

(\*) Identifies critical items

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

ESTABLISHMENT Club-Hotel Nashville Inn & Suites							<b>DATE</b> 02/17/22	SCORE	RE	
LOCATION STAFF 2435 Atrium Way.				-	EST. NO. 620200402	_100_/100				
CITY			JRPOSE coutine					NUMBER OF ROOMS 133		
PER	MIT	TTEE				- 1	FOLLOW- UP ( ) YES REQUIRED NO			
		WATER/ICE								
*	L	Source, adequate		5		П	Personnel lavatory facilities: ade	equate, convenient.	T	
*	2.	Hot and cold under pressure		5	22		accessible, soap, towels, hand-dr		2	
•	3.	Cross Connection		5		_	receptacles clean, good repair			
	4.	Ice machine automatic dispensing, prepac		2	23.		Outside walls, roof, gutters good	The state of the s	1	
_	5.	Ice machine clean, maintained, free of cor		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	quate, location,		
	7.	Plumbing installed and maintained		2	25.	•	designed, clean, good repair, tiss	sue, soap, waste	2	
		SEWAGE					receptacle			
•	8.	Approved sewage and liquid waste dispos functioning properly		5	26.		Bathing facility: anti-slip tubs, a appliques, slip-proof mats good	repair	2	
		INSECT AND RODENT CONTRO	DL		27.		Heating and cooling system adea	quate, maintained,	1	
•	9.	Presence of insects and rodents		4			installed	EN MANUEL		
	10.	Outer openings protected		2	28.	-	Telephone service		1	
_	11.	Harborage, attractants SOLID WASTE		2	29.	$\rightarrow$	Lighting		1	
_		The first of the second	and a		30.	_	Ventilation	ad and most	1	
- 1	12.	Outside storage containers, area, enclosures, constructed, clean, covered, cleaning facility		2	31.	+	<ul> <li>Windows, doors, clean, maintained, good repair</li> <li>Sleeping rooms adequate soap, towels, washcloths,</li> </ul>		2	
1	13.	Containers in guest rooms, lobby, hallway rooms, constructed, clean maintained		1	32.		clothes hangers, ashtrays, drinking Beds, mattresses, springs, slats, i	ng glasses, chairs	2	
1	14.	Outside premises shall be maintained free unnecessary articles	of litter and	1	33.		covers, spreads clean, good repa	ir	2	
			DIALS		34.		Bedding accessories, mattress pa		2	
* 1	15.	POISONOUS AND TOXIC MATERIALS Toxic items properly stored, labeled, and used		4	35.		Purniture, appliances, draperies, curtains, shades,		2	
+ 1	16.	PERSONNEL Personnel with infections restricted	_	4	26	-	venetian blinds clean, good repai		-	
A 10	241		0.000	4	36.	_	Floors, carpet clean, good repair		1	
* 1	17.	Hands washed and clean, good hygienic p personal cleanliness	ractices,	4	38.	$\rightarrow$	Walls, ceilings, skylights clean,	The state of the s	1	
_		FIRE SAFETY			36.	-	Storage areas, closets clean, good		1	
		Fire extinguishers, smoke detectors, fire alarms:			39.		LINEN/EQUIPMENT SANITIZATION  Maintenance and cleaning equipment properly stored		1 2	
. 1	18.	installed, number, maintained	inititis,	4	40.	-	Clean, soiled linen properly store		2	
		Wiring heating, A.C. equipment, boiler ro	om, storage		41.	-	Linen room clean, orderly		1	
. 1	19.	areas maintained, free of litter, unnecessar		4	* 42.	_	Sanitization rinse, glasses, linens		4	
		flammables properly stored			43.	-	No reuse of single service article		1	
* 2	20.	Exits, evacuation plans, fire equipment no	tices	4.	44.		Single service articles, storage, h	andled, constructed.		
	12.7	GENERAL CONSTRUCTION			44.	-	properly wrapped		1	
		하게 되는 사람들은 사람들은 사람들은 사람들은 사람들이 되었다면 하면 하지 않아 보고 있다면 하는 것이다. 그렇게 되었다면 하는 것이다면 하는 것이다면 하는데			-2111	5	ADMINISTRATION			
2	21.			2	** 45.		Current permit posted		0	
		receptacles			** 46.		Most current complete inspection	report poeted	0	

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

Signature of Person in Charge	(D)	By N		FHS
Date of Signature	02/17/22	08:15 AM	09:45 AM	

(\*\*) Identifies misdemeanor violations

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

Establishment Name: Club-Hotel Nashville Inn & Suites

Establishment Information

Establishment Number: 620200402



Observed Violations			
otal # 0			
"See page at the end of this documer	nt for any violations that could not be	e displayed in this space.	
Additional Comments			

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

Establishment Inform	ation
	ub-Hotel Nashville Inn & Suites
Establishment Number :	620200402
LIVE STATE OF THE	
Observed Violations (	cont'd)
Additional Comments	(cont'd)

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.











