

(*) Identifies critical items

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

ESTABLISHMENT Comfort Suites						DATE 03/02/22	SCORE 91 /100 NUMBER OF ROOMS 85	
LOCATION 904 Murfreesboro Rd. STAFF Paige Bass						EST. NO. 620149252		
CITY, STATE, ZIP Lebanon TN 37090 PURPOSE Routine								
PEF	RMIT	TTEE				FOLLOW- UP YES REQUIRED () NO		
		WATER/ICE						
*	T.	Source, adequate			Personnel lavatory facilities: ad	acilities: adequate, convenient,		
:	2.	Hot and cold under pressure Cross Connection		5 22.	accessible, soap, towels, hand-drying device, waste receptacles clean, good repair		2	
	4.	Ice machine automatic dispensing, pro	enackaged	2	23.	Outside walls, roof, gutters good repair		1
	5.	Ice machine clean, maintained, free o		2	1000000	Walkways, porches, hallways fo		+ *
	2	Ice storage containers and scoops sme	ooth,		24.	unnecessary articles, good repa		1
	6.	constructed, designed, cleaned, stored used	handled, and	1		Toilet and bathing facilities: ad		
	7.	Plumbing installed and maintained		2	25.	designed, clean, good repair, tis receptacle	sue, soap, waste	2
	8.	SEWAGE Approved sewage and liquid waste di	sposal,	5	26.	Bathing facility: anti-slip tubs,	adequate slip strips,	-
	0.	functioning properly		- 1	26.	appliques, slip-proof mats good repair		2
	9.	INSECT AND RODENT CONTROL Presence of insects and rodents		4	27.	Heating and cooling system adequate, maintained, installed		1
	10.	Outer openings protected		2	28.	Telephone service		1
	11.	Harborage, attractants		2	29.	the first section of the first		1
		SOLID WASTE			30.	Ventilation		1
	12.	Outside storage containers, area, encle	osures,	2	31.	Windows, doors, clean, maintained, good repair		2
	14.	constructed, clean, covered, cleaning	the latest teachers and the latest teachers are the latest teachers and the latest teachers are the la		32.	Ciothes hangers, ashtrays, drinking glasses, chairs		2
	13.	Containers in guest rooms, lobby, hallway, assembly rooms, constructed, clean maintained		1	100000			1120
	14.	Outside premises shall be maintained free of litter and		1	33.	covers, spreads clean, good repo		2
		unnecessary articles POISONOUS AND TOXIC MATERIALS			34.	Bedding accessories, mattress pads, covers, sheets, pillows, and pillowcases adequate		(2)
	15.	Toxic items properly stored, labeled,		4	400	Furniture, appliances, draperies		_
	101	PERSONNEL	una usea	- 4	35.	venetian blinds clean, good repo		(2
*	16.	Personnel with infections restricted		4	36.	Floors, carpet clean, good repai		1
•	17.	Hands washed and clean, good hygier	ic practices,		37.	Walls, ceilings, skylights clean,		T
	17.	personal cleanliness	MENSELS SELCTO	4	38.	Storage areas, closets clean, goo	The second secon	1
		FIRE SAFETY		-		LINEN/EQUIPMENT SAN	NITIZATION	
	18.	Fire extinguishers, smoke detectors, fi	re alarms;	0	39.	Maintenance and cleaning equip		1 2
	100	installed, number, maintained		(4)	40.	Clean, soiled linen properly stor	red	1
		Wiring heating, A.C. equipment, boiler room, storage		1	41.	Linen room clean, orderly		1
	19.	areas maintained, free of litter, unnecessary articles,		4	* 42.	Sanitization rinse, glasses, linen	Ministra	4
		flammables properly stored			43.	No reuse of single service articl	es	1
•	20.	Exits, evacuation plans, fire equipment GENERAL CONSTRUCTION	t notices	4	44.	Single service articles, storage, properly wrapped	handled, constructed,	1
			maraniant.		-			1
	21.	Personnel toilet facilities: adequate, convenient, designed, cleaned, good repair, toilet tissue, waste receptacles rect any violations of critical items within ten (10) days may result in suspension		2	** A5	ADMINISTRATION		1 0
					** 45.	Current permit posted	and the second second	0
17.19					40.	Most current complete inspection	ni report posted	0

most recent impection report in a conspicuous manner and to keep this impection 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.

Signature of Person in Charge	Conlin	By	Paigl	M)	EH
Date of Signature	03/02/22	Time in/out	10:18 AM	11:40 AM	

(**) Identifies misdemeanor violations

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Establishment Information

Establishment Name: Comfort Suites
Establishment Number: 620149252

Observed Violations

Total # 4

- *18: Room 135 smoke detector not maintained red light flasing; fire extinguisher in laundry room missing maintenance card
- 34: Room 301 box spring covering stained on side next to bedside table
- 35: Room 106 Mini Fridge has mold/mildew build up on catch tray
- 36: Room 135 trash debri behind bed

Additional Comments

Room 223 smoke detector flashing red

Room 223 drapery half pulled off of window and candy wrapper on floor next to window

Room 301 317 and 320 smoke detectors need to be checked

^{***}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 Name: Comfort Suites				
Establishment Number: 62	20149252			
Observed Violations (cor	nt'd)			
Additional Comments (co	ont'd)			
Source 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.











