

(*) Identifies critical items

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

ESTABLISHMENT LOTUS INN & SUITES						DATE 04/17/24	SCORE		
		Percy Priest Drive	STAFF Tiffany Steven	s			EST. NO. 620228661	N/A_/10	0
	ΓΥ, S ashvi	STATE, ZIP ille TN 37214	PURPOSE Follow-Up					NUMBER OF ROO	OMS
		ITEE JBER LLC				- 1	FOLLOW- UP () YES REQUIRED NO		
		WATER/ICE							
*	1.	Source, adequate Hot and cold under pressure		5	22		Personnel lavatory facilities: adec accessible, soap, towels, hand-dry		2
	3.	Cross Connection	5 receptacles clean, good repair						
	4.	Ice machine automatic dispensing, pro	epackaged	2	23		Outside walls, roof, gutters good	repair	1
	5.	Ice machine clean, maintained, free of Ice storage containers and scoops smo		2	24		Walkways, porches, hallways free unnecessary articles, good repair		1
	6.	constructed, designed, cleaned, stored used	l handled, and	1	24		Toilet and bathing facilities: adeq		
	7.	Plumbing installed and maintained SEWAGE		2	25	93	designed, clean, good repair, tissu receptacle	ic, soap, waste	2
	8.	Approved sewage and liquid waste di- functioning properly	sposal,	5	26	i.	Bathing facility: anti-slip tubs, ad appliques, slip-proof mats good re		2
	9.	INSECT AND RODENT CONT Presence of insects and rodents	ROL	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		Ventilation		1
	12.	Outside storage containers, area, encle	osures,	2	31		Windows, doors, clean, maintaine	ed, good repair	2
_		Containers in guest rooms, lobby, hall		-	32	*	Sleeping rooms adequate soap, to clothes hangers, ashtrays, drinking		2
	13.	rooms, constructed, clean maintained Outside premises shall be maintained	free of litter and		33		Beds, mattresses, springs, slats, ra covers, spreads clean, good repair	ils, pads, linens,	2
	14.	unnecessary articles POISONOUS AND TOXIC MA		1	34.		Bedding accessories, mattress pad	ls, covers, sheets,	2
	15.					-	pillows, and pillowcases adequate		-
		Toxic items properly stored, labeled, a PERSONNEL	und used	4	35.		Furniture, appliances, draperies, c 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 hygien	nic practices,	4	37.	\rightarrow	Walls, ceilings, skylights clean, g	The state of the s	1
_		personal cleanliness		177	38.	-	Storage areas, closets clean, good	repair	1 1 1 2 2 2
		FIRE SAFETY				_	LINEN/EQUIPMENT SANI		
	18.	Fire extinguishers, smoke detectors, fire alarms;		4	39.	-	Maintenance and cleaning equipm		2
_	N7/1	installed, number, maintained		1257	40.	-	Clean, soiled linen properly stored	1	1
	19.	Wiring heating, A.C. equipment, boiler room, storage areas maintained, free of litter, unnecessary articles,		778 L	41.	_	Linen room clean, orderly		1
	19.	flammables properly stored	essary articles,	4	* 42.	-	Sanitization rinse, glasses, linens		4
	20	and the second s	war and the con-	-	43.	-	No reuse of single service articles		1
	20.	Exits, evacuation plans, fire equipmen GENERAL CONSTRUCTION	it notices	4	44.	-	Single service articles, storage, ha properly wrapped	ndled, constructed,	1
	-74	Personnel toilet facilities: adequate, co	onvenient,				ADMINISTRATION		-
	21.	designed, cleaned, good repair, toilet t		2	** 45.		Current permit posted		0
	- CVIII	receptacles	76/Y 086/V 025/03/11	10000	** 46.	-	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.

Signature of Person in Charge		By	By 09:25 AM 09:30 AM			
Date of Signature	04/17/24	Time in/out	09:25 AM	09:30 AM		

(**) Identifies misdemeanor violations

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

Establishment Information



Establishment Number: 620228661	
Observed Violations	
Total # 0	
***See page at the end of this document for any violations that could not be displayed in this s	space.
Additional Comments	
Auditional Comments	

Critical item#3 from inspection on 3-27-24 has been corrected.

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

stablishment Nu	me: LOTUS INN & SU mber: 620228661	JII 20		
bserved Viola	tions (cont'd)			
dditional Con	ments (cont'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.



