

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

| ESTABLISHMENT Days Inn |                |  |                      |     | DATE<br>05/23/24 |               |   | SCORE  |     |
|------------------------|----------------|--|----------------------|-----|------------------|---------------|---|--|-----|
|                        |                | Percy Priest Drive   | STAFF                |     |                  |               | EST. NO.<br>620222635   | N/A_/10  | 0   |
|                        | ΓΥ, S<br>ashvi | STATE, ZIP<br>ille TN 37214  | PURPOSE<br>Follow-Up |     |                  |               |   | NUMBER OF ROO  | OMS |
|                        |                | ITEE<br>ELE INC  |                      |     |                  | - 1           | FOLLOW- UP YES REQUIRED ( ) NO  |  |     |
|                        |                | WATER/ICE  |                      |     |                  |               |   |  |     |
|                        | 1.             | Source, adequate Hot and cold under pressure   |                      | 5   | 22               |               | Personnel lavatory facilities: adeq<br>accessible, soap, towels, hand-dry   |  | 2   |
|                        | 3.             | Cross Connection   |                      | 5   |                  |               | receptacles clean, good repair  |  |     |
|                        | 4.             | Ice machine automatic dispensing, pro-   |                      | 2   | 23               |               | Outside walls, roof, gutters good   |  | 1   |
|                        | 5.             | Ice machine clean, maintained, free o<br>Ice storage containers and scoops sme   | ooth,                | 2   | 24               |               | Walkways, porches, hallways free<br>unnecessary articles, good repair       | e of litter,   | 1   |
|                        | 6.             | constructed, designed, cleaned, stored<br>used   | I handled, and       | 1   | 25               |               | Toilet and bathing facilities: adeq<br>designed, clean, good repair, tissu  |  | 2   |
|                        | 7.             | Plumbing installed and maintained<br>SEWAGE  |                      | 2   | 23               | ै             | receptacle  | ic, soup, waste  | *   |
| *                      | 8.             | Approved sewage and liquid waste di<br>functioning properly  | sposal,              | 5   | 26               |               | Bathing facility: anti-slip tubs, ad-<br>appliques, slip-proof mats good re |  | 2   |
|                        | 9.             | INSECT AND RODENT CONT Presence of insects and rodents   | TROL                 | 4   | 27               |               | Heating and cooling system adequinstalled                                   | Water Control of the  | 1   |
|                        | 10.            | Outer openings protected   |                      | 2   | 28               |               | Telephone service   |  | 1   |
|                        | 11.            | Harborage, attractants   |                      | 2   | 29               | _             | Lighting  |  | 1   |
|                        |                | SOLID WASTE  |                      |     | 30               | $\rightarrow$ | Ventilation   |  | 1   |
|                        | 12.            | Outside storage containers, area, enclosures,  |                      | -   | 31               |               | Windows, doors, clean, maintained, good repair                              |  | 2   |
|                        |                | constructed, clean, covered, cleaning<br>Containers in guest rooms, lobby, hall  |                      | 2   | 32               |               | Sleeping rooms adequate soap, to<br>clothes hangers, ashtrays, drinking     | wels, washcloths,  | 2   |
|                        | 13.            | rooms, constructed, clean maintained<br>Outside premises shall be maintained   |                      | 1   | 33               |               | Beds, mattresses, springs, slats, ra<br>covers, spreads clean, good repair  | ils, pads, linens,   | 2   |
|                        | 14.            | unnecessary articles   |                      | 1   | 34               |               | Bedding accessories, mattress pad   | ls, covers, sheets,  | 2   |
| _                      | 1.0            | POISONOUS AND TOXIC MA   |                      | -   |                  |               | pillows, and pillowcases adequate   |  | -   |
| İ                      | 15.            | Toxic items properly stored, labeled, a PERSONNEL  | and used             | 4   | 35               |               | Furniture, appliances, draperies, c<br>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 hygier  | nic practices,       | 4   | 37.              | $\rightarrow$ | Walls, ceilings, skylights clean, go  | The state of the s | 1   |
| _                      |                | personal cleanliness   |                      | 177 | 38.              | -             | Storage areas, closets clean, good  | repair   | 1   |
|                        |                | FIRE SAFETY  |                      |     | _                | _             | LINEN/EQUIPMENT SANI  |  |     |
|                        | 18.            | Fire extinguishers, smoke detectors, fire alarms;<br>installed, number, maintained   |                      | 4   | 39.              | -             | Maintenance and cleaning equipme  |  | 2   |
| _                      |                |  |                      |     | 40.              | -             | Clean, soiled linen properly stored   | 1  | 1   |
|                        | 19.            | Wiring heating, A.C. equipment, boiler room, storage<br>areas maintained, free of litter, unnecessary articles,<br>flammables properly stored<br>Exits, evacuation plans, fire equipment notices |                      | 4   | 41.              | _             | Linen room clean, orderly   |  | 1   |
|                        |                |  |                      |     | * 42             | -             | Sanitization rinse, glasses, linens   |  | 4   |
|                        |                |  |                      |     | 43.              | +             | No reuse of single service articles   |  | 1   |
| -                      | 20.            | GENERAL CONSTRUCTION   | it notices           | 4   | 44.              |               | Single service articles, storage, ha<br>properly wrapped                    | ndled, constructed,  | 1   |
|                        | - 1            | Personnel toilet facilities: adequate, co  | onvenient.           |     |                  | -             | ADMINISTRATION  |  |     |
|                        | 21.            |  |                      | 2   | ** 45.           | I             | Current permit posted   |  | 0   |
|                        |                |  |                      |     | ** 46.           | -             | Most current complete inspection  |  | 0   |

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.

| (*) Identifies critical items    | (**) Identifies misdemeanor violations | AND THE RESERVED | 0 00         | The first terms of the second |
|----------------------------------|--|------------------|--------------|-------------------------------|
| Signature of<br>Person in Charge | Helel                                  | Ву               | Affey Fevers | EHS                           |
|                                  |  |                  | 1000 - 1000  |                               |

12:20 PM 12:30 PM 05/23/24 Date of Signature Time in/out

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

Establishment Information



| Establishment Name: Days Inn  |
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| Establishment Number: 620222635   |
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| Observed Violations   |
| Total # 0   |
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| Additional Comments   |
| Additional Comments   |

Critical items# 17,18 from inspection on 5-13-24 have not been corrected.

<sup>\*\*\*</sup>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) |  |
|---|--|
| Establishment Number: 620222635                               |  |
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| Observed Violations (cont'd)                                  |  |
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| Additional Comments (cont'd)                                  |  |
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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.











