

(\*) Identifies critical items

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

ESTABLISHMENT The Lookout					DATE 12/07/22		SCORE	
LOCATION STAFF 916 Main St Victor Moore		EST. NO. 620316314			_100_/10	100		
CITY, Nash	2.0	URPOSE Routine			•		NUMBER OF ROO	OMS
PERM	ITTEE				- 1	FOLLOW- UP ( ) YES REQUIRED NO		
	WATER/ICE							
* 1			5			Personnel lavatory facilities: ade	quate, convenient	
* 2		d under pressure 5 cection 5		22	:			
* 3	. Cross Connection							
4			2	23.		Outside walls, roof, gutters good	repair	1
5	Ice storage containers and scoops smooth		2	24.	v	Walkways, porches, hallways fre unnecessary articles, good repair		1
6	used	ndled, and	1	25.		Toilet and bathing facilities: adec		
7	Plumbing installed and maintained SEWAGE		2	25.	•	designed, clean, good repair, tiss receptacle	ue, soap, waste	2
• 8	Approved sewage and liquid waste dispost functioning properly	sal,	5	26.		Bathing facility: anti-slip tubs, ac appliques, slip-proof mats good r		2
	INSECT AND RODENT CONTROL			27.		Heating and cooling system adequate, maintained,		1
* 9	The state of the s		2			installed		1
	Outer openings protected     Harborage, attractants			28.	$\rightarrow$	Telephone service		
11	SOLID WASTE		2	29.	$\rightarrow$	Lighting		1
	The first contract of the cont			30.	_	Ventilation	1 1 1	1
12	constructed, clean, covered, cleaning facil	aning facility 2		31.		Windows, doors, clean, maintained, good repair Sleeping rooms adequate soap, towels, washcloths,		2
13	Containers in guest rooms, lobby, hallway, assembly rooms, constructed, clean maintained		1	1000	Bade muttresses enrines clute		ong grasses, chairs	
14	Outside premises shall be maintained free unnecessary articles	side premises shall be maintained free of litter and ecessary articles		33.	•	covers, spreads clean, good repair  Bedding accessories, mattress pads, covers, sheets,		
	POISONOUS AND TOXIC MATE	RIALS		34.		pillows, and pilloweases adequate		2
* 15	PERSONNEL  Toxic items properly stored, labeled, and	used	4	35.		Furniture, appliances, draperies, ovenetian blinds clean, good repair		2
* 16.	Personnel with infections restricted		4	36.		Floors, carpet clean, good repair		1
* 17.	Hands washed and clean, good hygienic p	ractices,	1242	37.		Walls, ceilings, skylights clean, g	good repair	1
21.7	personal cleanliness	Steel Steel City	4	38.	. [	Storage areas, closets clean, good	1 repair	1
	FIRE SAFETY				7	LINEN/EQUIPMENT SAN		
* 18.	Fire extinguishers, smoke detectors, fire a	larms;	Carl I	39.	Л	Maintenance and cleaning equipm		2
10.	installed, number, maintained	NI DALLOS	4	40.	. ]	Clean, soiled linen properly store		1
	Wiring heating, A.C. equipment, boiler ro			41.		Linen room clean, orderly		1
* 19.		ry articles,	4	* 42.		Sanitization rinse, glasses, linens		4
	flammables properly stored			43.		No reuse of single service articles	s	1
* 20.		ntices	4	44.		Single service articles, storage, ha	andled, constructed,	1:
	GENERAL CONSTRUCTION					properly wrapped		1 3
21.	Personnel toilet facilities: adequate, conve		2	Feb. 15	-	ADMINISTRATION		1
21.	designed, cleaned, good repair, toilet tissu receptacles	ic, waste	2	** 45.	-	Current permit posted	Charles Constant	0
	correct any violations of critical items within ten (10) days ma			40.	_	Most current complete inspection		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 lazards 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 _	$\mathcal{M}$	Ву		EHS
Date of Signature	12/07/22	Time in/out 10:30 AM	11:00 AM	

(\*\*) Identifies misdemeanor violations

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Establishment Information



	The Lookout			
Establishment Number :	620316314			
01				
Observed Violations				
Total # 0				

### Additional Comments

Rooms inspected: 203, 206, 303

Rest of rooms booked

<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	
Establishment Name: The Lookout	
Establishment Number: 620316314	
Observed Violations (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.











