

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

Lee M	OTEL				DATE 08/28/23	SCORE	
LOCA 426 M		AFF nna Brooks			EST. NO. 620240354	78_/10	00
CITY, Nashv		JRPOSE outine				NUMBER OF RO	OMS
PERMI	TTEE				FOLLOW- UP () YES REQUIRED NO		
	WATER/ICE						
* L	Source, adequate		5		Personnel lavatory facilities: ad	equate, convenient.	
* 2.	Hot and cold under pressure		5	22.	accessible, soap, towels, hand-d		2
* 3.	The state of the s		5	-	receptacles clean, good repair	320	
4.	Ice machine automatic dispensing, prepact		2	23,	Outside walls, roof, gutters goo	Management Control of the Control of	1
5.			2	24.	Walkways, porches, hallways fr		1
6.	Ice storage containers and scoops smooth, constructed, designed, cleaned, stored han used		1	-	unnecessary articles, good repair Toilet and bathing facilities: add	equate, location,	
7.	100000		2	25.	designed, clean, good repair, tis	sue, soap, waste	2
	SEWAGE				receptacle		100
* 8.	Approved sewage and liquid waste dispos functioning properly		5	26.	Bathing facility: anti-slip tubs, a appliques, slip-proof mats good		2
	INSECT AND RODENT CONTRO	L		27.	Heating and cooling system ade	quate, maintained,	1
* 9.	Presence of insects and rodents		4	4000	installed		-
10.	The state of the s		2	28.	Telephone service		[1]
11.	The second secon		2	29.	Lighting		T
	SOLID WASTE			30.	Ventilation		1
12.	Outside storage containers, area, enclosure constructed, clean, covered, cleaning facili		2	31.	Windows, doors, clean, maintain	and the same of th	(2)
13.	Containers in quest rooms John hallway		1	32.	Sleeping rooms adequate soap, t clothes hangers, ashtrays, drinki	ing glasses, chairs	(2)
	Outside premises shall be maintained from	of litter and		33.	Beds, mattresses, springs, slats, covers, spreads clean, good repa		(2)
14.	unnecessary articles	of finer and	1	-	The state of the s	richi-	100
	POISONOUS AND TOXIC MATE	DIATE		34.	Bedding accessories, mattress p pillows, and pilloweases adequa		2
* 15.			4	450			450
101	PERSONNEL	asca	-	35.	Furniture, appliances, draperies, venetian blinds clean, good repa		(2)
* 16.	Personnel with infections restricted		4	36.	Floors, carpet clean, good repair		(1)
A 111/0	Hands weeked and alone and business as	ractices.		37.	Walls, ceilings, skylights clean,		3
* 17.	personal cleanliness	30.000.000	4	38.	Storage areas, closets clean, goo	The springer of the second second	1
	FIRE SAFETY		_		LINEN/EQUIPMENT SAN		-
. (10)	Fire extinguishers, smoke detectors, fire al	arms:	0	39.	Maintenance and cleaning equip		1 2
* 18.	installed, number, maintained	11001043	(4)	40.	Clean, soiled linen properly stor		1
	Wiring heating, A.C. equipment, boiler roo	om, storage		41.	Linen room clean, orderly		1
 19. 	areas maintained, free of litter, unnecessar	y articles,	4	* 42.	Sanitization rinse, glasses, linen	· leaves	4
-	flammables properly stored			43.	No reuse of single service article	es	1
* 20.	Exits, evacuation plans, fire equipment no	tices	4	44.	Single service articles, storage, I	handled, constructed,	100
	GENERAL CONSTRUCTION				properly wrapped	n mara selem and mara and mara file	1
260	Personnel toilet facilities: adequate, convenient,				ADMINISTRATION		
21.		e, waste	2	** 45.	Current permit posted		0
	receptacles			** 46.	Most current complete inspectio	n report posted	0

Failure to correct any violations of critical items within ten (10) days may result in suspension of your hotel/motel permit. Repeated violation of identical critical items category may result in suspension of your hotel/motel 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/motel permit and the most recent imspection report in a conspicuous manner and to keep this inspection 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, 68-14-321, and 4-5-320.

