

(*) Identifies critical items

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

ESTABLISHMENT Tru By Hilton Hotel LOCATION 950 Colonnade Dr STAFF Regina Brown				DATE 10/02/24	SCORE		
			Brown		EST. NO. 620302523	_100_/10	_100_/100
	TY, S nyrna	TATE, ZIP PURPOS a TN 37167 Routine				NUMBER OF RO	OMS
PE	RMI	TTEE				YES NO	
		WATER/ICE					
	1.	Source, adequate	5		Personnel lavatory facilit	ties: adequate, convenient,	
*	2.	Hot and cold under pressure	5	22.		hand-drying device, waste	2
*	3.	Cross Connection	5		receptacles clean, good r		
	4.	Ice machine automatic dispensing, prepackaged	2	23.			1
	5.	Ice machine clean, maintained, free of contamina	ints 2	24.	Walkways, porches, hall		1
	6.	Ice storage containers and scoops smooth, constructed, designed, cleaned, stored handled, a used	nd 1		Toilet and bathing facilit	-	Ť.
	7.	Plumbing installed and maintained	2	25.		pair, tissue, soap, waste	2
		SEWAGE	- 1 - 2		receptacle		
•	8.	Approved sewage and liquid waste disposal, functioning properly	5	26.	Bathing facility: anti-slip appliques, slip-proof mat	tubs, adequate slip strips, is good repair	2
		INSECT AND RODENT CONTROL		27.	Heating and cooling system	em adequate, maintained,	1
*	9.	Presence of insects and rodents	4	27.	installed		1
	10.	Outer openings protected	2	28.	Telephone service		1
	11.	Harborage, attractants	2	29.	Lighting		1
		SOLID WASTE		30.			1
	12.	Outside storage containers, area, enclosures,	2	31.		THE SECRETARY OF THE PROPERTY	2
	13.	Containers in guest rooms, lobby, hallway, assem	- I	32.	clothes hangers, ashtrays		2
	14.	Outside premises shall be maintained free of litte	r and	33.	Beds, mattresses, springs covers, spreads clean, go	, slats, rails, pads, linens, od repair	2
	57.5	unnecessary articles		34.		tress pads, covers, sheets,	2
		POISONOUS AND TOXIC MATERIALS	S		pillows, and pillowcases	adequate	-
*	15.	Toxic items properly stored, labeled, and used PERSONNEL	4	35,	venetian blinds clean, go	od repair	2
*	16.	Personnel with infections restricted	4	36.	Floors, carpet clean, good	distribution of the contract o	1
	17.	Hands washed and clean, good hygienic practices	4	37.	Walls, ceilings, skylights	The second of th	1
		personal cleanliness	1.70	38.	Storage areas, closets ele	an, good repair	1
		FIRE SAFETY		13.00	LINEN/EQUIPMEN	T SANITIZATION	
	18.	Fire extinguishers, smoke detectors, fire alarms;	4	39.	The state of the s	g equipment properly stored	2
_	AV// r	installed, number, maintained	1523	40.	Clean, soiled linen prope		1
• 1	10	Wiring heating, A.C. equipment, boiler room, storage		41.	Linen room clean, orderly		1
	19.	areas maintained, free of litter, unnecessary articles, flammables properly stored	es, 4	* 42.	Sanitization rinse, glasses	A STATE OF THE PARTY OF THE PAR	4
	20			43.	No reuse of single service	PARTICULAR DE LA CONTRACTOR DE LA CONTRA	1
-	20.	Exits, evacuation plans, fire equipment notices	4	44.		orage, handled, constructed,	1:
		GENERAL CONSTRUCTION			properly wrapped		1 3
	21	Personnel toilet facilities: adequate, convenient, designed, cleaned, good repair, toilet tissue, waste			ADMINISTRATION		_
	21.			** 45.	Current permit posted	Valority and the same of the s	0
	receptacles re to correct any violations of critical items within ten (10) days may result in suspensi			** 46.	Most current complete in	spection 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/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 _	DM	Ву	The	~	EHS
Date of Signature	10/02/24	Time in/out	09:45 AM	10:35 AM	

(**) Identifies misdemeanor violations

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



Establishment Information	
Establishment Name: Tru By Hilton Hotel	
Establishment Number: 620302523	

Observed Violations	
Total # 0	
	The state of the s

Additional Comments

Rooms inspected: 449, 450, 452, 353, 350, 231, 243 and 152.

Email: noah.gilbert@hilton.com

^{***}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: Tru By Hilton Hotel		
Establishment Number: 620302523		
Additional Comments (con	t'd)	
ource Type: Water	Source: Smyrna 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.











