

(\*) Identifies critical items

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

|              | BLISHMENT<br>dence Inn Hotel   |                   |       |  | DATE<br>04/07/22   | SCORE  |   |
|--------------|--|-------------------|-------|--|--|--|---|
| LOCA<br>1409 |  | FF<br>stie Graves | 6     |  | EST. NO.<br>620240167  | _N/A_/10   | 0   |
|              |  | POSE<br>low-Up    |       |  |  | NUMBER OF RO   | OMS   |
| PERM         | ITTEE  |                   |       |  |  |  |   |
|              | WATER/ICE  |                   |       |  |  |  |   |
|              | . Source, adequate   |                   | 5     |  | Personnel lavatory facilities  | : adequate, convenient,  | 1   |
| * 2          |  |                   | 5     | 22.  | accessible, soap, towels, har  | NVA /100  NUMBER OF ROOMS 120  PES NO  Racilities: adequate, convenient, wels, hand-drying device, waste ood repair gutters good repair i, hallways free of litter, good repair decilities: adequate, location, od repair, tissue, soap, waste 2  ii-slip tubs, adequate slip strips, for mats good repair gysystem adequate, maintained, 1  can, maintained, good repair 2 quate soap, towels, washcloths, trays, drinking glasses, chairs rrings, slats, rails, pads, linens, n, good repair 2 mattress pads, covers, sheets, cases adequate s, draperies, curtains, shades, n, good repair 1 mattress pads, covers, sheets, cases adequate s, draperies, curtains, shades, n, good repair 1 mattress pads, covers, sheets, cases adequate 2 mattress pads, covers, sheets, cases adequate 1 mattress pads, covers, sheets, cases adequate 2 mattress pads, covers, sheets, cases adequate 2 mattress pads, covers, sheets, cases adequate 3 mattress pads, covers, sheets,  |   |
| * 3          | THE RESERVE OF THE PARTY OF THE |                   | 5     |  | receptacles clean, good repa   |  |   |
| 4            |  |                   | 2     | 23.  | The second secon |  | 1   |
|              |  | minants           | 2     | 24.  | Walkways, porches, hallway   |  | 1   |
| 6            | Ice storage containers and scoops smooth,<br>constructed, designed, cleaned, stored handle<br>used   | ed, and           | 1     |  | Toilet and bathing facilities:   | adequate, location,  |   |
| - 7          | . Plumbing installed and maintained  |                   | 2     | 25.  |  | , tissue, soap, waste  | 2<br>1<br>1<br>1<br>1<br>1<br>1<br>2<br>2<br>2<br>2<br>2<br>2<br>1<br>1<br>1<br>1 |
|              | SEWAGE   |                   |       |  | receptacle   |  |   |
| * 8          | functioning properly   |                   | 5     | 26.  | appliques, slip-proof mats g   | ood repair   | 2   |
|              | INSECT AND RODENT CONTROL  |                   |       | 27.  |  | adequate, maintained,  | 1   |
| * 9          |  |                   | 4     |  | installed  | Control and the Control and Co | 1   |
| 10           | The state of the s | _                 | 2     | 28.  | Telephone service  |  | _   |
| - 11         | SOLID WASTE  |                   | 2     | 29.  | Lighting   |  | -   |
|              | Outside stomas containess one analysman  | -                 |       | 30.  | Ventilation  | and a second second  | -   |
| 12           | Outside storage containers, area, enclosures,<br>constructed, clean, covered, cleaning facility  |                   | 2     | 31.  |  | print at the employee of the print to be be a fact to be a   | 1 2   |
| 13           | Containage in quart roome Johly hallway a  |                   | 1     | 32,  | clothes hangers, ashtrays, drinking glasses, chair   |  | 2   |
| 14           | Outside premiers shall be maintained free of   | litter and        | 1     | 33.  | covers, spreads clean, good  | repair   | 2   |
|              | POISONOUS AND TOXIC MATERI   | PALS              | _     | 34.  | pillows, and pilloweases add   |  | 2   |
| * 15         |  |                   | 4     |  |  |  | -   |
| - 10         | PERSONNEL  |                   | -     | 35,  | venetian blinds clean, good  |  | 2   |
| * 16         | The state of the s |                   | 4     | 36.  | Floors, carpet clean, good re  | Patronia in the Control of the Contr | 1   |
|              | Hands weeked and alone word brodenic and   | ctices.           |       | 37.  | Walls, ceilings, skylights cle   | The same of the sa | _   |
| * 17         | personal cleanliness   | 202000            | 4     | 38.  | Storage areas, closets clean,  | manager of Windowski and Control Control   | 1   |
|              | FIRE SAFETY  |                   |       |  | The second secon | The state of the s |   |
| * 18         | Fire extinguishers, smoke detectors, fire alar   | ms;               | Oas I | 39.  |  |  | 1 2   |
| 10           | installed, number, maintained  | 01050             | 4     | 40.  | Clean, soiled linen properly   |  | _   |
|              | Wiring heating, A.C. equipment, boiler room, storage   |                   | 41    | The state of the s |  | 1  |   |
| * 19         |  | articles,         | 4     | * 42.  | Sanitization rinse, glasses, li  | and a division of  | 4   |
|              | flammables properly stored   |                   |       | 43.  | No reuse of single service ar  | William Control of the Control of th | 1   |
| * 20         |  | es                | 4     | 44.  |  | ge, handled, constructed,  | 1.0   |
|              | GENERAL CONSTRUCTION   |                   |       | 140  | properly wrapped   | Control to the Control Control of the Control of th | 1   |
| 0.60         | Personnel toilet facilities: adequate, convenie  |                   |       |  | ADMINISTRATION   |  |   |
| 21           | 네트 보다 사람이 얼마나 하는 사람들은 요시하다 이 이번 살아 보다 사이를 하는 때 보다 되었다. 그리고 하는 사람들이 되었다.  | waste             | 2     | ** 45.   | Current permit posted  |  | 0   |
|              | receptacles  orrect any violations of critical stems within ten (10) days may result in suspens  |                   |       | ** 46.   | Most current complete inspe  | ection report posted   | 0   |

Failure to correct any violations of critical items within ten (10) days may result in suspension of your hotel/morel permit. Repeated violation of identical critical items category may result in revocation of your hotel/morel 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/morel permit and the 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.

| Signature of<br>Person in Charge |          | By          |          |          | EH |
|----------------------------------|----------|-------------|----------|----------|----|
| Date of Signature                | 04/07/22 | Time in/out | 11:12 AM | 11:34 AM |    |

(\*\*) Identifies misdemeanor violations

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

Establishment Information



| Establishment Name: Residence Inn Hotel |  |
|---|--|
| Establishment Number: 620240167         |  |
|   |  |
| Observed Violations                     |  |
| Total # 0                               |  |
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### Additional Comments

Warning letter was delivered. Critical item violation 42 noted on previous routine inspection report has not been corrected. There is no sanitizer on carts for the housekeepers to use. A failure to correct letter will be requested.

<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 Nar<br>Establishment Nur | me: Residence Inn Hote<br>mber: 620240167 | el |  |  |
|--|---|----|--|--|
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| Observed Viola                         | tions (cont'd)                            |    |  |  |
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| Additional Com                         | ments (cont'd)                            |    |  |  |
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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.











