

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

		LISHMENT nce Inn Hotel					DATE 04/08/22	SCORE	
LOCATION 1409 Conference Center Blvd CITY, STATE, ZIP Murfreesboro TN 37129 STAFF Christie Graves PURPOSE Follow-Up				S	EST. NO. 620240167			N/A_/100	
								NUMBER OF ROOM 120	
PE	RMIT	TTEE				- 1	FOLLOW- UP () YES REQUIRED NO		
		WATER/ICE							
*	1.	Source, adequate		5			Personnel lavatory facilities: adec	nuate, convenient.	T
*	2.	Hot and cold under pressure		5	22	2.	accessible, soap, towels, hand-dry		2
*	3.	Cross Connection		5			receptacles clean, good repair		-
	4.	Ice machine automatic dispensing, pre-	packaged	2	23	3.	Outside walls, roof, gutters good	repair	1
	5.	Ice machine clean, maintained, free of	contaminants	2	24		Walkways, porches, hallways free	e of litter,	1.
	6.	Ice storage containers and scoops smoo constructed, designed, cleaned, stored		1	24	•	unnecessary articles, good repair Toilet and bathing facilities: adequate, location,		+
	7. Plumbing installed and maintained SEWAGE			2	25.				2
	8.	Approved sewage and liquid waste disposal, functioning properly		5	26	j.	Bathing facility: anti-slip tubs, adequate slip strips, appliques, slip-proof mats good repair		2
		INSECT AND RODENT CONTROL					Hasting and goaling custom adaquate maintained		١.
	9.	Presence of insects and rodents		4	27		installed		1
	10.	Outer openings protected		2	28		Telephone service		1
	11.	Harborage, attractants		2	29).	Lighting		1
		SOLID WASTE		0	30),	Ventilation		1
	12.	Outside storage containers, area, enclo- constructed, clean, covered, cleaning fa		2	31		Windows, doors, clean, maintained, good repair Sleeping rooms adequate soap, towels, washcloths, clothes hangers, ashtrays, drinking glasses, chairs Beds, mattresses, springs, slats, rails, pads, linens,		
	13.	Containers in guest rooms, lobby, hally rooms, constructed, clean maintained	way, assembly	1	32				
	14.	Outside premises shall be maintained fi unnecessary articles	outside premises shall be maintained free of litter and		33		covers, spreads clean, good repair Bedding accessories, mattress pads, covers, sheets,		
		POISONOUS AND TOXIC MATERIALS			34.		pillows, and pillowcases adequate	inte	
*	15.	Toxic items properly stored, labeled, an PERSONNEL	nd 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 hygieni	c practices,	4	37		Walls, ceilings, skylights clean, ge	the first feet and the second state of the sec	1
		personal cleanliness		172	38	-	Storage areas, closets clean, good		1
		FIRE SAFETY					LINEN/EQUIPMENT SANI	TIZATION	
•	18.	Fire extinguishers, smoke detectors, fire installed, number, maintained	e alarms;	4	39	-	Maintenance and cleaning equipm Clean, soiled linen properly stored		2
	19.	Wiring heating, A.C. equipment, boiler room, storage areas maintained, free of litter, unnecessary articles,		4	41	-	Linen room clean, orderly		i
					* 42	$\overline{}$	Sanitization rinse, glasses, linens		4
		flammables properly stored			43		No reuse of single service articles		1
*	20.	Exits, evacuation plans, fire equipment GENERAL CONSTRUCTION	notices	.4	44		Single service articles, storage, ha properly wrapped	indled, constructed,	1
	Personnel toilet facilities: adequate, convenient,						ADMINISTRATION		
	21.	designed, cleaned, good repair, toilet tis		2	** 45	ा	Current permit posted		0
-		receptacles			** 46		Most current complete inspection	ranget pacted	0

Failure to correct any violations of critical items within ten (10) days may result in suspension of your hotel/motel permit. Repeated violations of identical critical items category may result in revocation of your hotel/motel 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/motel permit and the most recent imspection report is 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.

Time in/out

(*) Identifies critical items (**) Identifies misdemeanor violations

Signature of Person in Charge		
Date of Signature	04/08/22	

08:00 AM

EHS

08:18 AM

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Establishment Info			
Establishment Name:	Residence Inn Hotel		
Establishment Number	620240167		

Observed Violations	
otal # 0	

Additional Comments

Critical item violation 42 noted on previous routine inspection report has been corrected. Establishment will start using QA tablets again, and train housekeepers on proper procedures for sanitizing all dishware, pots and pans, utensils, cookware, glasses, coffee cups, and coffee pots after guest check out.

^{***}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: Residence Inn Hote mber: 620240167	el		
Observed Viola	tions (cont'd)			
Additional Com	ments (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.











