

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

ESTABLISHMENT Days Inn Hotel					DATE 01/09/24 SCORE		
LOCATION 182 Chaffin Place CITY, STATE, ZIP Murfreesboro TN 37129 STAFF Christie Graves PURPOSE Routine			es		EST. NO. 620319659	91 /100	
						NUMBER OF ROOMS 54	
PERMIT	TTEE				FOLLOW- UP YES REQUIRED () NO		
	WATER/ICE						
* 1.	Source, adequate		5		Personnel lavatory facilities: ad	equate convenient	
* 2.	Hot and cold under pressure		5	22.	accessible, soap, towels, hand-d		2
* 3.	Cross Connection		5		receptacles clean, good repair		
A		machine automatic dispensing, prepackaged machine clean, maintained, free of contaminants		23.	Outside walls, roof, gutters good repair		1
5.	Ice storage containers and scoops smo	e machine clean, maintained, free of contaminants e storage containers and scoops smooth,		24.	Walkways, porches, hallways fr unnecessary articles, good repair	ree of litter,	1
7.	constructed, designed, cleaned, stored used Plumbing installed and maintained	2	25.	Toilet and bathing facilities: add designed, clean, good repair, tis		2	
	SEWAGE		1-2-1		receptacle		1
	Approved sewage and liquid waste disposal,			5	Bathing facility: anti-slip tubs,	dequate slip strips	+
* 8.	functioning properly		5	26.	appliques, slip-proof mats good repair		2
	INSECT AND RODENT CONTROL			245	Heating and cooling system adequate, maintained,		
* 9.	Presence of insects and rodents			27. Installed		quare, mannameu,	1
10.	Outer openings protected			28.	Telephone service		1
11. Harborage, attractants			2	29.	Lighting		1
SOLID WASTE				30.	Ventilation		1
-12	Outside at a second sec			31.	Windows, doors, clean, maintained, good repair		2
12.	constructed, clean, covered, cleaning to Containers in guest rooms, lobby, hall	2	32,	Sleeping rooms adequate soap,	towels, washcloths,	2	
13.	rooms, constructed, clean maintained Outside premises shall be maintained free of litter and		1	33.	elothes hangers, ashtrays, drinking glasses, chairs Beds, mattresses, springs, slats, rails, pads, linens, covers, spreads clean, good repair		2
14.	14. Unnecessary articles		1	Bedding accessories, mattress p	Philippin and the second secon	1 000	
	POISONOUS AND TOXIC MATERIALS			34.	pillows, and pillowcases adequa		2
* 15.	l'oxic 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 hygien	ic practices,	4	37.	Walls, ceilings, skylights clean,	good repair	1
110	personal cleanliness		4	38.	Storage areas, closets clean, goo	od repair	1
	FIRE SAFETY			A	LINEN/EQUIPMENT SAN		
18.	Fire extinguishers, smoke detectors, fi	re alarms;	200	39.	Maintenance and cleaning equip		1 2
10.	installed, number, maintained		4	40.	Clean, soiled linen properly stor	and the second s	1
19.	Wiring heating, A.C. equipment, boiler room, storage areas maintained, free of litter, unnecessary articles,		V-294	41.	Linen room clean, orderly		1
			4	* 42.	Sanitization rinse, glasses, linen	a la companya di managana di m	4
20.	flammables properly stored	t mothers	6	43.	No reuse of single service article	TOTAL PARTY NAMED IN COLUMN TO THE PARTY NAME	1
20.	Exits, evacuation plans, fire equipmen GENERAL CONSTRUCTION	notices	(4)	44.	Single service articles, storage, l properly wrapped	handled, constructed,	(1)
		marantont.		-			100
21.	Personnel toilet facilities: adequate, convenient, designed, cleaned, good repair, toilet tissue, waste receptacles		2	** 45	ADMINISTRATION		1 0
1				** 45.	Current permit posted Most current complete inspection	m someof control	0
	rect any violations of critical items within ten (10) day			40.			

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 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 misdemeanor violations

Signature of Person in Charge

Date of Signature

09:32 KM Time in/out

EHS

10:28 AM

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Establishment Information

Establishment Name: Days Inn Hotel
Establishment Number: 620319659

Observed Violations

Total # 4

5: Ice machine located on first floor is missing grate to sit ice bucket on.

*20: Interior guest rooms door 106 and 108 does not self close. A follow up inspection will be performed within 10 days to verify compliance of all critical item violations.

21: Black substance on caulk around tub in guest room 307.

44: 2 boxes of single service cups stored on the floor in the laundry room.

Additional Comments

Rif in lobby -3°F, Ric in lobby 35°F. 106, 108, 207,217, 304, 307. All sheets and mattress pads are given to guest upon request for pull out beds in guest rooms. A follow up inspection will be performed within 10 days to verify compliance of all critical item violations.

^{***}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: Days Inn Hotel					
The Part of the Control of the Contr	20319659				
Observed Violations (cor	nt'd)				
Additional Comments (s.	net di				
Additional Comments (co Source Type: Water					
ource 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.











