

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

Sleep Inn & Suites Hotel						DATE 10/02/24		SCORE	
		STAFF Regina Brown	The second secon			EST. NO. 620222928	N/A /100		
	Y, S nyrna	TATE, ZIP a TN 37167	PURPOSE Follow-Up					NUMBER OF ROO	OMS
		ITEE E SHYAM HOSPITALITY INC.				- 1	FOLLOW- UP YES REQUIRED ( ) NO		
		WATER/ICE							
:	2.	Hot and cold under pressure  Cross Connection		5 5	22	2.	Personnel lavatory facilities: adec accessible, soap, towels, hand-dry receptacles clean, good repair		2
	4.	Ice machine automatic dispensing, pr	epackaged	2	23	3.	Outside walls, roof, gutters good	repair	1
	5.	Ice machine clean, maintained, free of		2	1000	111	Walkways, porches, hallways free	TOTAL CONTRACTOR OF THE PROPERTY OF THE PROPER	1 3
	6.	Ice storage containers and scoops sm constructed, designed, cleaned, stored		1	24		unnecessary articles, good repair  Toilet and bathing facilities: adequate, location,		1
	7.	used Plumbing installed and maintained		2	25	5.	designed, clean, good repair, tissu		2
		SEWAGE					receptacle		
*	Approved sewage and liquid waste disposal, functioning properly		5	26	í.	Bathing facility: anti-slip tubs, adequate slip strips, appliques, slip-proof mats good repair		2	
INSECT AND RODENT CONTROL			27.		Heating and cooling system adequate, maintained,		1		
-	9.	Presence of insects and rodents		4	20		installed		+
_	10.	Outer openings protected Harborage, attractants		2	28		Telephone service		1
_	11.	SOLID WASTE		2	30	$\overline{}$	Lighting Ventilation		1
_	_	THE PARTY OF THE P				_		1 1 1	1
	12.	Outside storage containers, area, encl constructed, clean, covered, cleaning		2	31		Windows, doors, clean, maintaine Sleeping rooms adequate soap, to	and the second s	2
	13.	Outside premises shall be maintained		1 32			Beds, mattresses, springs, slats, rails, pads, linens, covers, spreads clean, good repair		2
	14.								2
		POISONOUS AND TOXIC MATERIALS			34.		pillows, and pillowcases adequate		
	15.	Toxic items properly stored, labeled, PERSONNEL	and used	4	35	Furniture, appliances, draperies, curtains, shades, venetian blinds clean, good repair		2	
*	16.	Personnel with infections restricted		4	36	36. Floors, carpet clean, good repair			1
	17.	Hands washed and clean, good hygier	nic practices,	200	37		Walls, ceilings, skylights clean, go	ood repair	1
	***	personal cleanliness	Maragas Process	4	38		Storage areas, closets clean, good	repair	1
		FIRE SAFETY					LINEN/EQUIPMENT SANI	TIZATION	
	18.	Fire extinguishers, smoke detectors, f	ire alarms;	4	39		Maintenance and cleaning equipm	nent properly stored	2
	10.	installed, number, maintained		152	40		Clean, soiled linen properly stored		1
		Wiring heating, A.C. equipment, boiler room, storage			41	_	Linen room clean, orderly		1
*	19.	areas maintained, free of litter, unnec		4	* 42	-	Sanitization rinse, glasses, linens		4
		flammables properly stored			43		No reuse of single service articles		1
•	20.	Exits, evacuation plans, fire equipmer GENERAL CONSTRUCTION	nt notices	4	44		Single service articles, storage, ha properly wrapped	indled, constructed,	1
	- (1)		annual and			_			1
	21.	Personnel toilet facilities: adequate, convenient, designed, cleaned, good repair, toilet tissue, waste		2	** 45		ADMINISTRATION		1 -
		receptacles	ussue, waste	-	** 45	-	Current permit posted  Most current complete inspection	Therefore the same of the same	0

earing regarding this report by filin	g a written request with the Commissioner within ten (10) days of the date of this repor	<ol> <li>T.C.A. Sections 68-14-307, 68-14-308, 68-14-318, 68-14-321, and 4-5-320.</li> </ol>
*) Identifies critical items	(**) Identifies misdemeanor violations	ENTER DE L'ANNO DE L'ARTE REPUBLICATION DE L'ARROCCION DE DESCRIPTION DE MODIFIER DE COMPANIE DE L'ARROCCIONNE
Signature of		$\mathcal{N}$

Signature of Person in Charge _		By	B		EHS
Date of Signature	10/02/24	Time in/out	11:10 AM	11:39 AM	

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



Establishment Information	
Establishment Name: Sleep Inn & Suites Hotel	
Establishment Number: 620222928	
Observed Violations	

otal # 0

### Additional Comments

All priority violations were not corrected during this follow up inspection. A failure to correct letter will be requested. If all priority violations are not corrected on the 3rd visit, permit can be suspended.

<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.

Stablishment Nu	mber: 620222928		
Theoryad Viole	ations (contid)		
observed viola	tions (cont'd)		
Additional Con	nments (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.