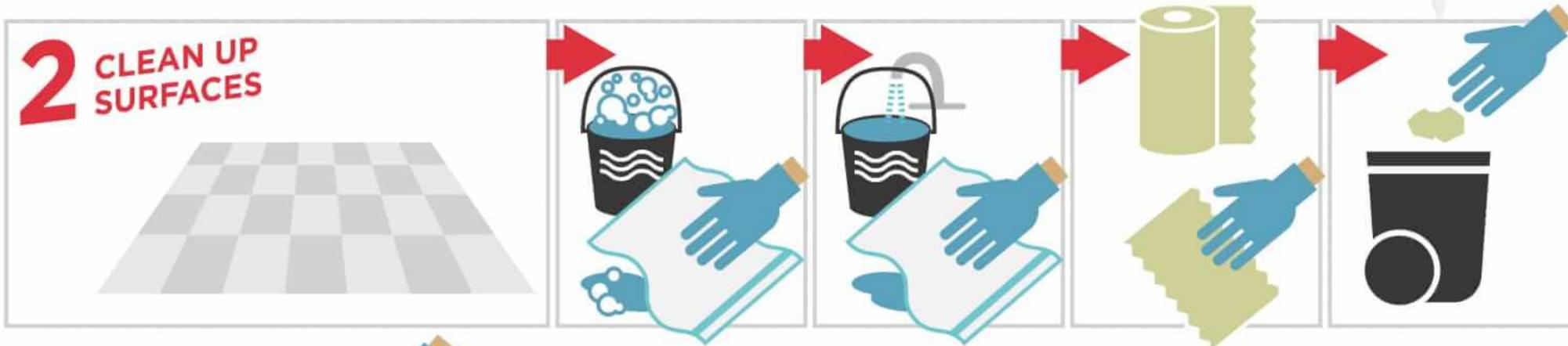
Recreational Water Illnesses - What You Should Know.

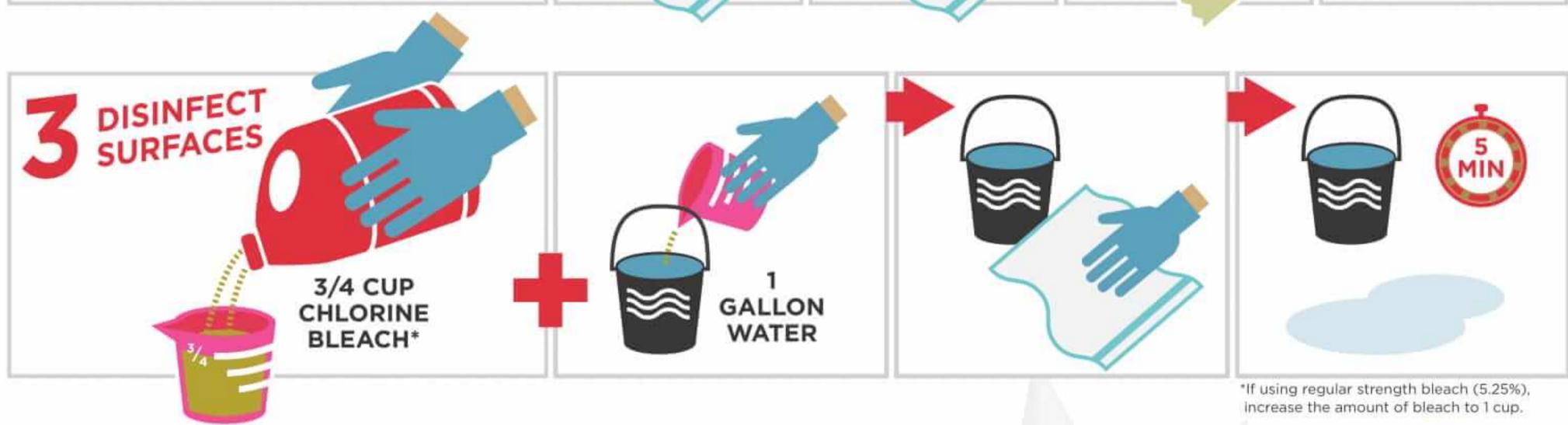
Preventing recreational water illnesses (RWIs) is possible when operators, patrons, and local health departments work together to ensure compliance with rules and regulations for permitted establishments. Absence or low levels of sanitizing residual in pools, spas, splash pads, and other types of recreational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











