

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

LOCATION STAFF 426 Murfreesboro Road					DATE 04/22/22	SCORE _93_/100	
					EST. NO. 620240354		
	ΓΥ, S ashvi	TATE, ZIP Ile TN 37210 Routi				NUMBER OF RO	OMS
PE	RMI	TTEE			FOLLOW- UP () YES REQUIRED NO		
		WATER/ICE					
	1.	Source, adequate	5	1	Personnel lavatory facilities: add	equate, convenient.	
*	2.	Hot and cold under pressure	5	22.	accessible, soap, towels, hand-d		2
*	3.	Cross Connection	5		receptacles clean, good repair		
	4.	Ice machine automatic dispensing, prepackage		23.	Outside walls, roof, gutters good		1
	5.	Ice machine clean, maintained, free of contam	inants 2	24.	Walkways, porches, hallways from		1
	6.	Ice storage containers and scoops smooth, constructed, designed, cleaned, stored handled used	i, and 1		unnecessary articles, good repair Toilet and bathing facilities: ade		
	7.	Plumbing installed and maintained	2	25.	designed, clean, good repair, tiss	sue, soap, waste	2
		SEWAGE		-	receptacle		100
	8.	Approved sewage and liquid waste disposal, functioning properly	5	26.	Bathing facility: anti-slip tubs, a appliques, slip-proof mats good		2
		INSECT AND RODENT CONTROL	- 11	27.	Heating and cooling system ade	quate, maintained,	1
	9.	Presence of insects and rodents	4	27.	installed	MACHINE CONTRACTOR	1
	10.	Outer openings protected	2	28.	Telephone service		1
	11.	Harborage, attractants	2	29.	Lighting		1
		SOLID WASTE		30.	Ventilation		1
	12.	Outside storage containers, area, enclosures, constructed, clean, covered, cleaning facility	2	31.	Windows, doors, clean, maintair Sleeping rooms adequate soap, t	erentenen (Austrianian indicate printers and a second	2
13.		Containers in guest rooms, lobby, hallway, assembly rooms, constructed, clean maintained		32,	clothes hangers, ashtrays, drinki	ashtrays, drinking glasses, chairs springs, slats, rails, pads, linens,	
	14.	Outside premises shall be maintained free of litter and unnecessary articles		33.	covers, spreads clean, good repa	epair	
		POISONOUS AND TOXIC MATERIA	Te	34.	Bedding accessories, mattress pa		2
	15.			1	pillows, and pillowcases adequa		200
	10.	Toxic items properly stored, labeled, and used PERSONNEL	4	35,	Furniture, appliances, draperies, venetian blinds clean, good repa		2
+	16.	Personnel with infections restricted	4	36.	Floors, carpet clean, good repair		10
20	11000	Hands washed and clean, good hygienic practi		37.	Walls, ceilings, skylights clean,		U
*	17.	personal cleanliness	4	38.	Storage areas, closets clean, goo	Who the best factor of the same	1
_		FIRE SAFETY		30.	LINEN/EQUIPMENT SAN		1
_	10	Fire extinguishers, smoke detectors, fire alarm		39.	Maintenance and cleaning equip		2
*	18.	installed, number, maintained	4	40.	Clean, soiled linen properly store	the state of the s	1
		Wiring heating, A.C. equipment, boiler room,	storage	41.	Linen room clean, orderly		i
* 19.	19.	areas maintained, free of litter, unnecessary articles,		4 * 42.	Sanitization rinse, glasses, linens		4
		flammables properly stored	THE CO.	43.	No reuse of single service article	the same and the s	1
•	20.	Exits, evacuation plans, fire equipment notices	4		Single service articles, storage, h	andled, constructed.	
		GENERAL CONSTRUCTION		44.	properly wrapped		1
	17	Personnel toilet facilities: adequate, convenient,			ADMINISTRATION		-
	21.	designed, cleaned, good repair, toilet tissue, wa		** 45.	Current permit posted		0
		receptacles		** 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/morel permit. Repeated violation 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/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 filing 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 iten	ns (**) Identifies misdemeanor violations		NO POSTAJONO NO PROPOSITIO	ACC AND SOUTH A DECKNOR OF THE PROPERTY.	M 22-
Signature of Person in Charge	Undal	By	\mathcal{N}		EHS
Date of Signature	04/22/22	Time in/out	01:05 PM	01:30 PM	

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Establishment Inform	mation
Establishment Name:	Lee Motel
Establishment Number :	620240354

Observed Violations					
Total # 5					
25: Room 8 damage to tile in shower 32: Room 8 and 9 Smoking room- missing 2 ashtrays, Missing 4 hangers 33: Stain on mattress protector room 8 33: Room 9 stain on mattress protector 36: Room 9 crack in floor					
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	i'				
	2.0				
***See page at the end of this document for any violations that could not be displayed in this space.					

Additional Comments			

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

Additional Comments (cont'd)	bserved Violations (cont'd)	Establishment Information	
Observed Violations (cont'd)	bserved Violations (cont'd)	Establishment Name: Lee Motel	
Observed Violations (cont'd)	bserved Violations (cont'd)	Establishment Number: 620240354	
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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.











