

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

		LISHMENT /estern Inn					DATE 04/24/24	SCORE	
	CAT 8 Ch		AFF istie Grave	S			EST. NO. 620127886	_N/A_/10	0
CITY, STATE, ZIP Murfreesboro TN 37129 PURPOSE Follow-Up								NUMBER OF ROOM 50	
PE	RMIT	TTEE					FOLLOW-UP () YES REQUIRED NO		
		WATER/ICE							
	1.	. Source, adequate			5		Personnel lavatory facilities: adequate, convenient,		T
*	2.	Hot and cold under pressure Cross Connection		5		22.			2
	3.						receptacles clean, good repair		
	4.	Ice machine automatic dispensing, prepack		2		23.	Outside walls, roof, gutters goo	The state of the s	1
	5.	Ice machine clean, maintained, free of cont	aminants	2		24.	Walkways, porches, hallways fr		1
		Ice storage containers and scoops smooth,					unnecessary articles, good repai	r	٠.
	6.	constructed, designed, cleaned, stored hand used	iled, and	1			Toilet and bathing facilities: add	equate, location,	
	7.	Plumbing installed and maintained		2		25.			2
		SEWAGE					receptacle		
	76	Approved sewage and liquid waste disposa	L			Bathing facility: anti-slip tubs, adequate slip		dequate slip strips	
•	8.	functioning properly		5		26.	appliques, slip-proof mats good		2
		INSECT AND RODENT CONTROL					Hasting and goaling custom adaquate maintained		٠.
	9.	Presence of insects and rodents		4		27.	installed		1
	10.	Outer openings protected				28.	Telephone service		
	11. Harborage, attractants			2		29.	Lighting		
		SOLID WASTE				30.	Ventilation		
	12.	Outside storage containers, area, enclosures		2			Windows, doors, clean, maintain	The state of the s	
	13.	Constructed, clean, covered, cleaning facility Containers in guest rooms, lobby, hallway, assembly rooms, constructed, clean maintained Outside premises shall be maintained free of litter and		1		32,	Sleeping rooms adequate soap, towels, washcloths, clothes hangers, ashtrays, drinking glasses, chairs		
	14.			1		33.	Beds, mattresses, springs, slats, covers, spreads clean, good repa		
	5	unnecessary articles				34.	Bedding accessories, mattress pa	pads, covers, sheets, 2	
		POISONOUS AND TOXIC MATER				54.	pillows, and pillowcases adequa	te	-
*	15.	Toxic items properly stored, labeled, and us	sed	4		35.	Furniture, appliances, draperies,		2
	12	PERSONNEL					venetian blinds clean, good repa		-
*	16.	Personnel with infections restricted		4	-	36.	Floors, carpet clean, good repair		1
*	17.	Hands washed and clean, good hygienic pra	ictices,	4	-	37.	Walls, ceilings, skylights clean,	The springer of the state of th	1
_		personal cleanliness		16		38.	Storage areas, closets clean, goo		1
_		FIRE SAFETY				20	LINEN/EQUIPMENT SAN		
*	18.	Fire extinguishers, smoke detectors, fire alarms; installed, number, maintained		4		39.			2
		Wiring heating, A.C. equipment, boiler room, storage			40.	Clean, soiled linen properly stor	ed	1	
		areas maintained, free of litter, unnecessary articles, flammables properly stored				42.	Linen room clean, orderly Sanitization rinse, glasses, linen	e	1
						43.	No reuse of single service article		1
	20.	Exits, evacuation plans, fire equipment noti	ces	4		10000	Single service articles, storage, l		1
		GENERAL CONSTRUCTION				44.	properly wrapped	iandicu, constructeu,	1
	- 1	Personnel toilet facilities: adequate, convenient,			-		ADMINISTRATION		
	21.	designed, cleaned, good repair, toilet tissue,		2	** 45. Current permit posted			0	
	PE 225 / VE	receptacles	20022532	12-57		44.4	Carretti peritti posteti		U

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 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 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 critical items (**) Identifies misdemeanor violations

Signature of Person in Charge

Date of Signature

Ву

Time in/out

01:1

EHS

01:31 PM

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Establishment Information



served Violations		
al # 0		

109 and 124 Critical item violation 20 noted on previous routine inspection report has been corrected.

^{***}See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Name: Best V Establishment Number: 62	Vestern Inn 0127886		
	0127000		
Observed Violations (con	t'd)		
Additional Comments (co	nt'd)		

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.











