

(\*) Identifies critical items

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

ESTABLISHMENT Candlewood Suites					DATE 08/24/23 SCOR		E	
	LOCATION 850 N. Thompson Ln.  CITY, STATE, ZIP Murfreesboro  TN 37129  STAFF Bobby Fletcher  PURPOSE Routine		er		EST. NO. 620219742	_89_/100		
						NUMBER OF ROOMS 85		
PERMI DHRU	TTEE TI HOSPITALITY LLC				FOLLOW- UP YES REQUIRED ( ) NO			
	WATER/ICE							
* L	Source, adequate		5	D. 100	Personnel lavatory facilities: adequate, convenie			
* 2.	Hot and cold under pressure		5	22.	accessible, soap, towels, hand-d		2	
* 3.	Cross Connection		5		receptacles clean, good repair			
4.	Ice machine automatic dispensing, prepac		2	23.	Outside walls, roof, gutters goo		1	
5.	Ice machine clean, maintained, free of co		2	24	Walkways, porches, hallways fi		0	
6.	Ice storage containers and scoops smooth constructed, designed, cleaned, stored har used		1		Unnecessary articles, good repair  Toilet and bathing facilities: adequate, location,			
7.	100000		2	25.	designed, clean, good repair, tis	sue, soap, waste	2	
7	SEWAGE				receptacle			
* 8.	Approved sewage and liquid waste dispos functioning properly	1700-2	5	26.	Bathing facility: anti-slip tubs, adequate slip strips, appliques, slip-proof mats good repair		2	
	INSECT AND RODENT CONTRO	DL		27.	Heating and cooling system ade	equate, maintained,	1	
• 9.	Presence of insects and rodents		2 28	installed Telephone service		-		
10.	The state of the s					(1)		
11.	Harborage, attractants		2	29.	Lighting		T	
	SOLID WASTE			30.	Ventilation		1	
12.	12. Outside storage containers, area, enclosures,		2	31.	Windows, doors, clean, maintained, good repair		(2)	
13.	Containers in guest rooms, lobby, hallway		1	32,	clothes hangers, ashtrays, drinking glasses, chairs		2	
14.	rooms, constructed, clean maintained  Outside premises shall be maintained free of litter and unnecessary articles		1	33.	Beds, mattresses, springs, slats, rails, pads, linens, covers, spreads clean, good repair		2	
				34.	Bedding accessories, mattress p		2	
. 10	POISONOUS AND TOXIC MATE			1000	pillows, and pillowcases adequa		2.5	
* 15.	Toxic items properly stored, labeled, and PERSONNEL	used	4	35,	venetian blinds clean, good repair		2	
* 16.	Personnel with infections restricted	SELECTION OF THE SE	4	36.	the state of the s		1	
* 17.	Hands washed and clean, good hygienic p	practices,	14	37.	Walls, ceilings, skylights clean,	Windowski and the second state of the second s	(1)	
	personal cleanliness 4		17.	"38."	Storage areas, closets clean, good repair		1	
	FIRE SAFETY				LINEN/EQUIPMENT SAN			
* 18.	Fire extinguishers, smoke detectors, fire alarms; installed, number, maintained		A Description	39.	Maintenance and cleaning equipment properly stored			
			1525	40.	Clean, soiled linen properly stored		1	
• 19.	Wiring heating, A.C. equipment, boiler ro	oom, storage	41	Linen room clean, orderly				
	areas maintained, free of litter, unnecessary articles, flammables properly stored		4	* 42.	Sanitization rinse, glasses, linen		4	
* 20.	Exits, evacuation plans, fire equipment no	at Lane		45.	No reuse of single service article		T	
400		nices	4	44.	Single service articles, storage,	handled, constructed,	1	
	GENERAL CONSTRUCTION	ant and			properly wrapped		1 3	
21.	Personnel toilet facilities: adequate, conve		(2)		ADMINISTRATION		1 .	
(21)	designed, cleaned, good repair, toilet tissu receptacles	ic, waste	(2)	** 45.	Current permit posted	Walter Control of the	0	
Failure to correct any violations of critical items within ten (10) days may result in susp				40.	Most current complete inspection	in report posted	0	

your notes more thank the constituting similar that the corrected immediately or operations shall cease. You are required to frame and post the hotel 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. (\*\*) Identifies misdemeanor violations

Signature of Person in Charge		By By	EHS
Date of Signature	08/24/23	02:46 PM 03:44 PM	

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



### Establishment Information

Establishment Name: Candlewood Suites

Establishment Number: 620219742

### Observed Violations

Total # 6

- 21: Bathroom floor in 307 has paint on tile floor
- 24: Hallway walls on 2nd floor have scuffs and punctures in drywall/plaster
- 28: No phone in room 305
- 31: 407, 204 doors on hall side are scuffed/scratched
- 37: Wall outside of bathroom next to bed in 307 has scuffs on it
- \*42: Housekeeping crew was cleaning room on 4th floor and had dishwasher running. I asked what their procedure for dishes was when cleaning a room. Employee showed me a dishwasher soap pod and said they wash in dishwasher then place on shelf. No sanitization step is occurring. Once guest checks out of a room, the dishes, whether they have been used or not, must be washed/rinsed/sanitized before a new guest occupies a room.

### Additional Comments

Rooms inspected: 305, 307,204, hallways on all 4 floors, laundry room, guest laundry room, waste disposal area.

I will return within 10 days to reinspect to see if critical violation has been corrected. Because this is the second consecutive inspection the violation has occurred, a permit revocation warning letter will be requested.

At arrival, manager Jessica questioned why the hotel was being inspected since they were inspected a few months ago. Upon explaining that hotels are inspected twice/year by State regulations, she informed me that all rooms were occupied and I could return tomorrow to inspect. I asked for an occupied rooms list to upload to my report. She then

<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 Name: Candlewood Suites				
Establishment Number: 620219742				
Observed Violations (cont'	d)			
Additional Comments (con	t'd)			
ource Type: Water	Source: City			

Establishment Information

	nt Information					
Establishment Name: Candlewood Suites						
Establishment N	Number: 620219					
Additional Co	mmanta (aantis	n				
	mments (cont'd		acent reems and	tald him to take	mo to increat them	
report. She then handed an employee a list with 3 vacant rooms and told him to take me to inspect them.						
					ve several reasons as	
	my observation. N nsed/sanitized in a		ea on my finaings	as noted on vio	lation 42, dishes are r	101
3						

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.











