

(*) Identifies critical items

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

		LISHMENT Avery					DATE 08/31/23	SCORE	
		TION bley Davis Court	STAFF Tommy Euban	ıks			EST. NO. 620308515	_N/A_/10	0
	ry, s ashvi	STATE, ZIP ille TN 37221	PURPOSE Follow-Up					NUMBER OF ROO	OMS
PE	RMI	TTEE					FOLLOW- UP YES REQUIRED () NO		
		WATER/ICE							
:	2.	Source, adequate Hot and cold under pressure		5		22.	Personnel lavatory facilities: ade accessible, soap, towels, hand-dr		2
÷	4.	Cross Connection Ice machine automatic dispensing, pr	ranacka and	2	-	23.	receptacles clean, good repair	and the	١.
	5.	Ice machine clean, maintained, free of		2	-	F25501	Outside walls, roof, gutters good Walkways, porches, hallways fre	CONTRACTOR OF THE PARTY OF THE	1
		Ice storage containers and scoops sm	principal leading and residence of the first of the principal and the first of the	-		24.	unnecessary articles, good repair		1
	6.	constructed, designed, cleaned, stored	d handled, and	1		25.	Toilet and bathing facilities: adec designed, clean, good repair, tiss		2
	7.	Plumbing installed and maintained SEWAGE		2		- 1000	receptacle	dej sonjij maste	*
	8.	Approved sewage and liquid waste di functioning properly	isposal,	5		26.	Bathing facility: anti-slip tubs, ac appliques, slip-proof mats good r		2
		INSECT AND RODENT CON	FROL	_		27.	Heating and cooling system adeq	CA COLORS	١,
*	9.	Presence of insects and rodents		4			installed		1
_	10.	Outer openings protected		2		28.	Telephone service		1
_	11.	Harborage, attractants				29.	Lighting		1
_	_	SOLID WASTE				30.	Ventilation		1
	12.	Outside storage containers, area, enclosures, constructed, clean, covered, cleaning facility				31.	Windows, doors, clean, maintained, good repair Sleeping rooms adequate soap, towels, washcloths,		2
13.		Containers in guest rooms, lobby, hallway, assembly rooms, constructed, clean maintained Outside premises shall be maintained free of litter and unnecessary articles			Dade mattrasses ensines elete		clothes hangers, ashtrays, drinking	ng glasses, chairs	2
						33.	Beds, mattresses, springs, slats, r covers, spreads clean, good repai	r	2
		POISONOUS AND TOXIC MA			34.	Bedding accessories, mattress pads, covers, sheets, pillows, and pillowcases adequate		2	
*	15.	Toxic items properly stored, labeled,		4	-		Furniture, appliances, draperies,		+
		PERSONNEL				35,	venetian blinds clean, good repai		2
*	16.	Personnel with infections restricted		4		36.	Floors, carpet clean, good repair		1
	17.	Hands washed and clean, good hygie	nic practices,	141		37.	Walls, ceilings, skylights clean, g	For the body later would be a	1
_		personal cleanliness				38.	Storage areas, closets clean, good repair		
		FIRE SAFETY			_		LINEN/EQUIPMENT SAN		
	18.	Fire extinguishers, smoke detectors, f installed, number, maintained	ire alarms;	4		39.	Maintenance and cleaning equipr		2
_			er room storom		\vdash	40.	Clean, soiled linen properly store Linen room clean, orderly	od .	+ +
* 19	19.	Wiring heating, A.C. equipment, boiler room, storage areas maintained, free of litter, unnecessary articles, flammables properly stored				42.	Sanitization rinse, glasses, linens		4
						43.	No reuse of single service articles		1
	20.	Exits, evacuation plans, fire equipment	nt notices	4		A PARTY IN	Single service articles, storage, ha		
	- 11	GENERAL CONSTRUCTION				44.	properly wrapped		1
		Personnel toilet facilities: adequate, c	onvenient,		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/morel permit. Repeated violations of identical critical items category may result in revocation of your hotel/morel 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/morel 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.

Signature of Person in Charge			By	Tommy Erbanks		EHS
Date of Signature	08/31/23		Time in/out	12:40 PM	12:50 PM	

(**) Identifies misdemeanor violations

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Establishment Information



Observed Violations Total ♯ 0 ***See page at the end of this document for any violations that could not be displayed in this space.	Establishment Name: Hotel Avery		
Total # □ 0 ***See page at the end of this document for any violations that could not be displayed in this space.	A Debug Market, Market Market Haller Market		
***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 violations that could not be displayed in this space.	Observed Violations		
	AND THE SECOND PROPERTY OF THE		
	***See page at the end of this document for any violations that could not be displayed in this space.		
	Additional Comments		

Critical items #18 and 20, noted on the complete inspection on 8/3/23, have not been corrected.

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

Establishment Information	
Establishment Name: Hotel Avery	
Establishment Number: 620308515	
Observed Violations (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.











