

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

| | | LISHMENT KINN | | | | | DATE 06/14/22 | SCORE | |
|--------|----------------|---|-------------------|--------|----------|--------|---|--|------|
| 100.00 | OCAT 902 D | | AFF rian Godbo | ldt | | | EST. NO. 620240639 | 87 /10 | 00 |
| | TY, S ashvi | | RPOSE outine | | | _ | | NUMBER OF RO | OMS |
| PE | RMI | TTEE | | | | | FOLLOW- UP () YES REQUIRED NO | | |
| | | WATER/ICE | | | | | | | |
| | 1. | Source, adequate | | 5 | | 400. | Personnel lavatory facilities: ade | equate, convenient. | |
| | 2. | Hot and cold under pressure | | 5 | | 22. | accessible, soap, towels, hand-dr | | 2 |
| | 3. | Cross Connection | | 5 | | THEFT | receptacles clean, good repair | | - |
| | 4. | Ice machine automatic dispensing, prepact | | 2 | | 23. | Outside walls, roof, gutters good | The state of the s | 1 |
| | 5. | Ice machine clean, maintained, free of con | | 2 | | 24. | Walkways, porches, hallways fro | | 1 |
| | 6. | Ice storage containers and scoops smooth, constructed, designed, cleaned, stored han used | | 1 | | | unnecessary articles, good repair Toilet and bathing facilities: ade | | Ť |
| | 7. | Plumbing installed and maintained | | 2 | | 25. | designed, clean, good repair, tissue, soap, waste | | 2 |
| 177 | | SEWAGE | | | | | receptacle | | 1 |
| | 8. | Approved sewage and liquid waste disposi functioning properly | al, | 5 | | 26. | Bathing facility: anti-slip tubs, a appliques, slip-proof mats good | | (2) |
| | | INSECT AND RODENT CONTRO | L | | | 27. | Heating and cooling system adec | quate, maintained, | |
| | 9. | Presence of insects and rodents | | 4 | | APPEN. | installed | | 1 |
| _ | 10. | Outer openings protected | | 2 | | 28. | Telephone service | | (1) |
| | (11) | Harborage, attractants | | (2) | | 29. | Lighting | | |
| _ | | SOLID WASTE | | | | 30. | Ventilation | | T |
| | 12. | Outside storage containers, area, enclosure constructed, clean, covered, cleaning facili | | 2 | | 31. | Windows, doors, clean, maintain Sleeping rooms adequate soap, to | the first and the second secon | 2 |
| | 13. | Containers in guest rooms, lobby, hallway rooms, constructed, clean maintained | , assembly | 1 | | 32. | clothes hangers, ashtrays, drinking | ng glasses, chairs | (2) |
| | 14. | Outside premises shall be maintained free | of litter and | 1 | | 33. | Beds, mattresses, springs, slats, r covers, spreads clean, good repair | ir | 2 |
| _ | 200 | unnecessary articles | | | | 34. | Bedding accessories, mattress pa | ds, covers, sheets, | 2 |
| _ | 1.0 | POISONOUS AND TOXIC MATER | | - | - | 1000 | pillows, and pilloweases adequat | | 1 |
| - | 15. | Toxic items properly stored, labeled, and to PERSONNEL | ised | 4 | | 35. | Furniture, appliances, draperies, | | (2) |
| | 16. | Personnel with infections restricted | | - | - | 77000 | venetian blinds clean, good repai | | - |
| 10 | 10000 | Hands washed and clean, good hygienic pr | metices | 4 | \vdash | 36. | Floors, carpet clean, good repair Walls, ceilings, skylights clean, | | 0 |
| | 17. | personal cleanliness | actives, | 4 | | 38. | Storage areas, closets clean, good | The state of the s | 1 |
| | - 11 | FIRE SAFETY | | | | | LINEN/EQUIPMENT SAN | | |
| | 18. | Fire extinguishers, smoke detectors, fire al | arms; | Cast 1 | | 39. | Maintenance and cleaning equips | | 2 |
| | 10. | installed, number, maintained | 100000 | 4 | | 40. | Clean, soiled linen properly store | the state of the s | 1 |
| | 19. | Wiring heating, A.C. equipment, boiler room, storage areas maintained, free of litter, unnecessary articles, | | 4 | | 41. | Linen room clean, orderly | | 1 |
| • | | | | | * | 42. | Sanitization rinse, glasses, linens | | 4 |
| - | 0.0 | flammables properly stored | | | | 43. | No reuse of single service article | | 1 |
| * | 20. | Exits, evacuation plans, fire equipment not | tices | 4 | | 44. | Single service articles, storage, h | andled, constructed, | f |
| | | GENERAL CONSTRUCTION | - | | | | properly wrapped | | 1. 3 |
| | | Personnel toilet facilities: adequate, conver | | 220 | | | ADMINISTRATION | | |
| - | 21. | | | - | ** | 45. | Current permit posted | | 0 |
| 45.74 | | receptacles | | | ** | 46. | Most current complete inspection | 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 violation 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 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.

| acazing regarding this report by tiling a | written request with the Commissioner within ten (10) days of the date of this report. | T.C.A. Sections 68-14- |
|---|--|------------------------|
| (*) Identifies critical items | (**) Identifies misdemennor violations | |

| Signature of Person in Charge | 1 June | |
|----------------------------------|----------|--|
| Date of Signature | 06/14/22 | |

02:15 PM Time in/out

EHS

03:15 PM

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Establishment Information

Establishment Name: DELUX INN
Establishment Number: 620240639

Observed Violations

Total # 12

11: Dead bugs behind curtain of room 137

22: Missing 1 towel in room 236

No body towels in room 238

26: Bathtub in 236 in poor cleaning condition

26: Shower bar in 238 bent

28: Room 137 and 236 missing phone

29: Bathroom light in 238 dead

32: Only one hangar in room 236

No hangar in 238

32: Ashtray dirty in room 238

35: Table chair in room 236 stained

35: Curtains in Room 137 and 238 in poor repair

37: Wall in room 238 has stains near dining room table

37: No cover plate in room 238

Additional Comments

Rooms:137, 236,238,236

^{***}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.

| Establishment Information | |
|---|--|
| Establishment Name: DELUX INN | |
| Establishment Number: 620240639 | |
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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.











