

Person in Charge

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

		LISHMENT ood Suites				DATE 01/12/22	SCORE	
	CAT 22 Ch		AFF roslava Coli	menare	es	EST. NO. 620159405	91 /10	00
	ΓY, S entw		JRPOSE outine		01/12/22 SCORE EST. NO.			
PE	RMIT	TTEE						
		WATER/ICE						
:	1. 2. 3.	Source, adequate Hot and cold under pressure Cross Connection		5 5 5		accessible, soap, towels, hand-drying device, waste		2
	4	Ice machine automatic dispensing, prepac	kaged	2	23.		d repair	1
	5.	Ice machine clean, maintained, free of cor Ice storage containers and scoops smooth,	ntaminants	(2)	1000000	Walkways, porches, hallways fr	ree of litter,	11 15
	constructed, designed, cleaned, stored handled, and used Plumbing installed and maintained SEWAGE		2	25.	designed, clean, good repair, tissue, soap,		2	
•	8.	Approved sewage and liquid waste dispos functioning properly	al,	5	26.			2
		INSECT AND RODENT CONTRO	L		27		equate, maintained,	1
•	9.	Presence of insects and rodents		4				
-	10.	Outer openings protected		2				1
11. Harborage, attractants SOLID WASTE				2				1
_		Outside storage containers, area, enclosures,					and another	1
	12.	constructed, clean, covered, cleaning facil Containers in guest rooms, lobby, hallway	ity	2		Sleeping rooms adequate soap,	towels, washcloths,	
	13.	rooms, constructed, clean maintained Outside premises shall be maintained free	2. 14.	1	33.	Beds, mattresses, springs, slats,	rails, pads, linens,	(2)
	14.	unnecessary articles			3.4	The state of the s	t folder and a second a second and a second	-
		POISONOUS AND TOXIC MATERIALS			34.	pillows, and pillowcases adequate		- 4
	15.	Toxic items properly stored, labeled, and t PERSONNEL	used	4		venetian blinds clean, good repo	úr	2
•	16.	Personnel with infections restricted		4	100000000000000000000000000000000000000	the state of the s		1
*	17.	Hands washed and clean, good hygienic p	ractices,	4			Production and the second second second	(1)
_		personal cleanliness		176	36.	The second secon		1
	and the last	FIRE SAFETY				LINEN/EQUIPMENT SAN		
*	18.	Fire extinguishers, smoke detectors, fire al installed, number, maintained	larms;	(4)	39. 40.	Maintenance and cleaning equip Clean, soiled linen properly stor	the state of the s	2
	-	Wiring heating, A.C. equipment, boiler room, storage			41.	Linen room clean, orderly	cu	1
	19.	areas maintained, free of litter, unnecessary articles,		4 *	* 42.	Sanitization rinse, glasses, linen	S	4
	17.56.3	flammables properly stored	EXC. 11 (1) 1 (0) 1	Self	43.	No reuse of single service article		1
*	20.	Exits, evacuation plans, fire equipment no GENERAL CONSTRUCTION	tices	4	44.	Single service articles, storage, properly wrapped		1
		Personnel toilet facilities: adequate, conve	nient			ADMINISTRATION		1 3
	21.	designed, cleaned, good repair, toilet tissue, waste receptacles		2	** 45.	Current permit posted		0
	0.350				** 46.	Most current complete inspection	Marilla and Complete and Comple	0

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 imspection report available at this facility for public disclosure to any person who requests to view it. You have the right to request a

earing regarding this report by filin	ig a written request with the Commissioner within ten (10) days of the date of this repor	 T.C.A. Sections 68-14-307, 68-14-308, 68-14-318, 68-14-321, and 4-5-320.
*) Identifies critical items	(**) Identifies misdemeanor violations	() ()
Signature of	de La	

EHS 02:05 PM 01/12/22 03:15 PM Date of Signature Time in/out

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Establishment Information

Establishment Name: Brentwood Suites
Establishment Number: 620159405

Observed Violations

Total # 4

5: 4th and 3rd floor ice machine excessive build up in dispensing nozzle.

*18: Smoke detector is not loud enough to weak someone in the rooms 305 and 312. CA: batteries for detector were replaced.

33: Several hairs on mattress pad in guest rooms.

Cover on bed stained in guest rooms.

37: Missing and stained ceiling tiles in the laundry room.

Holes in wall in laundry room.

Additional Comments

Rooms inspected: 405, 410, 312, 305, 210,106

Critical violation #18 noticed inthis routine inspection was corrected.

^{***}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: Brentwood Suites						
Establishment Number: 620159405						
Observed Violations (cont'd	i)					
1.1010						
Additional Comments (cont						
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.











