

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

		LISHMENT ENT HOTEL					DATE 12/27/22	SCORE	
		TION ELM HILL PK	STAFF				EST. NO. 620240854	_N/A_/10	0
	ry, s ashvi		PURPOSE Follow-Up			•		NUMBER OF ROO	OMS
PE	RMI	TTEE					FOLLOW- UP () YES REQUIRED NO		
		WATER/ICE							
	T.	Source, adequate		5		П	Personnel lavatory facilities: adec	quate, convenient.	T
:	2.	Hot and cold under pressure Cross Connection		5	22.	-	accessible, soap, towels, hand-dr receptacles clean, good repair		2
	4.	Ice machine automatic dispensing, pre-	packaged	2	23.		Outside walls, roof, gutters good	esenTe	
	5.	Ice machine clean, maintained, free of		2	1000		Walkways, porches, hallways fre		1
	2	Ice storage containers and scoops smoo	oth,	-	24.	٠	unnecessary articles, good repair		1
	6.	constructed, designed, cleaned, stored handled, and used		1			Toilet and bathing facilities: adec		
	7.	Plumbing installed and maintained		2	25.	•	designed, clean, good repair, tisso receptacle	ue, soap, waste	2
	8.	SEWAGE Approved sewage and liquid waste dis	posal,	5	26.		Bathing facility: anti-slip tubs, ad	lequate slip strips,	2
	-	functioning properly		, 5°	20.	•	appliques, slip-proof mats good r	CANADA AND AND AND AND AND AND AND AND AN	1 4
	9.	Presence of insects and rodents	ROL	4	27.		Heating and cooling system adeq installed	uate, maintained,	1
	10.	Outer openings protected		2	28.		Telephone service		1
	11.	Harborage, attractants		2	29.	-	Lighting		1
		SOLID WASTE			30.		Ventilation		1
	12.	Outside storage containers, area, enclos		2	31.		Windows, doors, clean, maintaine	ed, good repair	2
_		constructed, clean, covered, cleaning fa Containers in guest rooms, lobby, hally		-	32.		Sleeping rooms adequate soap, to		2
	13.	rooms, constructed, clean maintained	way, assembly	1	22	+	clothes hangers, ashtrays, drinkin Beds, mattresses, springs, slats, ra	W-W-	
	14.	Outside premises shall be maintained funnecessary articles	ree of litter and	1	33.	-	covers, spreads clean, good repair	r	2
		POISONOUS AND TOXIC MAT	ΓERIALS		34.		Bedding accessories, mattress par pillows, and pillowcases adequate		2
*	15.	Toxic items properly stored, labeled, as PERSONNEL	nd used	4	35,		Furniture, appliances, draperies, ovenetian 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.	114	37.	_	Walls, ceilings, skylights clean, g	good repair	1
	17.	personal cleanliness	E-MARINE (MICHO)	4	38.		Storage areas, closets clean, good	The state of the s	1
		FIRE SAFETY					LINEN/EQUIPMENT SAN	ITIZATION	
	18.	Fire extinguishers, smoke detectors, fir	e alarms;	Carl I	39.	Л	Maintenance and cleaning equipm		1 2
	10.	installed, number, maintained	Service Service	4	40.		Clean, soiled linen properly store		1
		Wiring heating, A.C. equipment, boiler	room, storage		41.		Linen room clean, orderly		1
*	19.	areas maintained, free of litter, unneces	ssary articles,	4	* 42.	-	Sanitization rinse, glasses, linens		4
_		flammables properly stored			43.		No reuse of single service articles	S	1
*	20.	Exits, evacuation plans, fire equipment	notices	4	44.		Single service articles, storage, ha	andled, constructed,	1
		GENERAL CONSTRUCTION					properly wrapped		1
	21.	Personnel toilet facilities: adequate, con		2	Feb. 15	-	ADMINISTRATION		-
	41.	designed, cleaned, good repair, toilet ti- receptacles	ssuc, waste	2	** 45.	-	Current permit posted	Charles Inches	0
		rrect any violations of critical items within ten (10) days			** 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/motel permit. Repeated violations of identical critical items category may result in revocation 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 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 items.

(*) identifies critical i	ldentifies misdemeanor violations				
Signature of Person in Charge		Ву	Barn 7		EHS
Date of Signature	12/27/22	Time in/out	10:40 AM	10:55 AM	

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Establishment Information	
Establishment Name: ELEMENT HOTEL	
Establishment Number: 620240854	
Observed Violations	III - CONTRACTOR CONTR
Total # 0	

Additional Comments

Lawrence Rush is PIC.

Critical items #18 noted on the oringial 12/09/22 routine inspection report have been corrected. Fire exinguishers are dated December 2022.

^{***}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.

Establishment Nam Establishment Num	ne: ELEMENT HOTEL nber: 620240854		
Observed Violat	ions (cont'd)		
Additional Comi	nents (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.











