

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

ESTABLISHMENT Hampton Inn Brentwood					DATE 09/20/23 SCOR		E	
LOCATION STAFF 5630 Franklin Pike Circle Isabella Marti		inez		EST. NO. 620173688	93 /100			
CITY, S Brenty		URPOSE Routine				NUMBER OF RO	OMS	
PERMI HAMP	TTEE TON INN BRENTWOOD				FOLLOW- UP () YES REQUIRED NO			
	WATER/ICE							
* L	Source, adequate		5	P.01	Personnel lavatory facilities: ad	-drying device, waste 2		
* 2.	Hot and cold under pressure		5	22.	accessible, soap, towels, hand-o			
* 3.	Cross Connection		5		receptacles clean, good repair	1929		
4.	Ice machine automatic dispensing, prepac		2	23.	Outside walls, roof, gutters goo	The state of the s	1	
5.	Ice machine clean, maintained, free of contaminants		2 24.	Walkways, porches, hallways fi		1		
6.	Ice storage containers and scoops smooth constructed, designed, cleaned, stored har used		1		unnecessary articles, good repair Toilet and bathing facilities: adequate, location,			
7.	Plumbing installed and maintained		2	25.	designed, clean, good repair, tis	ssue, soap, waste		
	SEWAGE				receptacle		1	
• 8.	Approved sewage and liquid waste disposal, functioning properly		5	26.	Bathing facility: anti-slip tubs, adequate slip strips, appliques, slip-proof mats good repair		2	
INSECT AND RODENT CONTROL		-		Heating and cooling system adequate, maintained,		1		
* 9.	Outer openings protected		4		installed		-	
10.			2	28.	Telephone service	1		
U	111 Harborage, attractants SOLID WASTE		1(2)	29.	Lighting Ventilation		1	
	The state of the s			30.			1	
12.	Outside storage containers, area, enclosures, constructed, clean, covered, cleaning facility Containers in guest rooms, lobby, hallway, assembly rooms, constructed, clean maintained		2	31.	Windows, doors, clean, maintained, good repair Sleeping rooms adequate soap, towels, washcloths, clothes hangers, ashtrays, drinking glasses, chairs		2	
13.			1	32,			2	
14.	Outside premises shall be maintained free of litter and unnecessary articles		1	33.	Beds, mattresses, springs, slats, rails, pads, linens, covers, spreads clean, good repair		2	
POISONOUS AND TOXIC MATERIALS			34.	Bedding accessories, mattress pads, covers, sheets pillows, and pilloweases adequate		2		
* 15.	Toxic items properly stored, labeled, and		A					
10.	PERSONNEL	uscu	4	35.	Furniture, appliances, draperies, venetian blinds clean, good repo		(2)	
* 16.	Personnel with infections restricted		4	36.	Floors, carpet clean, good repair		1	
V. 1000	Hands washed and clean, good hygienic p	unctions		37.	Walls, ceilings, skylights clean,		0	
* 17.	personal cleanliness		4	38.	The state of the s		T	
	FIRE SAFETY			50.	LINEN/EQUIPMENT SAN		1	
	Fire extinguishers, smoke detectors, fire a	darms:	1	39.	Maintenance and cleaning equip		2	
* 18.	installed, number, maintained		4	40.	Clean, soiled linen properly stor		1	
• 19.	Wiring heating, A.C. equipment, boiler room, storage areas maintained, free of litter, unnecessary articles, flammables properly stored		4	41.	Linen room clean, orderly		1	
				* 42.	Sanitization rinse, glasses, linen	S	4	
				43.	The state of the s		1	
* 20.	Exits, evacuation plans, fire equipment no	otices	4	44	Single service articles, storage,	handled, constructed.		
	GENERAL CONSTRUCTION			44.	properly wrapped		1	
	Personnel toilet facilities: adequate, convenient,			200	ADMINISTRATION		-	
21.	designed, cleaned, good repair, toilet tissue, waste		2	** 45.	Current permit posted		0	
receptacles			** 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 violation 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 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 misdemeanor violations

Signature of Person in Charge _	ninger	
Date of Signature	09/20/23	

EHS

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Establishment Information

Establishment Name: Hampton Inn Brentwood

Establishment Number: 620173688

0	Sec. of A	177-1	5-45-	
Observ	100	vio	atin	ne

Total # 5

- 11: Area around dumpsters has debris.
- 25: Ceiling in shower is damaged and dirty in rooms 323 and 417.
- 35: Slats on AC unit broken and missing in room 323.
- 37: Ceiling is damaged in room 330.
- 37: Ceiling damaged in hallway on fourth floor near the elevator.

Additional Comments

Inspected rooms 109, 120, 214, 219, 330, 417.

^{***}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 Num	e: Hampton Inn Brent ber: 620173688	lwood		
Observed Violati	ons (cont'd)			
Additional Comm	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.