(*) Identifies critical ite	ms (**) Identifies misdemeanor violations	Adal Ares ann Esta an Ares and			
Signature of Person in Charge		Ву	Davar	6	EHS
Date of Signature _	08/28/23	Time in/out	11:39 AM	12:20 PM	

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



Establishment Information

Establishment Name: Lee Motel
Establishment Number: 620240354

Lotabilotificiti (14thbol 1 0202-1000

Observed Violations

Total # 17

- *18: Smoke detectors not operating in room 11- repaired on site
- *20: No evacuation plan in room 11- replaced on site
- 23: Damage to outside trim next to room 17
- 23: Several shingles missing or flipped up on roof
- 25: Staining of shower basin room 11
- 25: Mold like substance on caulking around shower in room 11, 12
- 28: Phone unavailable in room 11, 12
- 31: Bathroom door frame is damaged in room 12
- 32: No hangers in room 11 or room 12
- 32: Only one chair room 12
- 32: Chair in room 11 is damaged
- 32: Only 1ashtray in room 11
- 33: Holes in comforter in room 12
- 33: Holes observed in mattress protector, sheets, and comforter in room 11
- 35: Burned microwave in room 11
- 36: Cracked tiles in bathroom of room 12
- 37: Walls, floors and baseboards in room 11 are damaged

Additional Comments

Rooms inspected: laundry, 11, 12, Dumpster

Fire extinguishers serviced March 2023

^{***}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.

Additional Comments (cont'd)	bserved Violations (cont'd)	Establishment Information	
Observed Violations (cont'd)	bserved Violations (cont'd)	Establishment Name: Lee Motel	
Observed Violations (cont'd)	bserved Violations (cont'd)	Establishment Number: 620240354	
		Observed Violations (cont'd)	
Additional Comments (cont'd)	dditional Comments (cont'd)		
Additional Comments (cont'd)	dditional Comments (cont'd)		
Additional Comments (cont'd)	dditional Comments (cont'd)		
Additional Comments (cont'd)	dditional Comments (cont'd)		
Additional Comments (cont'd)	dditional Comments (cont'd)		
Additional Comments (cont'd)	dditional Comments (cont'd)		
Additional Comments (cont'd)	dditional Comments (cont'd)		
Additional Comments (cont'd)	dditional Comments (cont'd)		
Additional Comments (cont'd)	dditional Comments (cont'd)		
Additional Comments (cont'd)	dditional Comments (cont'd)		
Additional Comments (cont'd)	dditional Comments (cont'd)		
Additional Comments (cont'd)	dditional Comments (cont'd)		
Additional Comments (cont'd)	dditional Comments (cont'd)		
Additional Comments (cont'd)	dditional Comments (cont'd)		
Additional Comments (cont'd)	dditional Comments (cont'd)		
Additional Comments (cont'd)	dditional Comments (cont'd)		
Additional Comments (cont'd)	dditional Comments (cont'd)		
Additional Comments (cont'd)	dditional Comments (cont'd)		
Additional Comments (cont'd)	dditional Comments (cont'd)		
Additional Comments (cont'd)	dditional Comments (cont'd)		
Additional Comments (cont'd)	dditional Comments (cont'd)		
Additional Comments (cont'd)	dditional Comments (cont'd)		
Additional Comments (cont'd)	dditional Comments (cont'd)		
Additional Comments (cont'd)	dditional Comments (cont'd)		
Additional Comments (cont'd)	dditional Comments (cont'd)		
Additional Comments (cont'd)	dditional Comments (cont'd)		
Additional Comments (cont'd)	dditional Comments (cont'd)		
Additional Comments (cont'd)	dditional Comments (cont'd)		
Additional Comments (cont'd)	dditional Comments (cont'd)		
Additional Comments (cont'd)	dditional Comments (cont'd)		
Additional Comments (cont'd)	dditional Comments (cont'd)		
Additional Comments (cont'd)	dditional Comments (cont'd)		
Additional Comments (cont'd)	dditional Comments (cont'd)		
Additional Comments (cont'd)	dditional Comments (cont'd)		
Additional Comments (cont'd)	dditional Comments (cont'd)		
Additional Comments (cont'd)	dditional Comments (cont'd)		
Additional Comments (cont'd)	dditional Comments (cont'd)		
Additional Comments (cont'd)	dditional Comments (cont'd)		
Additional Comments (cont'd)	dditional Comments (cont'd)		
		Additional Comments (cont'd)	
		tuditional comments (cont by	

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.











