

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

ESTABLISHMENT Quality Inn & Suites						DATE 02/15/22	SCORE	
LOCATION 1000 Hershel Dr STAFF Jennifer Udulute					EST. NO. 620240550		91_/100	
CITY, STATE, ZIP Mount Juliet TN 37122 PURPOSE Routine							NUMBER OF ROOMS 85	
PE	RMI	TTEE				FOLLOW- UP () YES REQUIRED NO		
		WATER/ICE						
*	1.	Source, adequate		5		Personnel lavatory facilities: ad	equate, convenient,	1
*	2.	Hot and cold under pressure		5	22.	accessible, soap, towels, hand-d		2
•	3.	Cross Connection		5		receptacles clean, good repair	222	
	4.	Ice machine automatic dispensing, prepack		2	23.	Outside walls, roof, gutters goo		1
_	5.	Ice machine clean, maintained, free of control	aminants	2	24.	Walkways, porches, hallways fr		1
	6.	Ice storage containers and scoops smooth, constructed, designed, cleaned, stored hand used	lled, and	1		unnecessary articles, good repair Toilet and bathing facilities: add		
	7.	Plumbing installed and maintained		2	25.	designed, clean, good repair, tis	sue, soap, waste	2
		SEWAGE				receptacle		
	8.	Approved sewage and liquid waste disposal	I,	-	24	Bathing facility: anti-slip tubs,	adequate slip strips.	
	0.	functioning properly		5	26.	appliques, slip-proof mats good repair		2
		INSECT AND RODENT CONTROL	L		27.	Heating and cooling system ade	quate, maintained,	1
	9.	Presence of insects and rodents		4	450	installed		1
	10.	Outer openings protected		2	28	Telephone service		(1)
_	11.	Harborage, attractants		2	29.	Lighting		O
		SOLID WASTE			30.	Ventilation		T
	12.	Outside storage containers, area, enclosures		2	31.	Windows, doors, clean, maintai	remineral formation in the second second	2
	13.	constructed, clean, covered, cleaning facility Containers in guest rooms, lobby, hallway,		1	32.	Sleeping rooms adequate soap, clothes hangers, ashtrays, drink		(2)
	14.	Outside premises shall be maintained free o	of litter and	1	33.	Beds, mattresses, springs, slats, covers, spreads clean, good repr		(2)
	200	unnecessary articles			34.	Bedding accessories, mattress pads, covers, sheets,		2
-		POISONOUS AND TOXIC MATER				pillows, and pillowcases adequa		2000
	15.	Toxic items properly stored, labeled, and us PERSONNEL	sed	4	35.	Furniture, appliances, draperies, venetian blinds clean, good repa	úr	(2)
*	16.	Personnel with infections restricted	E21 L2 1 20 10	4	36.	Floors, carpet clean, good repair		1
*	17.	Hands washed and clean, good hygienic pra	actices,	4	37.	Walls, ceilings, skylights clean,	The same and the s	(1)
		personal cleanliness		177	38.	Storage areas, closets clean, goo		1
		FIRE SAFETY				LINEN/EQUIPMENT SAN		
	18.	Fire extinguishers, smoke detectors, fire ala	irms;	4	39.	Maintenance and cleaning equip	and the second s	2
_	0.00	installed, number, maintained	and I leak or many local	222	40.	Clean, soiled linen properly stor	ed	1
	19.	Wiring heating, A.C. equipment, boiler room, storage areas maintained, free of litter, unnecessary articles, flammables properly stored		4 .	# 42	Linen room clean, orderly		1
	4.31				* 42. 43.	Sanitization rinse, glasses, linen No reuse of single service article	· Income	4
	20.	Exits, evacuation plans, fire equipment notice	nae	4	43.	The second secon	TOTAL CONTRACTOR OF THE PARTY O	1
	- marks	GENERAL CONSTRUCTION		-	44.	Single service articles, storage, l properly wrapped	nandled, constructed,	1
		Personnel toilet facilities: adequate, convenient,			- 21.11	ADMINISTRATION		
	21.	designed, cleaned, good repair, toilet tissue, waste		2	** 45.	Current permit posted		0
		receptacles rect any violations of critical items within ten (10) days may		** 46.	Most current complete inspection	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 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 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.

(**) Identifies critical items:

(*) identifies critical items	(***) Identifies misdemeanor violatio	ns		
Signature of Person in Charge	PATEL	By	9414	EH

Date of Signature 02/15/22 Time in/out 09:41 AM 11:13 AM

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Establishment Information

Establishment Name: Quality Inn & Suites

Establishment Number: 620240550

Observed Violations

Total # 6

- 28: Telephone in room 306 not working
- 29: Light in room 106 not working, room 327 does not have a lamp just 2 small can lights in ceiling
- 32: Room 306 icebucket is missing liner. Room 300 only has one chair
- 33: Small black dots fitted sheet on second bed at top of bed
- 35: Stains in chair in room 306
- 37: Dry wall peeling of corner in room 319

Additional Comments

Fire extinguishers Feb 2021 yearly service has been requested. Inspected rooms 106, 207, 227, 300, 306, 313, 319, 327

^{***}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: Quality Inn & Suites					
Establishment Number: 620240550					
Observed Violations (cont'd	0				
Additional Comments (cont	'dl'				
Source Type: Water	Source: City				
71	Course. 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.











