

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

	7.7.77	LISHMENT Lodge					DATE 03/18/22 SCORE	
		TION Cumberland	STAFF Paige Bass				EST. NO. 620016752 N/A /10	0
	ry, s band	on TN 37087	PURPOSE Follow-Up				NUMBER OF RO	OMS
PE	RMI	TTEE					FOLLOW- UP () YES REQUIRED NO	
		WATER/ICE						
	1.	Source, adequate		5		D- 63.1	Personnel lavatory facilities: adequate, convenient,	
	3.	Hot and cold under pressure Cross Connection		5		22.		
	4.	Ice machine automatic dispensing, pro	epackaged	2		23.	Outside walls, roof, gutters good repair	1
	5.	Ice machine clean, maintained, free of Ice storage containers and scoops smo	contaminants	2		24,	Walkways, porches, hallways free of litter, unnecessary articles, good repair	1
	6.	constructed, designed, cleaned, stored used		1		Sea	Toilet and bathing facilities: adequate, location,	
W.	7.	Plumbing installed and maintained SEWAGE		2		25.	designed, clean, good repair, tissue, soap, waste receptacle	2
	8.	Approved sewage and liquid waste di- functioning properly	sposal,	5		26.	Bathing facility: anti-slip tubs, adequate slip strips, appliques, slip-proof mats good repair	2
		INSECT AND RODENT CONT	ROL			27.	Heating and cooling system adequate, maintained,	1
	9.	Presence of insects and rodents		4			installed	1
_	10.	Outer openings protected				28.	Telephone service	1
_	11.	11. Harborage, attractants SOLID WASTE		2			Lighting	1
_	_					30.	Ventilation	2
	12.	Outside storage containers, area, encle constructed, clean, covered, cleaning t		2		31.	Windows, doors, clean, maintained, good repair	
	13.	Containers in guest rooms, lobby, hall rooms, constructed, clean maintained		1	32.		Dade mattracese enringe clate mile nade lineare	
	14.	Outside premises shall be maintained	free of litter and	1				
_	575	unnecessary articles POISONOUS AND TOXIC MATERIALS				34.	Bedding accessories, mattress pads, covers, sheets, pillows, and pillowcases adequate	2
*	15. Toxic items properly stored, labeled, and used		4	4	26	Furniture, appliances, draperies, curtains, shades,	-	
		PERSONNEL				35.	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 hygien	ic practices,	14	_	37.	Walls, ceilings, skylights clean, good repair	1
		personal cleanliness		177		38.	Storage areas, closets clean, good repair	1
FIRE SAFETY						LINEN/EQUIPMENT SANITIZATION		
	18.	Fire extinguishers, smoke detectors, fire alarms;		4		39.	Maintenance and cleaning equipment properly stored	2
_	0.9/1/2	installed, number, maintained		Des.	\vdash	40.	Clean, soiled linen properly stored	1
	19.	Wiring heating, A.C. equipment, boiler room, storage areas maintained, free of litter, unnecessary articles, flammables properly stored		4		41.	Linen room clean, orderly	1
					-	43.	Sanitization rinse, glasses, linens No reuse of single service articles	4
	20.	Exits, evacuation plans, fire equipmen	t notices	4		4,00	Single service articles, storage, handled, constructed,	+
		GENERAL CONSTRUCTION	THOUSE THE THOUSE			44.	properly wrapped	1
	= 17	Personnel toilet facilities: adequate, co	nvenient				ADMINISTRATION	
	21.	designed, cleaned, good repair, toilet t		2	**	45.	Current permit posted	0
	0,400	receptacles		1000		46.	Most current complete inspection report posted	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 lazards 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 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 68-14-308, 68-14-318, 68-14-321, and 4-5-320.

(*) Identifies critical items	(**) Identifies misdemeanor violations			
Signature of Person in Charge	Janys 4ma	Ву	Paugoton	EHS

Date of Signature 03/18/22 Time in/out 11:00 AM 11:05 AM

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Establishment Information

Establishment Name: Econo Lodge



Establishment Number: 620016752					
Observed Violations					
Total # 0					
	7)				
	9				
	2.				
***See page at the end of this document for any violations that could not be displayed in this space.					
Additional Comments					
Priority violation corrected same day					

^{***}See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Name: Econo Lodge	
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Establishment Number: 620016752	
Observed Violations (cont'd)	
,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,	
Additional Comments (cont'd)	
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.











