

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

ESTABLISHMENT Comfort Suites Hotel				DATE 08/24/22	SCORE		
LOCATION 226 N. Thompson Ln STAFF Christie Graves			aves		EST. NO. 620196424	_N/A_/10	0
		esboro TN 37129 PURPOSE Complain	t			NUMBER OF RO	OMS
PE	RMI	TTEE			FOLLOW- UP () REQUIRED	YES NO	
		WATER/ICE					
*	1.	Source, adequate	5		Personnel lavatory facil	ities: adequate, convenient,	
*	2.	Hot and cold under pressure	5	22.	accessible, soap, towels	, hand-drying device, waste	2
•	3.	Cross Connection	5		receptacles clean, good		
	4.	Ice machine automatic dispensing, prepackaged	2	23.	Outside walls, roof, gut		1
	5.	Ice machine clean, maintained, free of contaminants	2	24.	Walkways, porches, hal		1
	6.	Ice storage containers and scoops smooth, constructed, designed, cleaned, stored handled, and used	1		unnecessary articles, go	od repair ities: adequate, location,	Ė
	7.	Plumbing installed and maintained	2	25.		epair, tissue, soap, waste	2
		SEWAGE			receptacle		
*	8.	Approved sewage and liquid waste disposal, functioning properly	5	26.	Bathing facility: anti-sli appliques, slip-proof ma	p tubs, adequate slip strips, ats good repair	2
		INSECT AND RODENT CONTROL		27.	Heating and cooling sys	stem adequate, maintained,	1
	9.	Presence of insects and rodents	4	27.	installed		1
	10.	Outer openings protected	2 2	28.	Telephone service		1
_	11.	The state of the s		29.	Lighting		1
		SOLID WASTE		30.	Ventilation		1
	12.	12. Outside storage containers, area, enclosures,		31.			2
	13.	Containers in guest rooms, lobby, hallway, assembly	2 y 1	32.		te soap, towels, washcloths, rs, drinking glasses, chairs	2
	14.	Outside premises shall be maintained free of litter at	nd 1	33.	Beds, mattresses, springs, slats, rails, pads, linens covers, spreads clean, good repair		2
	576	unnecessary articles		34.		attress pads, covers, sheets,	2
		POISONOUS AND TOXIC MATERIALS		34.	pillows, and pilloweases		-
•	15.	Toxic items properly stored, labeled, and used PERSONNEL	4	35.	 Furniture, appliances, draperies, curtains, shades, venetian blinds clean, good repair 		2
*	16.	Personnel with infections restricted	4	36.	Floors, carpet clean, goo	CONTRACTOR	1
*	17.	Hands washed and clean, good hygienic practices,	4	37.	Walls, ceilings, skylight	Contract of the Spirit	1
		personal cleanliness	177	38.	Storage areas, closets el	ean, good repair	1
		FIRE SAFETY			The state of the s	NT SANITIZATION	
	18.	Fire extinguishers, smoke detectors, fire alarms;	4	39.	The state of the s	ng equipment properly stored	2
_	0.9/1/2	installed, number, maintained	1500	40.	Clean, soiled linen prop	And the second s	1
	19.	Wiring heating, A.C. equipment, boiler room, storag areas maintained, free of litter, unnecessary articles,	4	41.	Linen room clean, order	and the state of t	1
	1.0	flammables properly stored	276	* 42. 43.	Sanitization rinse, glasse No reuse of single service	A STATE OF THE STA	4
	20.	Exits, evacuation plans, fire equipment notices	4	43.	The second of th	NAME OF TAXABLE PARTY.	1
	marry .	GENERAL CONSTRUCTION	4	44.	Single service articles, s properly wrapped	torage, handled, constructed,	1
	- 0					NT.	1 3
	21.	Personnel toilet facilities: adequate, convenient, designed, cleaned, good repair, toilet tissue, waste		** 45.	ADMINISTRATION		
		receptacles	2	43,	Current permit posted Most current complete i		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 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 misdemeanor violations		/	
Signature of Person in Charge	$N \cup$	By		EHS

Date of Signature 08/24/22 Time in/out 02:20 PM 02:50 PM

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Establishment Number: 620196424



Establishment Info	Establishment Information				
Establishment Name:	Comfort Suites Hotel				

Observed Violations		
Total # 0		
100000000000000000000000000000000000000		

Additional Comments

Complaint made that there was live bed bugs in room 218. During inspection no live bed bugs were observed, but there was several dead bed bugs observed on the bed skirt located near the head board on the bed closest to the window. Pictures taken. Highly recommend blocking room and contracting a licensed exterminator to treat room 218 for bed bugs.

^{***}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 extra Additional Comments that could not be displayed in this space.

Establishment Informat	ion
Establishment Name: Con	fort Suites Hotel
Establishment Number :	520196424
Observed Violations (c	ont'd)
4100 15	
Additional Comments (cont d)

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.











