

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

ESTABLISHMENT Deerfield Inn						DATE 09/16/21	SCORE	
		TION vy 52 W.	STAFF John Hewitt			EST. NO. 620153556	_99_/10	0
	ΓΥ, S ortlan	TATE, ZIP nd TN 37148	PURPOSE Routine				NUMBER OF RO	OMS
		ITEE FIELD INN INC.				FOLLOW- UP ( ) YES REQUIRED NO		
		WATER/ICE						
:	1. 2. 3.	Source, adequate  Hot and cold under pressure  Cross Connection		5 5	22.	Personnel lavatory facilities: ad- accessible, soap, towels, hand-d receptacles clean, good repair		2
	4.	Ice machine automatic dispensing, pr	enackaged	2	23.	Outside walls, roof, gutters good	d consie	1
	5.	Ice machine clean, maintained, free of		2	100000	Walkways, porches, hallways fr		+
	6.	Ice storage containers and scoops sm constructed, designed, cleaned, stored	ooth,	1	24.	unnecessary articles, good repai	r	1
-	7.	used Plumbing installed and maintained		2	25.	Toilet and bathing facilities: add designed, clean, good repair, tis		2
7		SEWAGE				receptacle		
	8.	Approved sewage and liquid waste di functioning properly	isposal,	5	26.	Bathing facility: anti-slip tubs, a appliques, slip-proof mats good		2
		INSECT AND RODENT CONT	TROL		27.	Heating and cooling system ade	quate, maintained,	1
	9.	Presence of insects and rodents		4		installed		1
_	10.	Outer openings protected		2	28	Telephone service		1
_	11.	The second secon		2	29.	Lighting		(1)
_	_	SOLID WASTE			30.	Ventilation		T
	12.	Outside storage containers, area, encl constructed, clean, covered, cleaning		2	31.	Windows, doors, clean, maintain Sleeping rooms adequate soap, t	and the same of th	2
	13.	Containers in guest rooms, lobby, hal rooms, constructed, clean maintained	lway, assembly	1	32.	clothes hangers, ashtrays, drinki Beds, mattresses, springs, slats,	ng glasses, chairs	2
	14.	Outside premises shall be maintained unnecessary articles	free of litter and	1	33.	covers, spreads clean, good repa Bedding accessories, mattress pa	ir	2
		POISONOUS AND TOXIC MA	TERIALS	_	34.	pillows, and pillowcases adequa		2
*	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.	Floors, carpet clean, good repair		1
	17.	Hands washed and clean, good hygier	nic practices,		37.	Walls, ceilings, skylights clean,		1
0	17.	personal cleanliness	MEMBERSHIPS	4	38.	Storage areas, closets clean, goo	d repair	1
	- 113	FIRE SAFETY				LINEN/EQUIPMENT SAN	ITIZATION	
	18.	Fire extinguishers, smoke detectors, f	ire alarms;	236	39.	Maintenance and cleaning equip		2
	1.13.	installed, number, maintained		-7	40.	Clean, soiled linen properly stor	ed	1
		Wiring heating, A.C. equipment, boiler room, storage		1000	41.	Linen room clean, orderly		1
•	19.	areas maintained, free of litter, unnec	essary articles,	4	* 42.	Sanitization rinse, glasses, linen-	No.	4
-	20	flammables properly stored			43.	No reuse of single service article	No. of the last of	1
-	20.	Exits, evacuation plans, fire equipmer GENERAL CONSTRUCTION	nt notices	4	44.	Single service articles, storage, I properly wrapped	nandled, constructed,	1
	- 0		onwani out		_			1 3
	21	Personnel toilet facilities: adequate, convenient, designed, cleaned, good repair, toilet tissue, waste receptacles		2	** 45.	ADMINISTRATION Current permit posted		0
	21.							

bearing 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 68-14-307, 68-14-318, 68-14-321, and 4-5-320.

(*) Identifies critical items	(**) Identifies misdemeanor violat			A CONTROL BANKS OF THE PARTY OF
	In the second of the American second		71 1/1-	
Signature of Person in Charge	m ve	By	gnh HA	EH
LONGER COLLEGE CONTROL				

09/16/21 Date of Signature

Time in/out 09:20 AM

02:40 AM

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Establishment Information



Establishment Name: Deerfield Inn	
Establishment Number: 620153556	
Observed Violations	
Total # 1	
matrix with	
29: Bugs in light in light fixture.	
***See page at the end of this document for any violations that could not be displayed in this space.	

Additional Comments	
204, 210	
	- 1

<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: Deerfield Inn		
Establishment Number: 62	20153556	
Observed Violations (cor	nt'd)	
Additional Comments (co		
Source Type: Water	Source: City	

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.











