

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

ESTABLISHMENT Econo Lodge Hotel						DATE 05/01/24	SCORE		
			raff fany Steven	s			EST. NO. 620227335	N/A /10	0
	Y, S shvi	2.0	JRPOSE follow-Up			_		NUMBER OF RO	OMS
		TTEE I PATEL/ATUL KUMAR					FOLLOW- UP YES REQUIRED () NO		
	-	WATER/ICE			-		In		_
:	2.	Hot and cold under pressure Cross Connection		5 5		22.	Personnel lavatory facilities: ade accessible, soap, towels, hand-dr receptacles clean, good repair		2
	4.	Ice machine automatic dispensing, prepac	kaged	2	1 3	23.	Outside walls, roof, gutters good	renair	1
	5.	Ice machine clean, maintained, free of co		2		2200	Walkways, porches, hallways fre		1
	6.	Ice storage containers and scoops smooth constructed, designed, cleaned, stored har		1		24.	unnecessary articles, good repair		1
		used				25.	Toilet and bathing facilities: ade		
	7.	Plumbing installed and maintained SEWAGE		2		45.	designed, clean, good repair, tiss receptacle	sue, soap, waste	2
•	8.	Approved sewage and liquid waste dispos functioning properly	oved sewage and liquid waste disposal,			26.	Bathing facility: anti-slip tubs, adequate slip strips, appliques, slip-proof mats good repair		2
_		9. Presence of insects and rodents				27.	Heating and cooling system adequate, maintained,		1
-	_			4	20	installed		1	
_	10.	Outer openings protected		2		28.	Telephone service		1
_	11.	Harborage, attractants		2		29.	Lighting		1
_	_	SOLID WASTE				30.	Ventilation		1
	12.	Containers in guest rooms, lobby, hallway, assembly rooms, constructed, clean maintained		2		31.	Sleening rooms adequate soon, towels, washel		2
	13.			1		33. Beds, mattresses, springs, slats, rails, pads, liner covers, spreads clean, good repair		ng glasses, chairs	2
	14.			1	- 3			ir	2
		POISONOUS AND TOXIC MATE	RIALS	_		34.	Bedding accessories, mattress pa pillows, and pillowcases adequat		2
*	15.	Toxic items properly stored, labeled, and PERSONNEL	used	4	-	35.	Furniture, appliances, draperies, venetian blinds clean, good repai		2
*	16.	Personnel with infections restricted		4	1	36.	Floors, carpet clean, good repair		1
	17.	Hands washed and clean, good hygienic p	ractices,	- 4	1	37.	Walls, ceilings, skylights clean, p	good repair	1
	17.	personal cleanliness	2002/2007/06	4	1	38.	Storage areas, closets clean, good	d repair	1
	- 113	FIRE SAFETY					LINEN/EQUIPMENT SAN	ITIZATION	
	18.	Fire extinguishers, smoke detectors, fire alarms; installed, number, maintained		Oak T		39.	Maintenance and cleaning equipment properly store		1 2
	10.			4	40.		Clean, soiled linen properly stored		1
	19.	Wiring heating, A.C. equipment, boiler room, storage areas maintained, free of litter, unnecessary articles,		4	-	41.	Linen room clean, orderly		1
					-	12.	Sanitization rinse, glasses, linens		4
	-	flammables properly stored			- 4	43.	No reuse of single service article	S	1
•	20.	Exits, evacuation plans, fire equipment no GENERAL CONSTRUCTION	ntices	4		14.	Single service articles, storage, h properly wrapped	andled, constructed,	1
	- 1	Personnel toilet facilities: adequate, conve	enient		-		ADMINISTRATION		1
	21			2		15			10
	-		ic, waste	-				remove control	0
	21. designed, cleaned, good repair, toilet tissue, waste receptacles to correct any violations of critical items within ten (10) days may result in a		ic, waste	2 ion of your	** 4	45. 46.	Current permit posted Most current complete inspection	report poste	ed

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 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.

(**) Identifies critical items:

(*) identifies critical items	(***) Identifies misdemennor v	/iolations		
Signature of Person in Charge	N. In PAA	Ву	Heyns	EHS
				Lift

Date of Signature 05/01/24 Time in/out 12:30 PM 12:45 PM

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

Establishment Information



Establishment Name: Econo Lodge Hotel						
Establishment Number: 620227335						
Observed Violations						
Total # 0						
	1					
	- 1					
	1					
	-					
***See page at the end of this document for any violations that could not be displayed in this space.						

Additional Comments

Critical item# 18 from inspection on 4-16-24 has not been corrected. The fire extinguisher is on order.

