

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

	TATE, ZIP Ile TN 37203 PURPOSE Routine	5 5 5 2 2	22. 23. 24.	FOLLOW- UP () YES REQUIRED NO Personnel lavatory facilities: ad accessible, soap, towels, hand-d receptacles clean, good repair Outside walls, roof, gutters good	frying device, waste	100	
PERMIT 1 2 3 4 5 5	WATER/ICE Source, adequate Hot and cold under pressure Cross Connection Ice machine automatic dispensing, prepackaged Ice machine clean, maintained, free of contaminants Ice storage containers and scoops smooth, constructed, designed, cleaned, stored handled, and used	5 5 2 2	23.	Personnel lavatory facilities: ad accessible, soap, towels, hand-d receptacles clean, good repair	equate, convenient, frying device, waste		
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- 2	Ice storage containers and scoops smooth, constructed, designed, cleaned, stored handled, and used		24.	The state of the s	WAS PROPERTY OF THE PARTY OF TH	1	
0.	used	1 1		Walkways, porches, hallways free of litter, unnecessary articles, good repair		1	
	170000			Toilet and bathing facilities: add	equate, location,		
7.	The second secon	2	2 25.	designed, clean, good repair, tis	sue, soap, waste	2	
	SEWAGE			receptacle			
• 8.	Approved sewage and liquid waste disposal, functioning properly	5	26.	Bathing facility: anti-slip tubs, a appliques, slip-proof mats good		2	
	INSECT AND RODENT CONTROL		27.	Heating and cooling system ade			
* 9.	Presence of insects and rodents	2	21.	installed		1	
10.	Outer openings protected		28.	Telephone service		1	
11.	Harborage, attractants	2	29.	Lighting		1	
	SOLID WASTE		30.	Ventilation		1	
12.	Outside storage containers, area, enclosures,	2	31.	Windows, doors, clean, maintained, good repair		2	
13.	constructed, clean, covered, cleaning facility Containers in guest rooms, lobby, hallway, assembly	1	32.	ciothes hangers, ashtrays, drinking giasses, chairs		2	
14.	rooms, constructed, clean maintained Outside premises shall be maintained free of litter and	1	33.	Beds, mattresses, springs, slats, rails, pads, linens, covers, spreads clean, good repair		2	
873	unnecessary articles		34.	Bedding accessories, mattress p		s, sheets,	
	POISONOUS AND TOXIC MATERIALS			pillows, and pillowcases adequate		2	
* 15.	Toxic items properly stored, labeled, and used PERSONNEL	4	35,	Furniture, appliances, draperies, curtains, shades, 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 hygienic practices,	4	37.	Walls, ceilings, skylights clean,	good repair	1	
	personal cleanliness	77	38.	Storage areas, closets clean, good repair		2 2 1 1 1 1 2	
	FIRE SAFETY			LINEN/EQUIPMENT SAN	NITIZATION		
* 18.	Fire extinguishers, smoke detectors, fire alarms;	(3)	39.	Maintenance and cleaning equip	the state of the s	2	
No.	installed, number, maintained		40.			1	
 19. 	Wiring heating, A.C. equipment, boiler room, storage	- N	41.	Linen room clean, orderly	The state of the s		
19.	areas maintained, free of litter, unnecessary articles, flammables properly stored	4	* 42.	Sanitization rinse, glasses, linen	a la companya di santa di sant	4	
* 20.	Exits, evacuation plans, fire equipment notices	4	43.	No reuse of single service article	The state of the s	1	
405	GENERAL CONSTRUCTION	4	44.	Single service articles, storage, l properly wrapped	handled, constructed,	1	
			-			- 3	
21.	Personnel toilet facilities: adequate, convenient,	2 [** 45	ADMINISTRATION		1	
-1.	designed, cleaned, good repair, toilet tissue, waste receptacles		46.	Current permit posted Most current complete inspection report posted		0	

most recent impection 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, 68-14-318, 68-14-321, and 4-5-320.

(*) Identifies critical items	(**) Identifies misdemeanor violations			1.0	
Signature of Person in Charge		Ву	MAG	ella	EHS
Date of Signature12/1	9/23	Time in/out	11:05 AM	11:40 AM	

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



Establishment Information

Establishment Name: The 404 Hotel Establishment Number: 620230054

Observed Violations

Total # 3

*18: Fire extinguisher expired tag june 2022.

Corrective action: person in charge replaced with proper tagged extinguisher

33: Rm 3, stain on mattress

46: Current inspection report not posted

Additional Comments

Laundry room done offsite (by lease killers) Maintenance and boiler room is part of their office

Total number of rooms is 4. Room numbers 1, 3, 4, 5 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 Inf	ormation	
Establishment Name		
Establishment Numb	er: 620230054	
Observed Violatio	ns (cont'd)	
Additional Comm	ents (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.











