

(*) Identifies critical items

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

	e Mc	LISHMENT					DATE 05/10/24	SCORE	
	CAT 6 Mu	ION Irfreesboro Road	STAFF Donna Brooks	6			EST. NO. 620240354	_N/A_/10	0
CIT	Y, S	TATE, ZIP	PURPOSE			- 0		NUMBER OF RO	OMS
Na	shvil	lle TN 37210	Follow-Up					15	
PE	RMIT	TTEE					FOLLOW- UP () YES REQUIRED NO		
		WATER/ICE							
*	1.	Source, adequate		5		u.	Personnel lavatory facilities: add		1
:	2.	Hot and cold under pressure		5	2	22.	accessible, soap, towels, hand-d	rying device, waste	2
÷	4.	Cross Connection	and the second	5	-	12	receptacles clean, good repair	• 11000	+.
	5.	Ice machine automatic dispensing, pr Ice machine clean, maintained, free c		2	-	23.	Outside walls, roof, gutters good Walkways, porches, hallways fr	AND DESCRIPTION OF THE PROPERTY OF THE PROPERT	1
	200	Ice storage containers and scoops sm	principal leading from the first of the principal and the first of the	-	2	24.	unnecessary articles, good repai		1
	6.	constructed, designed, cleaned, stored used		1			Toilet and bathing facilities: adequate, location,		
	7.	Plumbing installed and maintained			1 2	25.	designed, clean, good repair, tis receptacle	aue, soap, waste	2
	8.	SEWAGE Approved sewage and liquid waste d functioning properly	isposal,	5	6	26.	Bathing facility: anti-slip tubs, a appliques, slip-proof mats good		(2)
		INSECT AND RODENT CON	TROL		-	Sept.	Heating and cooling system ade		100
	9.	Presence of insects and rodents	IKUL	4	2	27.	installed	quaic, maintaineu,	1
	10.	Outer openings protected		2	2	28.	Telephone service		1
	11.	Harborage, attractants		2		29.	Lighting		1
		SOLID WASTE				0.	Ventilation		1
	12.	Outside storage containers, area, encl		2	3	31.	Windows, doors, clean, maintain	ned, good repair	2
_		constructed, clean, covered, cleaning Containers in guest rooms, lobby, hal		-	(3	32.	Sleeping rooms adequate soap, t clothes hangers, ashtrays, drinki		2
	13.	rooms, constructed, clean maintained		1	33.	Data and a data data data data			
	14.	Outside premises shall be maintained free of litter and unnecessary articles			- %	Badding apparentiat muttage and cour		ir	(2)
		POISONOUS AND TOXIC MA	TERIALS		3	4.	pillows, and pillowcases adequa		2
	15.	Toxic items properly stored, labeled, PERSONNEL	and used	4	6	5.	Furniture, appliances, draperies, venetian blinds clean, good repa		(2)
	16.	Personnel with infections restricted		4	3	6.	Floors, carpet clean, good repair		1
0	10	Hands washed and clean, good hygie	nic practices.		1	7.	Walls, ceilings, skylights clean,		(1)
	17.	personal cleanliness	(Although September)	4	3	8.	Storage areas, closets clean, goo	d repair	1
		FIRE SAFETY		_			LINEN/EQUIPMENT SAN	ITIZATION	
	18.	Fire extinguishers, smoke detectors, fire alarms;		0	3	9.	Maintenance and cleaning equip		1 2
	0.03	installed, number, maintained	(4)	4	40. Clean, soiled linen properly		ed	1	
		Wiring heating, A.C. equipment, boiler room, storage areas maintained, free of litter, unnecessary articles,		4	-	1.	Linen room clean, orderly		1
	19.				-	2.	Sanitization rinse, glasses, linen-	The same of the sa	4
	20	flammables properly stored	IN INCOME.		4	3.	No reuse of single service article	The state of the s	1
-	20.	Exits, evacuation plans, fire equipment	nt notices	4	4	4.	Single service articles, storage, h	andled, constructed,	1
	- 1	GENERAL CONSTRUCTION		properly wrapped			1 3		
	21.	Personnel toilet facilities: adequate, o		3	** A		ADMINISTRATION		1 6
		designed, cleaned, good repair, toilet tissue, waste receptacles		2	-	5.	Current permit posted		0
17.75		rect any violations of critical items within ten (10) d			-	6.	Most current complete inspectio		0

most recent impection 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. (**) Identifies misdemeanor violations

