

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

ESTABLISHMENT Avid Hotel					DATE 07/15/22	SCORE 100 /100	
LOCATION STAFF 800 Expo Drive Shannon Gani					EST. NO. 620300994		
	ΓΥ, S nyrna	TATE, ZIP PURPOSE Routine				NUMBER OF ROOMS	
PE	RMI	TTEE			FOLLOW- UP () YES REQUIRED NO	ă l	
		WATER/ICE					
	1.	Source, adequate	5		Personnel lavatory facilities:	adequate, convenient,	1
*	2.	Hot and cold under pressure	5	22.	accessible, soap, towels, hand		2
*	3.	Cross Connection	5		receptacles clean, good repair		
	4.	Ice machine automatic dispensing, prepackaged	2	23.	Outside walls, roof, gutters g	ETABLISHED REPORT TO SELECT	1
	5.	Ice machine clean, maintained, free of contaminant	s 2	24.	Walkways, porches, hallways		1
	6.	Ice storage containers and scoops smooth, constructed, designed, cleaned, stored handled, and used	1		unnecessary articles, good reg		+ ·
-	7.	Plumbing installed and maintained	2	25.	designed, clean, good repair,		2
	1.	SEWAGE	1 2		receptacle		
	8.	Approved sewage and liquid waste disposal, functioning properly	5	26.	Bathing facility: anti-slip tube appliques, slip-proof mats go		2
		INSECT AND RODENT CONTROL		22	Heating and cooling system a		1 5
	9.	Presence of insects and rodents	4	27.	installed		1
	10.	Outer openings protected	2	28.	Telephone service		1
	11.	Harborage, attractants		29.	Lighting		1
		SOLID WASTE		30.	Ventilation		1
	12.	Outside storage containers, area, enclosures,	2	31.	Windows, doors, clean, main	tained, good repair	2
	13.	constructed, clean, covered, cleaning facility Containers in guest rooms, lobby, hallway, assemb		32.	Sleeping rooms adequate soat clothes hangers, ashtrays, drin		2
	14.	rooms, constructed, clean maintained Outside premises shall be maintained free of litter a	and .	33.	Beds, mattresses, springs, slat covers, spreads clean, good re	ts, rails, pads, linens,	2
	14.	unnecessary articles			Bedding accessories, mattress pads, covers, sheets,		100
		POISONOUS AND TOXIC MATERIALS		34.	pillows, and pillowcases adeq		2
	15.	Toxic items properly stored, labeled, and used	4	1 50	Furniture, appliances, draperi		_
		PERSONNEL		35.	venetian blinds clean, good re		2
	16.	Personnel with infections restricted	4	36.	Floors, carpet clean, good rep	The state of the s	1
0		Hands washed and clean, good hygienic practices,		37.	Walls, ceilings, skylights clea		1
-	17.	personal cleanliness	4	38.	Storage areas, closets clean, g	The state of the s	1
		FIRE SAFETY			LINEN/EQUIPMENT SA		
-	10	Fire extinguishers, smoke detectors, fire alarms;	150	39.	Maintenance and cleaning equ		1 2
•	18.	installed, number, maintained	4	40.	Clean, soiled linen properly s	and the second s	ī
	19.	Wiring heating, A.C. equipment, boiler room, storage	ge	41.	Linen room clean, orderly		1
			4	* 42.	Sanitization rinse, glasses, lin	ens	4
				43.	No reuse of single service arti		1
	20.	Exits, evacuation plans, fire equipment notices	- 4	-	Single service articles, storage	The state of the s	+
		GENERAL CONSTRUCTION		44.	properly wrapped	, minured, constitueted,	1
	1	Personnel toilet facilities: adequate, convenient, designed, cleaned, good repair, toilet tissue, waste 2			ADMINISTRATION		1
	21.			** 45.	Current permit posted		0
		receptacles	1000	444	Carrein perium posteu		U

Failure to correct any violations of critical items within sen (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 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 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.

(*) Identifies critical ite	ms (**) Identifies misdemeanor violations		tion : accepted to our time to protect	7.51
Signature of Person in Charge	MA	_ ву	Go	EHS
Date of Signature	07/15/22	02:17 PM	03:01 PM	

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Establishment Information



Establishment Name: Avid Hotel	
Establishment Number: 620300994	
Observed Violations	
Total # 0	
	- 10
	- 1
	1
***See page at the end of this document for any violations that could not be displayed in this space.	

Additional Comments

Looked at rooms 423,406,402,319,322,321 and laundry room fire extinguishers dated 7/22

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

Establishment Name: Avid Hotel	
Establishment Number: 62	20300994
Observed Violations (cor	nt'd)
Additional Comments (s.	net di
Additional Comments (co Source Type: Water	
ourse 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.











