

(*) Identifies critical items

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

		LISHMENT ERLAND INN				DATE 05/10/24	SCORE	
	CAT 50 WI		AFF tor Moore			EST. NO. 620240513	92 /10	0
	ΓΥ, S ashvi		RPOSE outine				NUMBER OF RO	OMS
		ITEE atel / Shree Sai Ram/Cumberland Inr	ı			FOLLOW-UP () YES REQUIRED NO		
		WATER/ICE						
:	1. 2. 3.	Source, adequate Hot and cold under pressure Cross Connection		5 5	22.	Personnel lavatory facilities: ad accessible, soap, towels, hand- receptacles clean, good repair		2
	4	Ice machine automatic dispensing, prepack	caped	2	23.	Outside walls, roof, gutters goo	vi repair	
	5.	Ice machine clean, maintained, free of con Ice storage containers and scoops smooth,	taminants	(2)	24.	Walkways, porches, hallways fr unnecessary articles, good repa	ree of litter,	1
	7.	constructed, designed, cleaned, stored hand used Plumbing installed and maintained SEWAGE	dled, and	2	25.	Toilet and bathing facilities: addesigned, clean, good repair, tis receptacle		2
	8.	Approved sewage and liquid waste dispose functioning properly	nl,	5	26.	Bathing facility: anti-slip tubs, a appliques, slip-proof mats good		2
		INSECT AND RODENT CONTRO	L		27.	Heating and cooling system ade	and the second s	1
	9.	Presence of insects and rodents		4		installed		1
_	10.	Outer openings protected		2	28.	Telephone service		1
11. Harborage, attractants 2 SOLID WASTE			2	29.	Lighting Ventilation			
	_	Outside storage containers, area, enclosure			30.	Windows, doors, clean, maintai	ned good media	2
	12.	constructed, clean, covered, cleaning facili Containers in guest rooms, lobby, hallway,	ty	2	32.	Sleeping rooms adequate soap, clothes hangers, ashtrays, drink	towels, washcloths,	(2)
	13.	rooms, constructed, clean maintained Outside premises shall be maintained free	2. %	1	33.	Beds, mattresses, springs, slats, covers, spreads clean, good repr	rails, pads, linens,	(2)
	14. unnecessary articles		1	60	Bedding accessories, mattress p	The state of the s	_	
		POISONOUS AND TOXIC MATER	RIALS		34.	pillows, and pillowcases adequa	ite	(2)
*	15.	Toxic items properly stored, labeled, and u PERSONNEL	sed	4	35.	Furniture, appliances, draperies venetian blinds clean, good repo		2
•	16.	Personnel with infections restricted		4	36.	Floors, carpet clean, good repair		1
*	17.	Hands washed and clean, good hygienic pr	actices,	4	37.	Walls, ceilings, skylights clean,	Who the state of t	1
_		personal cleanliness		100	38.	Storage areas, closets clean, goo		1
		FIRE SAFETY			39. Maintenance and cleaning equipment properly stored			1 5
*	18.	Fire extinguishers, smoke detectors, fire all installed, number, maintained	arms;	4	39. 40.	Maintenance and cleaning equip Clean, soiled linen properly stor	and the second s	2
		Wiring heating, A.C. equipment, boiler roo	om, storage		41.	Linen room clean, orderly	VG.	1
	19.	areas maintained, free of litter, unnecessary articles,		4	* 42.	Sanitization rinse, glasses, linen	S	4
		flammables properly stored			43.	No reuse of single service article	es	1
•	20.	Exits, evacuation plans, fire equipment not GENERAL CONSTRUCTION	ices	4	44.	Single service articles, storage, properly wrapped	handled, constructed,	1
		Personnel toilet facilities: adequate, conver			-511	ADMINISTRATION		
	21.	designed, cleaned, good repair, toilet tissue, waste		2	** 45.	Current permit posted		0
		receptacles rect any violations of critical items within ten (10) days may result in suspensi			** 46.	Most current complete inspection	n report posted	0

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

	C / Joennes misserieum Tremmis		1/11/14		
Signature of Person in Charge		Ву		/ 2	EHS
Date of Signature	05/10/24	Time in/out	02:30 PM	02:55 PM	

(**) Identifies misdemeanor violations

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Establishment Information

Establishment Name: CUMBERLAND INN

Establishment Number: 620240513

Observed	Viol	ations
00001100		440110

Total # 4

5: Ice machine has red moldlike substance building on flap

32: No hangers in room 227

33: Bed sheet in room 228 has excessive cigarette holes in sheets

34: Cigarette burns on top sheet of mattress in room 228

Additional Comments

Rooms inspected: 228, 227, laundry room, Ice machine room

All other rooms occupied

^{***}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.

ablishment Number: 620240513 Served Violations (cont'd) Iditional Comments (cont'd)	Stablishment Informat	ion
served Violations (cont'd)	stablishment Name: CUN	MBERLAND INN
	stablishment Number :	620240513
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	laaitional Comments (cont a)

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.











