

(*) Identifies critical items

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

		LISHMENT ERLAND INN					DATE 11/06/24 SCORI	\mathbf{c}	
	CAT 0 W		AFF vid Duren-S	Sanner			EST. NO. 620240513 N/A /]	00	
	ΓΥ, S ashvi		JRPOSE ollow-Up				NUMBER OF 50	ROOMS	
		ITEE atel / Shree Sai Ram/Cumberland In	n				FOLLOW- UP () YES REQUIRED NO		
		WATER/ICE							
	1. 2. 3.	Source, adequate Hot and cold under pressure Cross Connection		5 5	:	22.	Personnel lavatory facilities: adequate, convenient, accessible, soap, towels, hand-drying device, waste receptacles clean, good repair		
	4.	Ice machine automatic dispensing, prepac	kaged	2		23.	Outside walls, roof, gutters good repair	1	
8	5.	Ice machine clean, maintained, free of cor		2	1	25111	Walkways, porches, hallways free of litter,	1 30	
	82	Ice storage containers and scoops smooth,				24.	unnecessary articles, good repair	1	
	7.	constructed, designed, cleaned, stored han used	idled, and	1	3	25.	Toilet and bathing facilities: adequate, location, designed, clean, good repair, tissue, soap, waste	2	
-	1.	Plumbing installed and maintained SEWAGE		2			receptacle	-	
•	8.	Approved sewage and liquid waste dispos functioning properly	al,	5	2	26.	Bathing facility: anti-slip tubs, adequate slip strips, appliques, slip-proof mats good repair	2	
		INSECT AND RODENT CONTRO)L			27	Heating and cooling system adequate, maintained,		
	9.	Presence of insects and rodents		4	2	27.	installed	1	
	10.	Outer openings protected		2	2	28.	Telephone service	1	
	11.	Harborage, attractants		2		29.	Lighting	1	
_	_	SOLID WASTE				0.	Ventilation	1	
	12.	Outside storage containers, area, enclosure constructed, clean, covered, cleaning facil		2	- 3	11.	Windows, doors, clean, maintained, good repair	2	
	13.	Containers in guest rooms, lobby, hallway		1	3	2.	Sleeping rooms adequate soap, towels, washcloths, clothes hangers, ashtrays, drinking glasses, chairs	2	
	14.	rooms, constructed, clean maintained Outside premises shall be maintained free of litter and		1			Beds, mattresses, springs, slats, rails, pads, linens, covers, spreads clean, good repair	2	
_	POISONOUS AND TOXIC MATERIALS				34.		Bedding accessories, mattress pads, covers, sheets, pillows, and pillowcases adequate		
	15.	Toxic items properly stored, labeled, and t		4		i Direct		2	
		PERSONNEL	useu			5.	Furniture, appliances, draperies, curtains, shades, venetian blinds clean, good repair	2	
-	16.	Personnel with infections restricted	50.000 CO	4		6.	Floors, carpet clean, good repair	1	
*	17.	Hands washed and clean, good hygienic p personal cleanliness	ractices,	4:		7.	Walls, ceilings, skylights clean, good repair	1	
	-				3	38. Storage areas, closets clean, good repair			
		FIRE SAFETY Fire extinguishers, smoke detectors, fire alarms;			7	9.	LINEN/EQUIPMENT SANITIZATION		
	18.	installed, number, maintained				0.	Maintenance and cleaning equipment properly store Clean, soiled linen properly stored	ed 2	
	19.	Wiring heating, A.C. equipment, boiler room, storage areas maintained, free of litter, unnecessary articles,		4		1.	Linen room clean, orderly	1	
					-	2.	Sanitization rinse, glasses, linens	4	
		flammables properly stored	STATE OF STA		4	3.	No reuse of single service articles	1	
*	20.	Exits, evacuation plans, fire equipment no	tices	24		4.	Single service articles, storage, handled, constructe	d,	
		GENERAL CONSTRUCTION				41	properly wrapped		
		Personnel toilet facilities: adequate, convenient,					ADMINISTRATION		
	21.	designed, cleaned, good repair, toilet tissue, waste		2		5.	Current permit posted	0	
		receptacles			** 4	6.	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 entegory may result in revocation of 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 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 bearing 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		9	By	By		
Date of Signature	11/06/24		Time in/out	04:35 PM	04:50 PM	

(**) Identifies misdemeanor violations

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

Establishment Information



Establishment Name: CUMBERLAND INN		
Establishment Number: 620240513		
Observed Violations		
Total # 0		
***See page at the end of this document for any violations that could not be displayed in this space.		

Additional Comments

Lookout pest control serviced 11/05/24 with proof invoice. Room 103 reinspected and verified no live cockroaches.

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

Establishment Name: CUMBERLAND INN Establishment Number: 620240513	
Observed Violations (cont	'd)
Additional Comments (cor Source Type: Water	
oource rype. water	Source: Municipal

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.











