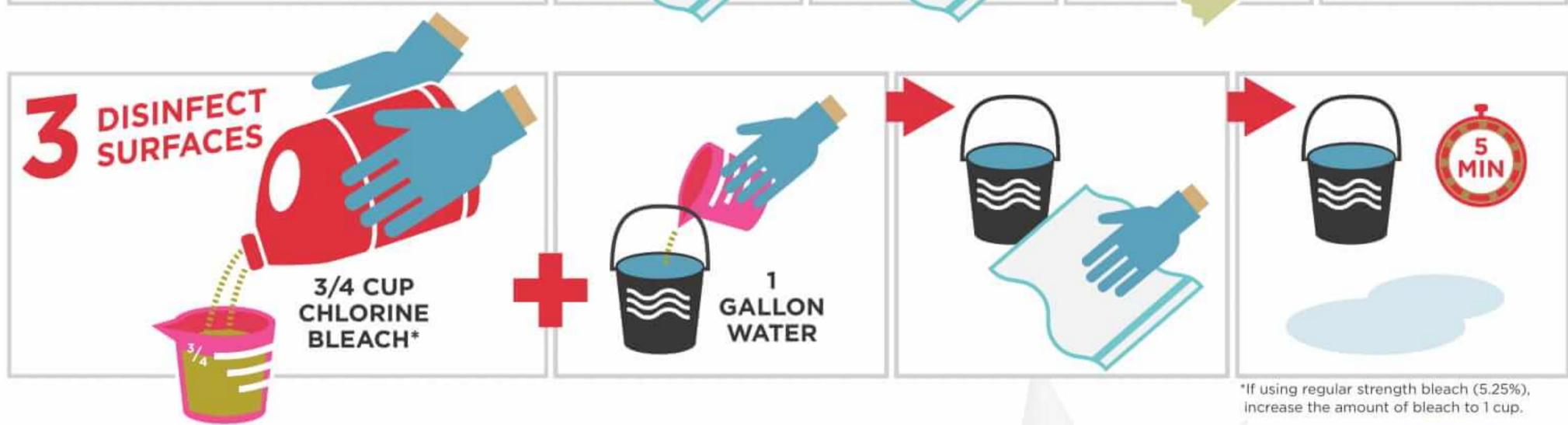
Preventing recreational water illnesses (RWIs) is possible when operators, patrons, and local health departments work together to ensure compliance with rules and regulations for permitted establishments. Absence or low levels of sanitizing residual in pools, spas, splash pads, and other types of recreational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