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

Establishment Nar Establishment Nur	me: Econo Lodge Hotomber: 620227335	el		
Observed Viola	tions (cont'd)			
dditional Com	ments (cont'd)			
duraonar com	ments (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.



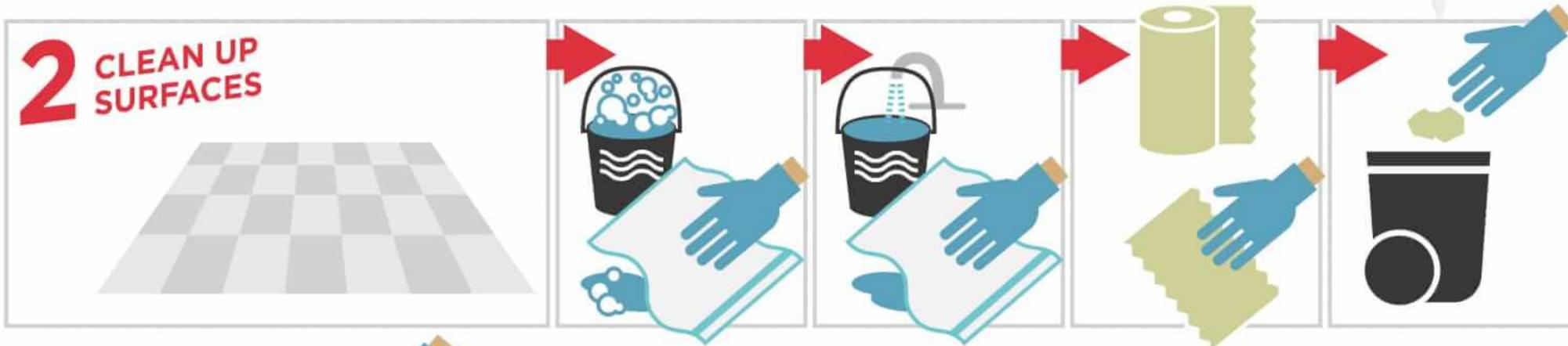
Recreational Water Illnesses - What You Should Know.

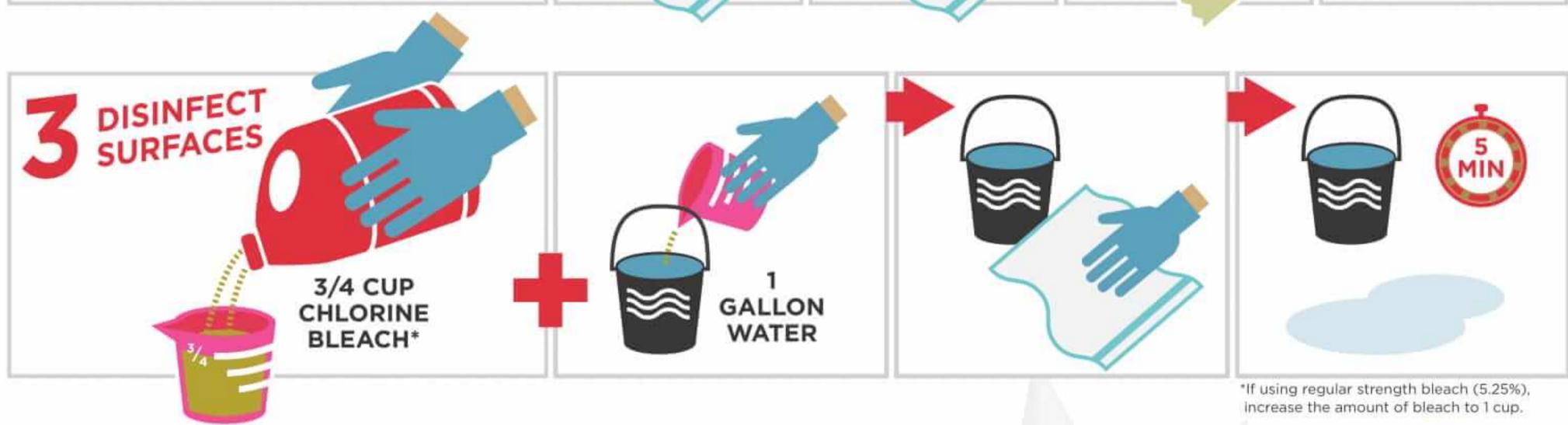
Preventing recreational water illnesses (RWIs) is possible when operators, patrons, and local health departments work together to ensure compliance with rules and regulations for permitted establishments. Absence or low levels of sanitizing residual in pools, spas, splash pads, and other types of recreational 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.











