

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

ESTABLISHMENT Deerfield Inn					DATE 05/03/24		SCORE	
	OCATION 071 Courier Pl STAFF Brennen Boone		e			EST. NO. 620149263	N/A /100	
CITY, Smyrr	2.0	JRPOSE ollow-Up			-0.		NUMBER OF ROO	OMS
PERM J.K. A						FOLLOW- UP () YES REQUIRED NO		
	WATER/ICE							
* 1.	Source, adequate		5			Personnel lavatory facilities: ade	quate, convenient,	T
* 2.			5	2	2.	accessible, soap, towels, hand-dr		2
* 3.	The state of the s		5			receptacles clean, good repair		
4.			2	2:	3.	Outside walls, roof, gutters good		1
5.			2	2	4.	Walkways, porches, hallways fre		1
6.	Ice storage containers and scoops smooth, constructed, designed, cleaned, stored har		1			unnecessary articles, good repair		+
	used	idica, and				Toilet and bathing facilities: adec	quate, location,	
7.	100000		2	2:	5.	designed, clean, good repair, tiss	ue, soap, waste	2
	SEWAGE					receptacle		
• 8.	Approved sewage and liquid waste dispos functioning properly	al,	5	20	6.	Bathing facility: anti-slip tubs, ac appliques, slip-proof mats good r		2
	INSECT AND RODENT CONTRO	L		2	7	Heating and cooling system adeq	uate, maintained,	1
* 9.			4	- 2	1.	installed		1
10.	The state of the s		2	21	8.	Telephone service		1
11.	The second secon		2	25	9.	Lighting		1
	SOLID WASTE			30		Ventilation		-1
12.	Outside storage containers, area, enclosur		2	3	1.	Windows, doors, clean, maintain		2
13.	Containers in guest rooms, lobby, hallway		1	32	2,	Sleeping rooms adequate soap, to clothes hangers, ashtrays, drinkin		2
14.	Outside premises shall be maintained free	of litter and	1	33	3.	Beds, mattresses, springs, slats, re covers, spreads clean, good repair		2
833	unnecessary articles		2	34		Bedding accessories, mattress pa	ds, covers, sheets,	2
	POISONOUS AND TOXIC MATE			3,	•	pillows, and pillowcases adequate	c	-
* 15.	PERSONNEL	used	4	35	5.	Furniture, appliances, draperies, o venetian blinds clean, good repair		2
* 16.	Personnel with infections restricted		4	36	5.	Floors, carpet clean, good repair		1
* 17.	Hands washed and clean, good hygienic p	ractices,	282	37	7.	Walls, ceilings, skylights clean, g	good repair	1
	personal cleanliness		*	38	8.	Storage areas, closets clean, good	l repair	1
	FIRE SAFETY			KANTO CONTRACTOR		LINEN/EQUIPMENT SAN	ITIZATION	
* 18.	Fire extinguishers, smoke detectors, fire alarms;		24	39	9.			2
7577	installed, number, maintained		2	40	-	Clean, soiled linen properly store	d	1
	Wiring heating, A.C. equipment, boiler ro	om, storage		41	_	Linen room clean, orderly		1
 19. 		y articles,	4	* 42	-	Sanitization rinse, glasses, linens		4
	flammables properly stored		_	43	3.	No reuse of single service articles	-	1
* 20.		tices	4	44	١.	Single service articles, storage, ha	andled, constructed,	1.5
	GENERAL CONSTRUCTION					properly wrapped		1
	Personnel toilet facilities: adequate, conve		725			ADMINISTRATION		
21.		e, waste	2	** 45	National Property lies	Current permit posted		0
	receptacles			** 46	5.	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 finme 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 misdemennor	violations	
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Signature of Person in Charge	Japlan	By ()	EH
Date of Signature	05/03/24	Time in/out 10:47 AM 11:07 AM	

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Establishment Information	
Establishment Name: Deerfield Inn	
Establishment Number: 620149263	
Observed Violations	
Total # 0	

Additional Comments

All critical item violations have been corrected. Room 108 fire alarm is working. Fire extinguisher near rooms 108 and 109 has been serviced and properly tagged. Chemical spray bottles in laundry room are marked.

^{***}See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Name: Deerfield Inn	
Establishment Number: 620149263	
Observed Violations (cont'd)	
Additional Comments (cont'd)	
Additional Comments (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.



