

(*) Identifies critical items

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

100000000000000000000000000000000000000		ISHMENT In Hotel					DATE 06/13/23 SCORE		
		STAFF Emad Megally				EST. NO. 620319659 100 /10	100 /100		
		TATE, ZIP esboro TN 37129	PURPOSE Routine				NUMBER OF RO	OOMS	
PERM	TIN	TEE					FOLLOW- UP () YES REQUIRED NO		
		WATER/ICE							
*	1. 2. 3.	The state of the s		5 5	22.				
	-	THE RESIDENCE OF THE PROPERTY	enackaged	2	-	23.	receptacles clean, good repair Outside walls, roof, gutters good repair	1	
Ice machine automatic dispensing, pre Ice machine clean, maintained, free of Ice storage containers and scoops smo		f contaminants	2		24.	Walkways, porches, hallways free of litter, unnecessary articles, good repair	1		
(6.	constructed, designed, cleaned, stored used		1			Toilet and bathing facilities: adequate, location,		
	7.	Plumbing installed and maintained SEWAGE		2		25.			
•	 Approved sewage and liquid waste disposal, functioning properly 		sposal,	5			Bathing facility: anti-slip tubs, adequate slip strips, appliques, slip-proof mats good repair	2	
* 6	9.	INSECT AND RODENT CONT Presence of insects and rodents	ROL	4		27.	Heating and cooling system adequate, maintained, installed	1	
10	0.	Outer openings protected		2		28.	Telephone service	1	
1	1.	Harborage, attractants		2		29.	Lighting	1	
	_	SOLID WASTE				30.	Ventilation	1	
12	2.	Outside storage containers, area, enclosures,				31.	Windows, doors, clean, maintained, good repair	2	
13		Containers in guest rooms, lobby, hall		2		32,	Sleeping rooms adequate soap, towels, washcloths, clothes hangers, ashtrays, drinking glasses, chairs	2	
	4.	rooms, constructed, clean maintained Outside premises shall be maintained	free of litter and	1		33.	 Beds, mattresses, springs, slats, rails, pads, linens, covers, spreads clean, good repair 		
		unnecessary articles POISONOUS AND TOXIC MA	TERIALS	الثنا		34.	Badding acceptaging mattered pade covers charte		
* 15	5.	Toxic items properly stored, labeled, a PERSONNEL	and used	4		35,	Furniture, appliances, draperies, curtains, shades, venetian blinds clean, good repair	2	
* 16	6.	Personnel with infections restricted		4		36.	Floors, carpet clean, good repair	1	
* 17	,	Hands washed and clean, good hygien	ic practices,	242		37.	Walls, ceilings, skylights clean, good repair	1	
	personal cleanliness		745 G-2400 (720 (720 (720)	*		38.	Storage areas, closets clean, good repair		
		FIRE SAFETY		75			LINEN/EQUIPMENT SANITIZATION	200000	
* 18	8.	Fire extinguishers, smoke detectors, fi	re alarms;	4		39.	Maintenance and cleaning equipment properly stored	2	
///	-	installed, number, maintained		12.0	-	40.	Clean, soiled linen properly stored		
* 19	0	Wiring heating, A.C. equipment, boiler room, storage areas maintained, free of litter, unnecessary articles, flammables properly stored		4	-	41.	Linen room clean, orderly		
1.5	"				-	42.	Sanitization rinse, glasses, linens No reuse of single service articles	4	
* 20	0.	Exits, evacuation plans, fire equipmen	t notices	4	-	4,5,		-	
		GENERAL CONSTRUCTION	ii notices	4		44.	Single service articles, storage, handled, constructed, properly wrapped	1	
	T	Personnel toilet facilities: adequate, co	myenient		-		ADMINISTRATION	1 3	
21	21.	designed, cleaned, good repair, toilet tissue, waste		2	**	45.	Current permit posted	0	
3.70	9	receptacles		12.72	**	46.	Most current complete inspection report posted	0	

most recent impection 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 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	O.	By CMM			
Date of Signature	06/13/23	Time in/out 09:34 AM 10:38 AM	1		

(**) Identifies misdemeanor violations

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

Establishment Information

Looked at rooms 109, 205,210, and 215



Establishment Name: Days Inn Hotel					
Establishment Number: 620319659					
Observed Violations					
Total # 0					
***See page at the end of this document for any violations that could not be displayed in this space.					
Additional Comments					

^{***}See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Number: 620319659	9		
Observed Violations (cont'd)			

Additional Comments (cont'd) Source Type: Water

Establishment Information

Establishment Name: Days Inn Hotel

Source: City

Source Type: Food Source: All food from Walmart 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.











