

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

ESTABLISHMENT Holiday Inn Express						DATE 02/25/22	N/A /100 NUMBER OF ROOMS 86	
LOCATION 165 Chaffin Place. CITY, STATE, ZIP Murfreesboro TN 37129 STAFF Christie Graves PURPOSE Follow-Up				es		EST. NO. 620109780		
PE	RMI	TTEE				FOLLOW- UP NO YES REQUIRED () NO		
		WATER/ICE						
*	1.	Source, adequate		5	P.010	Personnel lavatory facilities: adequate, convenient,		1
*	2.	Hot and cold under pressure		5	22.	accessible, soap, towels, hand-	drying device, waste	2
•	3.	Cross Connection		5		receptacles clean, good repair		
_	5.	Ice machine automatic dispensing, prepacka	The Part of the Control of the Contr		Outside walls, roof, gutters good repair		1	
-	5.	Ice machine clean, maintained, free of conta Ice storage containers and scoops smooth,	iminants	2	24.	Walkways, porches, hallways f unnecessary articles, good repa		1
	6.	constructed, designed, cleaned, stored handl used	ed, and	1		Toilet and bathing facilities: ad	equate, location,	
	7.	Plumbing installed and maintained		2	25.		ssue, soap, waste	2
		SEWAGE				receptacle		
*	8.	Approved sewage and liquid waste disposal, functioning properly INSECT AND RODENT CONTROL Presence of insects and rodents Outer openings protected Harborage, attractants		5	26.	Bathing facility: anti-slip tubs, adequate slip strips, appliques, slip-proof mats good repair		2
_					27.	installed		1
-	9.			4				1
-	10.			2 28.	Telephone service Lighting		1	
-	11.	SOLID WASTE		2	29. 30.	Ventilation		++
_	Outside storner containers and analyses a			\neg	31. Windows, doors, clean, maintai		ined anod renair	2
	12.	constructed, clean, covered, cleaning facility		2		Sleening rooms adequate soon towels washelathe		
	13.	Containers in guest rooms, lobby, hallway, a rooms, constructed, clean maintained		1	32,	clothes hangers, ashtrays, drinking glasses, ch		2
	14.	Outside premises shall be maintained free of litter an unnecessary articles		1	33.	covers, spreads clean, good rep	air	2
		POISONOUS AND TOXIC MATER	IALS		34.	Bedding accessories, mattress pads, covers, she pillows, and pillowcases adequate		2
*	15.	Toxic items properly stored, labeled, and use PERSONNEL		4	35.	Furniture, appliances, draperies venetian blinds clean, good rep	, curtains, shades,	2
+	16.	Personnel with infections restricted		4	36.	Floors, carpet clean, good repai		1
۵	UUU P	Hands washed and clean, good hygienic prac	ctices		37.	Walls, ceilings, skylights clean,		1
*	17.	personal cleanliness	ulliud,	4	38.	Storage areas, closets clean, goo	e Windowski and the control of the c	1
		FIRE SAFETY				LINEN/EQUIPMENT SAI		-
	10	Fire extinguishers, smoke detectors, fire alarms; installed, number, maintained		. 1	39.	Maintenance and cleaning equipment properly stored		1 2
	18.			4	40.	Clean, soiled linen properly stored		1
	19.	Wiring heating, A.C. equipment, boiler room, storage areas maintained, free of litter, unnecessary articles,			41.	Linen room clean, orderly		1
				4	* 42.	Sanitization rinse, glasses, liner	Proposition of the Control of the Co	
	20	flammables properly stored			43.	No reuse of single service articl	es	1
•	20.	Exits, evacuation plans, fire equipment notic	ces	4	44.	Single service articles, storage,	handled, constructed,	1.6
		GENERAL CONSTRUCTION				properly wrapped		
	21	Personnel toilet facilities: adequate, convenient, designed, cleaned, good repair, toilet tissue, waste receptacles			ADMINISTRATION			,
	21.			-	45.	Current permit posted	Wall-100-1200-1200-1	0
		rrect any violations of critical items within ten (10) days may r			** 46.	Most current complete inspection	on report posted	0

most recent impection report in a conspicuous manner and to keep this impection 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 02/25/22 Date of Signature

01:30 PM Time in/out

EHS

01:45 PM

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Establishment Information		
Establishment Name:	Holiday Inn Express	
Establishment Number	620109780	

Observed Violations		
Total # 0		
***See page at the and of this degree of f		

Additional Comments

Critical item violation 15 noted on previous routine inspection report has not been corrected. No vacant clean rooms available to check and see if sheets are being changed. A failure to correct letter will be requested due to critical item violation 15 not being corrected. A follow up inspection will be performed next week.

^{***}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: Establishment Numbe	Holiday Inn Express 620109780		
Observed Violation	ns (cont'd)		
dditional Commo	nte (cont'd)		
dditional Comme	ints (cont a)		

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.











