

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

		LISHMENT ERLAND INN				DATE 11/18/22	SCORE	
LOCATION 150 WEST TRINITY LN STAFF Dorian Godboldt				dt	EST. NO. 620240513		_89_/100	
	Y, S shvi		RPOSE utine				NUMBER OF RO	OMS
		TTEE atel / Shree Sai Ram/Cumberland Inn				FOLLOW- UP () YES REQUIRED NO		
		WATER/ICE						
	1.	Source, adequate 5				Personnel lavatory facilities: ad	equate, convenient,	1
*	2.	Hot and cold under pressure		5	22.	accessible, soap, towels, hand-d		2
	3.	Cross Connection		5		receptacles clean, good repair	342	
	4.	Ice machine automatic dispensing, prepacka	- Principles - Company - C	2	23.	Outside walls, roof, gutters goo		1
	5.	Ice machine clean, maintained, free of conta	aminants	2	24.	Walkways, porches, hallways fr		1
	6.	Ice storage containers and scoops smooth, constructed, designed, cleaned, stored handl used	led, and	1		unnecessary articles, good repair Toilet and bathing facilities: add		Ė
	7.	Plumbing installed and maintained		2	25.	designed, clean, good repair, tis	sue, soap, waste	2
		SEWAGE				receptacle		
	0	Approved sewage and liquid waste disposal, functioning properly INSECT AND RODENT CONTROL 9. Presence of insects and rodents		5	60	Bathing facility: anti-slip tubs,	adequate slip strips.	0
_	0.				26.	appliques, slip-proof mats good repair		2
					27.	Heating and cooling system adequate, maintained, installed		1
*					27.			
	10.	Outer openings protected		2	28.	Telephone service		1
	11.	Harborage, attractants		2	29.	Lighting		1
		SOLID WASTE			30.	Ventilation		1
	12.	Outside storage containers, area, enclosures, constructed, clean, covered, cleaning facility		2	31.	Windows, doors, clean, maintai Sleeping rooms adequate soap,	towels, washcloths,	(2)
	13.	Containers in guest rooms, lobby, hallway, assembly rooms, constructed, clean maintained		1	******	clothes hangers, ashtrays, drinking glasses, chairs Beds, mattresses, springs, slats, rails, pads, linens,		(2)
	14.	Outside premises shall be maintained free of litter and unnecessary articles		1 33.	covers, spreads clean, good repair Bedding accessories, mattress pads, covers, sheets, pillows, and pillowcases adequate		(2)	
		POISONOUS AND TOXIC MATERIALS					34.	2
*	15.	Toxic items properly stored, labeled, and use PERSONNEL	xic items properly stored, labeled, and used 4 Furniture, appliances, draperies,		curtains, shades,	(2)		
	16.	Personnel with infections restricted		4	36.	Floors, carpet clean, good repair		1
	17.	Hands washed and clean, good hygienic prae personal cleanliness	ctices,	4	37.	Walls, ceilings, skylights clean, Storage areas, closets clean, goo	good repair	Q
		FIRE SAFETY		_		LINEN/EQUIPMENT SAN		-
	10	Fire extinguishers, smoke detectors, fire alarms:		and the	39.	Maintenance and cleaning equip		1 2
-	18.	installed, number, maintained	NO 1078	4	40.	Clean, soiled linen properly stor	the state of the s	1
	19.	Wiring heating, A.C. equipment, boiler room, storage areas maintained, free of litter, unnecessary articles,			41.	Linen room clean, orderly	755	1
					* 42.	Sanitization rinse, glasses, linens		4
		flammables properly stored			43.	No reuse of single service article	es	1
*	20.	Exits, evacuation plans, fire equipment notic GENERAL CONSTRUCTION	ces	4	44.	Single service articles, storage, l properly wrapped	handled, constructed,	1:
	- 1		ent			ADMINISTRATION		1
	21.	Personnel toilet facilities: adequate, convenient, designed, cleaned, good repair, toilet tissue, waste receptacles		2	** 45.	Current permit posted		1/0
					11/152.11	Current permit posted		[0]

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 impection 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.

(*) Identifies critical items (**) Identifies misdemeanor violations

Signature of Person in Charge	BREDE	Ву	
Date of Signature	11/18/22	Time in/out	

03:10 PM 04:10 PM

EHS

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Establishment Information

Establishment Name: CUMBERLAND INN

Establishment Number: 620240513

Observed Violations

Total # 8

- 26: Damaged tub in room 209
- 26: Bathroom walls not flush in rooom 208
- 31: Bathroom door missing handle in room 114
- 32: Missing hangars in room 208
- 33: Holes in bed spread in room 208
- 35: Sink cabinets in poor repair in room 211
- 37: Wall damage In room 211
- 45: Permit out of date inspection

Additional Comments

Cumberland Inn rooms:208,209,211,114 laundry ad ice machines good. HVAC boiler room good

All critical items corrected on site.

^{***}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.

Establishment Name: CUMBERLAND INN Establishment Number: 620240513					
Observed Violations (cont'	d)				
Additional Comments (con Source Type: Water					
oource rype, waler	Source: Metro/municipal				

Establishment Information

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.











