

(\*) Identifies critical items

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

SoHo House						DATE 11/17/22	SCORE 100 /100	
LOCATION STAFF 500 Houston Street Nicole Vasque			z-Reyes			EST. NO. 620311102		
CITY, Nashv		PURPOSE Routine					NUMBER OF ROOMS	
PERM	TTEE					FOLLOW- UP ( ) YES REQUIRED NO		
	WATER/ICE							
* L	Source, adequate		5			receptacles clean, good repair		1
* 2			5	2	2.			2
* 3.	The state of the s		5					_
4.			2	2	3.	Outside walls, roof, gutters good	The state of the s	1
5.	Ice machine clean, maintained, free of c Ice storage containers and scoops smoot		2	2	4,	Walkways, porches, hallways fre unnecessary articles, good repair		1
6.	constructed, designed, cleaned, stored h used	andled, and	1			Toilet and bathing facilities: adec		1 20
7.	7. Plumbing installed and maintained SEWAGE		2	2	25.	designed, clean, good repair, tisso receptacle	ue, soap, waste 2	2
* 8.	American description and the life contents of		5	20	6.	Bathing facility: anti-slip tubs, adequate slip strips, appliques, slip-proof mats good repair		2
	INSECT AND RODENT CONTROL			27.	7	Heating and cooling system adequate, maintained,		1
* 9.	Presence of insects and rodents		4			installed		Τ.
10.	The state of the s		2	22	-	Telephone service		1
11. Harborage, attractants		2	25	_	Lighting		1	
	SOLID WASTE			30	_	Ventilation		1
12.	Outside storage containers, area, enclose		2	31.	Windows, doors, clean, maintained, good repair  Sleeping rooms adequate soap, towels, washcloths, clothes hangers, ashtrays, drinking glasses, chairs  Beds, mattresses, springs, slats, rails, pads, linens, covers, spreads clean, good repair		2	
13.	Containers in guest rooms, lobby, hallway, assembly		1	32			2.	2
14.	Outside premises shall be maintained free of litter and		1	33			3.	2
unnecessary articles			34	4.	Bedding accessories, mattress page	ds, covers, sheets,	2	
. 10	POISONOUS AND TOXIC MAT		-		1000	pillows, and pillowcases adequate		200
* 15.	PERSONNEL	1 used	4	35	5.	Furniture, appliances, draperies, curtains, shades, venetian blinds clean, good repair		2
* 16.	Personnel with infections restricted		4	36	6.	Floors, carpet clean, good repair		1
* 17.	Hands washed and clean, good hygienic	practices,		31	7.	Walls, ceilings, skylights clean, g	ood repair	1
***	personal cleanliness	3300000000	*	38	8.	Storage areas, closets clean, good	l repair	1
	FIRE SAFETY			50A-540		LINEN/EQUIPMENT SANI	ITIZATION	
* 18.	Fire extinguishers, smoke detectors, fire	alarms;	4	39	9.	Maintenance and cleaning equipm		2
10.	installed, number, maintained		22	4(		Clean, soiled linen properly store	d	1
• 19.	Wiring heating, A.C. equipment, boiler room, storage areas maintained, free of litter, unnecessary articles,		4	41	$\overline{}$	Linen room clean, orderly		1
				* 42	-	Sanitization rinse, glasses, linens		4
	flammables properly stored			43	3.	No reuse of single service articles		1
* 20.	Exits, evacuation plans, fire equipment r	iotices	4	44	4.	Single service articles, storage, ha	andled, constructed,	1
	GENERAL CONSTRUCTION			-		properly wrapped		1
21	Personnel toilet facilities: adequate, convenient,					ADMINISTRATION		-
21.	designed, cleaned, good repair, toilet tiss receptacles	suc, waste	2	** 45	No.	Current permit posted	O CONTRACTOR OF	0
	recet any violations of critical items within ten (10) days may result in suspens			- 46		Most current complete inspection		0

Failure to correct any violations of critical items within sen (10) days may result in suspension of your hotel/motel permit. Repeated violations of identical critical items category 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 imspection 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 Noy	FH
Date of Signature 11/17/22	01:05 PM 02:15 PM	

(\*\*) Identifies misdemeanor violations

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



Establishment Inform	nation
Establishment Name: S	SoHo House
Establishment Number :	620311102

Observed Violations	
Total # 0	
	The state of the s
	i i i i i i i i i i i i i i i i i i i
	1

### Additional Comments

Laundry room on 1st floor, housekeeping office and low temp dishmachine, maintenance rooms, storage rooms, boiler room, fire extinguishers.

