

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

	BLISHMENT Vestern Inn					DATE 04/22/24	SCORE	
LOCA 168 C	1 40 -1	AFF ristie Grave	S			EST. NO. 620127886	_N/A_/10	0
		RPOSE ollow-Up					NUMBER OF ROO	OMS
PERM	TTEE					FOLLOW- UP YES REQUIRED ( ) NO		
	WATER/ICE							
* L	Source, adequate		5		_	Personnel lavatory facilities: ade	quate, convenient.	
* 2.	Hot and cold under pressure		5	2	2.	accessible, soap, towels, hand-dr		2
* 3.	THE RESERVE OF THE PROPERTY OF		5			receptacles clean, good repair		
4.	Ice machine automatic dispensing, prepact		2	2	3.	Outside walls, roof, gutters good		1
5.	Ice machine clean, maintained, free of con Ice storage containers and scoops smooth,		2	2	4.	Walkways, porches, hallways fre unnecessary articles, good repair		1
6.			1			Toilet and bathing facilities: adec	quate, location,	
7.	Plumbing installed and maintained		2	2	5.	designed, clean, good repair, tiss	ue, soap, waste	2
	SEWAGE					receptacle		
* 8.	Approved sewage and liquid waste dispose functioning properly		5	20	6.	Bathing facility: anti-slip tubs, ac appliques, slip-proof mats good t	repair	2
	INSECT AND RODENT CONTRO	L	-	2	7.	Heating and cooling system adeq	uate, maintained,	1
* 9.	Presence of insects and rodents		4			installed		1
10.	The state of the s		2	23	-	Telephone service		1
11.	Harborage, attractants SOLID WASTE		2	25	_	Lighting		1
	Outside storage containers, area, enclosure			30	_	Ventilation	1 1 1	1
12.	constructed, clean, covered, cleaning facili		2	3	1.	Windows, doors, clean, maintain	and the same of th	2
13.	Containers in quest rooms Johns hallman		1	32	2.	Sleeping rooms adequate soap, to clothes hangers, ashtrays, drinkin	ng glasses, chairs	2
14.	Outside premises shall be essistained from	of litter and	1	3.	3.	Beds, mattresses, springs, slats, r covers, spreads clean, good repai	r	2
	POISONOUS AND TOXIC MATER	DIATE		34	4.	Bedding accessories, mattress pa pillows, and pillowcases adequate		2
* 15.			4		Sec.			-
101	PERSONNEL	1364	- 1	3:	5.	Furniture, appliances, draperies, venetian blinds clean, good repai		2
* 16.	Personnel with infections restricted		4	36	6.	Floors, carpet clean, good repair		1
* 17	Hands washed and clean, good hygienic pr	ractices.		31	-	Walls, ceilings, skylights clean, g	good repair	1
* 17.	personal cleanliness	(2000)	4	38	8.	Storage areas, closets clean, good	the department of the second con-	1
	FIRE SAFETY		_			LINEN/EQUIPMENT SAN		
* 18.	Fire extinguishers, smoke detectors, fire alarms; installed, number, maintained		4	39	9.	Maintenance and cleaning equipr		1 2
				40	and an in-	Clean, soiled linen properly store		1
• 19.	Wiring heating, A.C. equipment, boiler room, storage areas maintained, free of litter, unnecessary articles,			4	1.	Linen room clean, orderly		1
			4	* 42	2.	Sanitization rinse, glasses, linens		4
	flammables properly stored			43	3.	No reuse of single service articles	s	1
* 20.	Exits, evacuation plans, fire equipment not	tices	4	44	4.	Single service articles, storage, ha	andled, constructed,	1
	GENERAL CONSTRUCTION	111			**	properly wrapped	na and motor and former 125 Prostation	1
0.60	Personnel toilet facilities: adequate, convenient,					ADMINISTRATION		
21.			2	** 45	relation of	Current permit posted		0
	receptacles	y result in suspensi		** 46	5.	Most current complete inspection	report posted	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 misdemeanor violations (\*) Identifies critical items

Signature of Person in Charge _	Fr	My	
Date of Signature	04/22/24	0	

12:57\PM ン01:07 PM Time in/out

EHS

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



Establishment Inform	mation	
Establishment Name:	Best Western Inn	
Establishment Number :	620127886	

bserved Violations			
otal# 0			
5-101vV			
	ment for any violations tha		

### Additional Comments

124, 109 Patrons in guest rooms. Room 109 had a do not disturb sign on door and room 124 patrons would not let us in. Once guest check out, keep rooms vacant until a follow up inspection is performed. A follow up inspection will be performed on April 24 after 11 am. Delivered warning letter.

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

Establishment Name: Best V Establishment Number: 62	Vestern Inn 0127886		
	0127000		
Observed Violations (con	t'd)		
Additional Comments (co	nt'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.











