

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

ESTABLISHMENT Quality Suites Hotel						DATE 04/08/24	SCORE		
LOCATION STAFF 2615 Elm Hill Pike. Keisa Burrell			EST. NO. 620019237			N/A /100			
	TY, S Ishvi		PURPOSE Follow-Up					NUMBER OF ROO	OMS
PEI	RMI	TTEE				- 1	FOLLOW- UP () YES REQUIRED NO		
		WATER/ICE							
*	1.	Source, adequate		5			Personnel lavatory facilities: ade	equate, convenient.	T
*	2.	Hot and cold under pressure		5	22				2
•	3.	Cross Connection		5		_	receptacles clean, good repair		
	4.	Ice machine automatic dispensing, prepo		2	23		Outside walls, roof, gutters good		1
	5.	Ice machine clean, maintained, free of contaminants			24		Walkways, porches, hallways fro		1
	6.	Ice storage containers and scoops smoot constructed, designed, cleaned, stored has used		1			unnecessary articles, good repair Toilet and bathing facilities: ade	quate, location,	
	7.	Plumbing installed and maintained		2	25	-	designed, clean, good repair, tiss	sue, soap, waste	2
		SEWAGE					receptacle		
*	8.	Approved sewage and liquid waste disperfunctioning properly		5	26		Bathing facility: anti-slip tubs, a appliques, slip-proof mats good	repair	2
		INSECT AND RODENT CONTR	OL		27.		Heating and cooling system adec	quate, maintained,	1
•	9.	Presence of insects and rodents		4			installed	POWER OF THE PARTY	Τ.
_	10.	Outer openings protected		2	28.	_	Telephone service		1
_	11.	Harborage, attractants SOLID WASTE		2	29	\rightarrow	Lighting		1
_	_	Outside storage containers, area, enclose	and a		30.	_	Ventilation	al and make	1
	12.	constructed, clean, covered, cleaning fac		2	31.	+	Windows, doors, clean, maintain Sleeping rooms adequate soap, to	the first of the contract of t	2
	13.	Containers in guest rooms, lobby, hallware rooms, constructed, clean maintained		1	32.		clothes hangers, ashtrays, drinkin Beds, mattresses, springs, slats, r	ng glasses, chairs	2
	14.	Outside premises shall be maintained fre unnecessary articles	ee of litter and	1	33.		covers, spreads clean, good repair	ir	2
		POISONOUS AND TOXIC MAT	FDIALS		34.		Bedding accessories, mattress pa pillows, and pillowcases adequat		2
*	15.	Toxic items properly stored, labeled, and PERSONNEL		4	35.		Furniture, appliances, draperies, venetian blinds clean, good repai	curtains, shades,	2
+	16.	Personnel with infections restricted		4	36.		Floors, carpet clean, good repair		1
6	OUT I	Hands washed and clean, good hygienic	practices		37.	_	Walls, ceilings, skylights clean,		1
*	17.	personal cleanliness	principles	4	38.	\rightarrow	Storage areas, closets clean, good	The state of the s	1
		FIRE SAFETY		_		-	LINEN/EQUIPMENT SAN		1
	18.	Fire extinguishers, smoke detectors, fire	alarms;	Carl I	39.	П	Maintenance and cleaning equip		2
_	10.	installed, number, maintained	environmen	4	40.		Clean, soiled linen properly store		
		Wiring heating, A.C. equipment, boiler i			41.	_	Linen room clean, orderly		1
•	19.	areas maintained, free of litter, unnecessary articles,		4	* 42.	-	Sanitization rinse, glasses, linens		4
_	20	flammables properly stored			43.	-	No reuse of single service article	S	1
•	20.	Exits, evacuation plans, fire equipment in	notices	4	44.		Single service articles, storage, h	andled, constructed,	1.6
		GENERAL CONSTRUCTION					properly wrapped		
	21	Personnel toilet facilities: adequate, conv		-		_	ADMINISTRATION		
	21.	designed, cleaned, good repair, toilet tiss receptacles	sue, waste	2	** 45.		Current permit posted		0
		receptacies rect any violations of critical stems within ten (10) days of			** 46.		Most current complete inspection	report posted	0

most recent impection 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 violation	5		-execution personal models from	
Signature of Person in Charge	Soll WH.	Ву	Kein	13	EHS
Date of Signature 04/	08/24	Time in/out	01:50 PM	02:05 PM	

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Establishment Name: Quality Suites Hotel

Establishment Information



Establishment Number: 620019237	
Observed Violations	
Total # 0	
	1
	1
	- 1
	0
	2.0
***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 violations that could not be displayed in this space.	
Additional Comments	
Door for rm 318 fixed	

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

bserved Vio	ations (cont'd)		
dditional Co	mments (cont'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.











