

(*) Identifies critical items

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

ESTABLISHMENT Best Value Inn and Suites					DATE 01/20/22 SCORE		
LOCA 1954 (AFF nnen Boone			EST. NO. 620311376	N/A /100	0
		RPOSE ollow-Up		•		NUMBER OF ROO	OMS
PERMI	TTEE				FOLLOW- UP () YES REQUIRED NO		
	WATER/ICE						
* L	Source, adequate		5		Personnel lavatory facilities: add	equate convenient	Т
* 2.	Hot and cold under pressure		5	22.	accessible, soap, towels, hand-d		2
 3. 	Cross Connection		5		receptacles clean, good repair		
4.	Ice machine automatic dispensing, prepact	kaged	2	23.	Outside walls, roof, gutters good	1 repair	1
5.	Ice machine clean, maintained, free of con Ice storage containers and scoops smooth,	taminants	2	24.	Walkways, porches, hallways frunnecessary articles, good repair		1
6.		dled, and	1		Toilet and bathing facilities: ade	quate, location,	28
7.	The state of the s		2	25.	designed, clean, good repair, tiss receptacle	sue, soap, waste	2
* 8.	SEWAGE Approved sewage and liquid waste dispose	nl,	5	26.	Bathing facility: anti-slip tubs, a		2
-	INSECT AND RODENT CONTRO	т.	-	20.00	appliques, slip-proof mats good Heating and cooling system ade	CONTRACTOR	-
* 9.	Presence of insects and rodents		4	27.	installed	quate, maintained,	1
10.	Outer openings protected		2	28.	Telephone service		1
11.	The state of the s	10	2	29.	Lighting		1
	SOLID WASTE			30.	Ventilation		1
- 10	Outside steemer containers and analysis of			31.	Windows, doors, clean, maintain	ned, good renair	2
12.	Contriners in quest rooms, Johny, ballyon	ty	2	32.	Sleeping rooms adequate soap, t clothes hangers, ashtrays, drinki	owels, washcloths,	2
13.	rooms, constructed, clean maintained	2. 10.	1	33.	Beds, mattresses, springs, slats, covers, spreads clean, good repa	rails, pads, linens,	2
14.	unnecessary articles	or mice and	1	Bedding accessories, mattress pa	ads covers sheets		
	POISONOUS AND TOXIC MATEI	RIALS		34.	pillows, and pilloweases adequa		2
* 15.	Toxic items properly stored, labeled, and u PERSONNEL	sed	4	35,	Furniture, appliances, draperies, venetian blinds clean, good repa		2
* 16.	Personnel with infections restricted		4	36.	Floors, carpet clean, good repair		1
	Hands weeked and class, soud breakeds as	actices.		37.	Walls, ceilings, skylights clean,		1
* 17.	personal cleanliness		4	38.	Storage areas, closets clean, goo	When the best feet and the second second	1
	FIRE SAFETY				LINEN/EQUIPMENT SAN		1
	Fire extinguishers, smoke detectors, fire all	arms:		39.	Maintenance and cleaning equip		2
* 18.	installed, number, maintained		4	40.	Clean, soiled linen properly store		1
	Wiring heating, A.C. equipment, boiler roo	om, storage		41.	Linen room clean, orderly		1
 19. 	areas maintained, free of litter, unnecessary	arms; 4	4	* 42.	Sanitization rinse, glasses, linens		4
	flammables properly stored			43.	No reuse of single service article		1
* 20.	Exits, evacuation plans, fire equipment not GENERAL CONSTRUCTION	ices	4	44.	Single service articles, storage, h properly wrapped	The state of the s	1
21.							
	Personnel toilet facilities: adequate, conver designed, cleaned, good repair, toilet tissue		2	** 45	ADMINISTRATION		
	receptacles		-	** 45.	Current permit 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 imspection report in a conspicuous manner and to keep this inspection 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 Smy Born		EHS
Date of Signature	01/20/22	Time in/out 02:15 PM	02:53 PM	

(**) Identifies misdemeanor violations

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



Establishment Information	
Establishment Name: Best Value Inn and Suites	
Establishment Number: 620311376	
Observed Violations	
Total # 0	

Additional Comments

Critical item 15 has been corrected. Laundry room spray bottles are properly labeled. Critical item 18 has been corrected. Room 219 fire alarm is working properly.

^{***}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.

stablishment Information	
tablishment Name: Best Value Inn and Suites	
tablishment Number: 620311376	
bserved Violations (cont'd)	
dditional 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.