Rooms 108, 203, 214, 215, 110

Laundry offsite: five star laundry services

<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 Information	
Observed Violations (cont'd)	Establishment Name: SoHo House	
	Establishment Number: 620311102	
	Observed Violations (cont'd)	
idditional Comments (cont'd)		
dditional Comments (cont'd)		
idditional Comments (cont'd)		
idditional Comments (cont'd)		
idditional Comments (cont'd)		
dditional Comments (cont'd)		
idditional Comments (cont'd)		
idditional Comments (cont'd)		
idditional Comments (cont'd)		
dditional Comments (cont'd)		
idditional Comments (cont'd)		
dditional Comments (cont'd)		
idditional Comments (cont'd)		
dditional Comments (cont'd)		
dditional Comments (cont'd)		
dditional Comments (cont'd)		
dditional Comments (cont'd)		
dditional Comments (cont'd)		
dditional Comments (cont'd)		
dditional Comments (cont'd)		
dditional Comments (cont'd)		
dditional Comments (cont'd)		
dditional Comments (cont'd)		
idditional Comments (cont'd)		
dditional Comments (cont'd)		
dditional Comments (cont'd)		
dditional Comments (cont'd)		
dditional Comments (cont'd)		
Additional Comments (cont'd)		
Additional Comments (cont'd)		
dditional Comments (cont'd)		
Additional Comments (cont'd)		
Additional Comments (cont'd)		
Additional Comments (cont'd)		
Additional Comments (cont'd)		
Additional Comments (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.



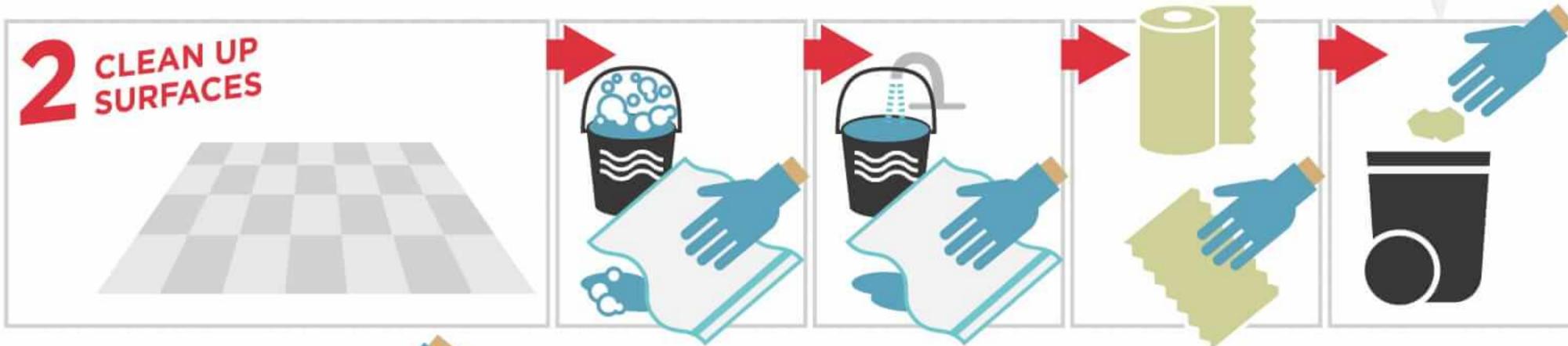
### Recreational Water Illnesses - What You Should Know.

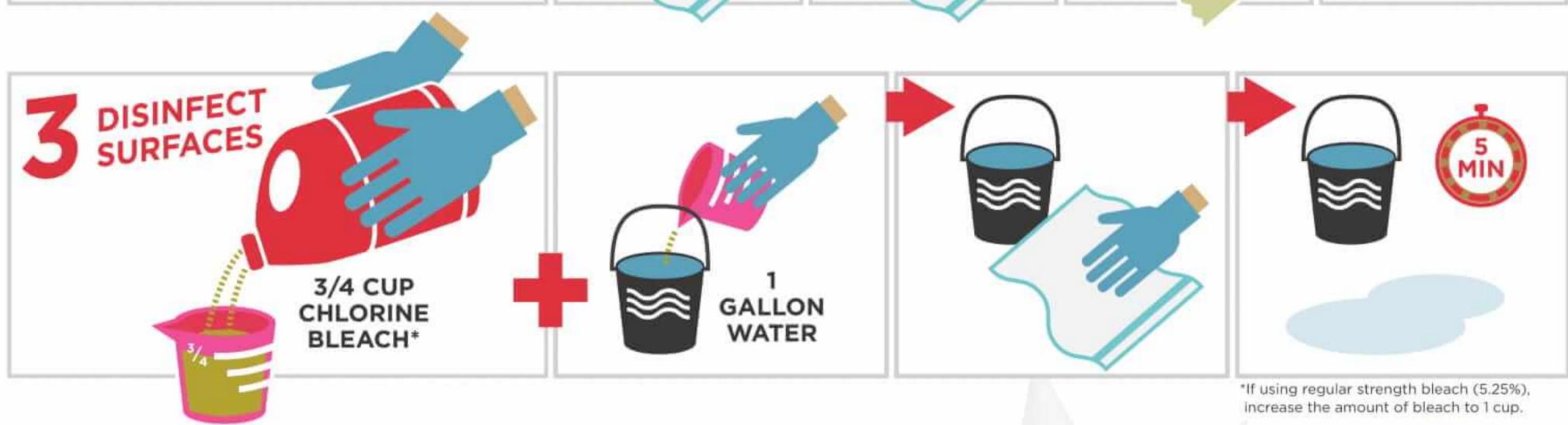
Preventing recreational water illnesses (RWIs) is possible when operators, patrons, and local health departments work together to ensure compliance with rules and regulations for permitted establishments. Absence or low levels of sanitizing residual in pools, spas, splash pads, and other types of recreational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