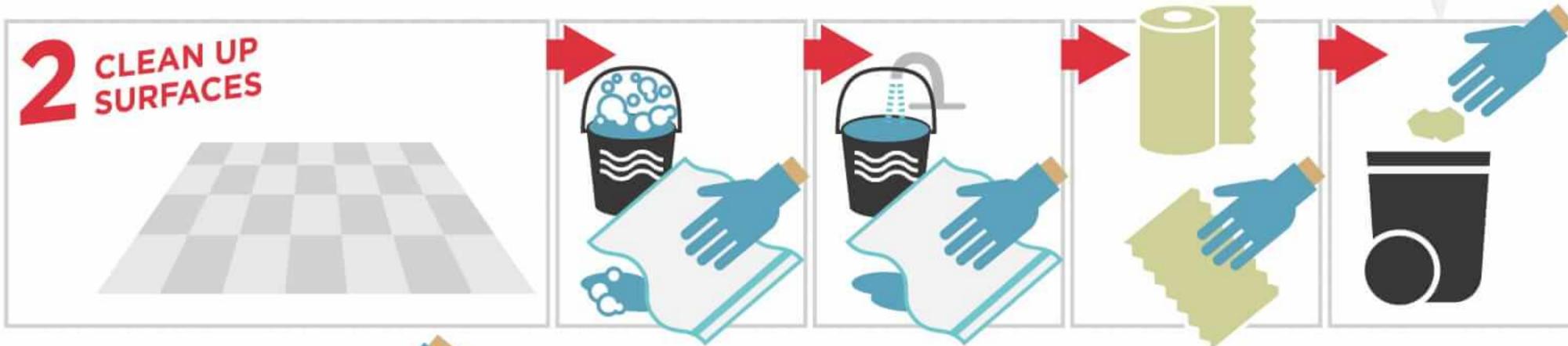
Recreational Water Illnesses - What You Should Know.

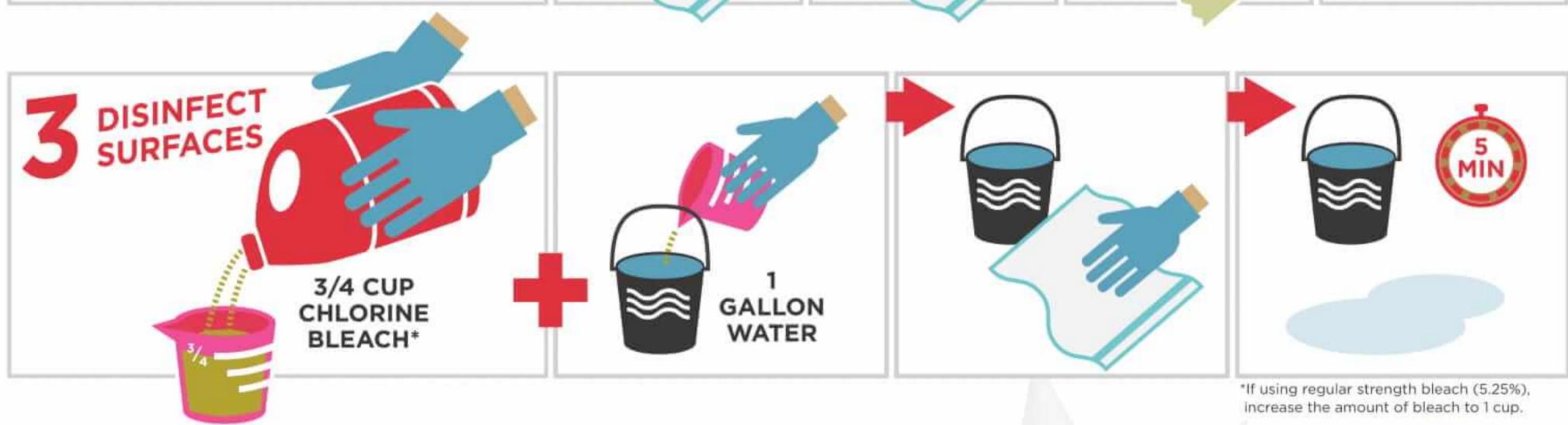
Preventing recreational water illnesses (RWIs) is possible when operators, patrons, and local health departments work together to ensure compliance with rules and regulations for permitted establishments. Absence or low levels of sanitizing residual in pools, spas, splash pads, and other types of recreational 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.











