

(\*) Identifies critical items

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

MOXY HOTEL					DATE 09/20/21	SCORE 94_/100	
LOCATION STAFF 110 3RD AVE SOUTH Justin Wilson			EST. NO. 620240838				
CITY, S Nashv	STATE, ZIP rille TN 37201	PURPOSE Routine		•		NUMBER OF RO	OMS
PERMI	TTEE				FOLLOW- UP ( ) YES REQUIRED NO		
	WATER/ICE						
* 1.	Source, adequate Hot and cold under pressure		5	22.	Personnel lavatory facilities: ad accessible, soap, towels, hand-o		2
• 3.	Cross Connection		5		receptacles clean, good repair		
4.			2	23.	Outside walls, roof, gutters goo	d repair	1
5.	Ice storage containers and scoops smo	ooth,	2	24	Walkways, porches, hallways fi unnecessary articles, good repa		0
6.	used	handled, and	1	24	Toilet and bathing facilities: ad		20
7.	Plumbing installed and maintained SEWAGE		2	25.	designed, clean, good repair, tis receptacle	sue, soap, waste	2
* 8.	Annual control of the first of			26.	Bathing facility: anti-slip tubs, adequate slip strips, appliques, slip-proof mats good repair		2
INSECT AND RODENT CONTROL     9. Presence of insects and rodents			4	27.	Heating and cooling system adequate, maintained, installed		1
10.	Outer openings protected		2	28.	Telephone service		1
11.	The state of the s		2	29.	Lighting		1
	SOLID WASTE		10.	30.	Ventilation		1
12.	Outside storage containers, area, encle		2	31.	Windows, doors, clean, maintai	ned, good repair	2
13.	Containers in quest rooms John, ball		-	32.	Sleeping rooms adequate soap, clothes hangers, ashtrays, drink		2
	Outside premises shall be maintained	ooms, constructed, clean maintained autside premises shall be maintained free of litter and		<ol> <li>Beds, mattresses, springs, slats, covers, spreads clean, good repr</li> </ol>			2
14.	unnecessary articles		1	34.	Bedding accessories, mattress p	ads, covers, sheets,	2
* 15.	POISONOUS AND TOXIC MA Toxic items properly stored, labeled, a		4	35.	pillows, and pillowcases adequate Furniture, appliances, draperies,		200
	PERSONNEL		-	450	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 hygien	ic practices,	4	37.	Walls, ceilings, skylights clean,	Windowski and the second	T
	personal cleanliness		11/1	38.	Storage areas, closets clean, goo		1
	FIRE SAFETY		_	70	LINEN/EQUIPMENT SAN		1 -
* 18.	Fire extinguishers, smoke detectors, fire alarms; installed, number, maintained		4	39. 40.	Maintenance and cleaning equip Clean, soiled linen properly stor		2
=	Wiring heating, A.C. equipment, boile	r room storage		41.	Linen room clean, orderly	cu	1
* 19.	areas maintained, free of litter, unnece		4	* 42.	Sanitization rinse, glasses, linen	S	4
1135.5	flammables properly stored	re-entitive in the tool	15.46	43.	No reuse of single service article	- Inches	1
* 20.	Exits, evacuation plans, fire equipmen	t notices	4	44.	Single service articles, storage,	The state of the s	1
	GENERAL CONSTRUCTION	- 4			properly wrapped		1 3
	Personnel toilet facilities: adequate, co		2.		ADMINISTRATION		
21.	designed, cleaned, good repair, toilet t receptacles	issue, waste	2	** 45.	Current permit posted	Well-stocker out	0
40.00	receptacies serect any violations of critical items within ten (10) da			40.	Most current complete inspection		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 lazards shall be corrected immediately or operations shall cease. You are required to frame and post the hotel/motel permit and the most recent imspection 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 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.

Signature of Person in Charge	(Brah)	By	$\mathcal{W}$		
Date of Signature	09/20/21	12:40 PM	02:15 PM		

(\*\*) Identifies misdemeanor violations

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



Ectab	lich	mont	Infor	mation
ESIAL	msn	men	111111111	1124116111

Establishment Name: MOXY HOTEL
Establishment Number: 620240838

### Observed Violations

Total # 3

\*15: Observed unlabeled chemical bottle on housekeeping staff cart. CA: labeled.

24: Hallways of 3rd floor observed with debris.

36: Observed left over debris on floors in room 228, floor also sticky.

### Additional Comments

Rooms checked: laundry room, 227, 228, 330, 312, 319, 423, 512, 609, boiler. All critical items corrected on site, follow up not needed.

Kati.reams@marriott.com

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

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

Establishment Number: 620240838  Observed Violations (cont'd)  Additional Comments (cont'd)	ablishment Information	
Observed Violations (cont'd)		
Observed Violations (cont'd)	blishment Number: 620240838	
	erved Violations (cont'd)	
Additional Comments (cont'd)	array richard (contra)	
Additional Comments (cont'd)		
	itional 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.