Signature of Person in Charge	By E ment	EH
Date of Signature 05/10/24	Time in/out 11:14 AM 11:30 AM	

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



Establishment Information	
Establishment Name: Lee Motel	
Establishment Number: 620240354	
Observed Violations	
Total # 6	
*18: Fire extinguishers serviced May 2024. 26: 32: 33: 35: 37:	

Additional Comments
All critical violations have been corrected.

^{***}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.

Additional Comments (cont'd)	bserved Violations (cont'd)	Establishment Information	
Observed Violations (cont'd)	bserved Violations (cont'd)	Establishment Name: Lee Motel	
Observed Violations (cont'd)	bserved Violations (cont'd)	Establishment Number: 620240354	
		Observed Violations (cont'd)	
Additional Comments (cont'd)	dditional Comments (cont'd)		
Additional Comments (cont'd)	dditional Comments (cont'd)		
Additional Comments (cont'd)	dditional Comments (cont'd)		
Additional Comments (cont'd)	dditional Comments (cont'd)		
Additional Comments (cont'd)	dditional Comments (cont'd)		
Additional Comments (cont'd)	dditional Comments (cont'd)		
Additional Comments (cont'd)	dditional Comments (cont'd)		
Additional Comments (cont'd)	dditional Comments (cont'd)		
Additional Comments (cont'd)	dditional Comments (cont'd)		
Additional Comments (cont'd)	dditional Comments (cont'd)		
Additional Comments (cont'd)	dditional Comments (cont'd)		
Additional Comments (cont'd)	dditional Comments (cont'd)		
Additional Comments (cont'd)	dditional Comments (cont'd)		
Additional Comments (cont'd)	dditional Comments (cont'd)		
Additional Comments (cont'd)	dditional Comments (cont'd)		
Additional Comments (cont'd)	dditional Comments (cont'd)		
Additional Comments (cont'd)	dditional Comments (cont'd)		
Additional Comments (cont'd)	dditional Comments (cont'd)		
Additional Comments (cont'd)	dditional Comments (cont'd)		
Additional Comments (cont'd)	dditional Comments (cont'd)		
Additional Comments (cont'd)	dditional Comments (cont'd)		
Additional Comments (cont'd)	dditional Comments (cont'd)		
Additional Comments (cont'd)	dditional Comments (cont'd)		
Additional Comments (cont'd)	dditional Comments (cont'd)		
Additional Comments (cont'd)	dditional Comments (cont'd)		
Additional Comments (cont'd)	dditional Comments (cont'd)		
Additional Comments (cont'd)	dditional Comments (cont'd)		
Additional Comments (cont'd)	dditional Comments (cont'd)		
Additional Comments (cont'd)	dditional Comments (cont'd)		
Additional Comments (cont'd)	dditional Comments (cont'd)		
Additional Comments (cont'd)	dditional Comments (cont'd)		
Additional Comments (cont'd)	dditional Comments (cont'd)		
Additional Comments (cont'd)	dditional Comments (cont'd)		
Additional Comments (cont'd)	dditional Comments (cont'd)		
Additional Comments (cont'd)	dditional Comments (cont'd)		
Additional Comments (cont'd)	dditional Comments (cont'd)		
Additional Comments (cont'd)	dditional Comments (cont'd)		
Additional Comments (cont'd)	dditional Comments (cont'd)		
Additional Comments (cont'd)	dditional Comments (cont'd)		
		Additional Comments (cont'd)	
		tuditional comments (cont by	

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.











