

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

| ESTABLISHMENT Holiday Inn | | | | | DATE 04/17/24 | SCORE N/A /100 | |
|--|--|--|----|-----------------------|--|--|---|
| LOCATION 1453 Silohill Ln STAFF Christie Grave | |)S | | EST. NO. 620240257 | | | |
| CITY, STATE, ZIP Murfreesboro TN 37129 PURPOSE Follow-Up | | | | | | NUMBER OF ROOMS 110 | |
| | ITTEE GROUP, LLC | | | | FOLLOW- UP () YES REQUIRED NO | | |
| | WATER/ICE | | | | | | |
| * I | Source, adequate | | 5 | N. CT | Personnel lavatory facilities: a | dequate, convenient, | 1 |
| * 2 | The state of the s | | 5 | 22. | accessible, soap, towels, hand-drying device, was | | |
| * 3. | The state of the s | | 5 | | receptacles clean, good repair | 1322 | |
| 4. | | | 2 | 23. | Outside walls, roof, gutters good repair | | 1 |
| 5. | | Contract of the Contract of th | 2 | 24. | Walkways, porches, hallways | | 1 |
| 6. | Ice storage containers and scoops smooth constructed, designed, cleaned, stored har used | | 1 | | unnecessary articles, good rep Toilet and bathing facilities: a | | Ť |
| 7. | Plumbing installed and maintained | | | 25. | | issue, soap, waste | 2 |
| | SEWAGE | | | | receptacle | | |
| * 8. | Approved sewage and liquid waste disposal, functioning properly | | 5 | 26. | Bathing facility: anti-slip tubs, adequate slip strips, appliques, slip-proof mats good repair | | 2 |
| | INSECT AND RODENT CONTROL | | | 27. | Heating and cooling system adequate, maintained, | | 1 |
| * 9. | | | 4 | | installed | | 1 |
| 10. | Outer openings protected | | 2 | 28. | Telephone service | | 1 |
| 11. | 11. Harborage, attractants | | 2 | 29. | Lighting | | 1 |
| | SOLID WASTE | | | 30. | Ventilation | | 1 |
| 12. | Outside storage containers, area, enclosures, | | 2 | 31. | Windows, doors, clean, mainta | and the second s | 2 |
| 13. | Containers in guest rooms, lobby, hallway, assembly | | 1 | 32. | Sleeping rooms adequate soap, towels, washcloths, clothes hangers, ashtrays, drinking glasses, chairs | | 2 |
| 14. | Outside premises shall be maintained free of litter and | | 1 | 33. | Beds, mattresses, springs, slats covers, spreads clean, good re | | 2 |
| - 837 | unnecessary articles POISONOUS AND TOXIC MATERIALS | | | 34. | Bedding accessories, mattress | | 2 |
| | | | | | pillows, and pillowcases adequ | te | |
| * 15. | PERSONNEL | used | 4 | 35. | Furniture, appliances, draperie venetian blinds clean, good rep | pair | 2 |
| * 16. | | | 4 | 36. | Floors, carpet clean, good repa | | 1 |
| * 17. | Hands washed and clean, good hygienic p | ractices, | 4 | 37. | Walls, ceilings, skylights clear | The State of the Control of the Cont | 1 |
| | personal cleanliness | | | 38. | Storage areas, closets clean, go | ood repair | 1 |
| | FIRE SAFETY | | | 2.00 | LINEN/EQUIPMENT SA | NITIZATION | |
| * 18. | Fire extinguishers, smoke detectors, fire a | darms; | 4 | 39. | Maintenance and cleaning equ | | 2 |
| 10. | installed, number, maintained | | 24 | 40. | Clean, soiled linen properly ste | ored | 1 |
| • 19. | Wiring heating, A.C. equipment, boiler room, storage areas maintained, free of litter, unnecessary articles, | | 4 | 41. | Linen room clean, orderly | | 1 |
| | | | | * 42. | Sanitization rinse, glasses, line | This is now to the second | 4 |
| | flammables properly stored | | | 43. | No reuse of single service artic | eles | 1 |
| * 20. | Exits, evacuation plans, fire equipment no GENERAL CONSTRUCTION | ntices | 4. | 44. | Single service articles, storage properly wrapped | , handled, constructed, | 1 |
| | Personnel toilet facilities: adequate, convenient, designed, cleaned, good repair, toilet tissue, waste | | | -311 | ADMINISTRATION | | - |
| 21. | | | | ** 45. | Current permit posted | | 0 |
| 3,400 | receptacles | | 2 | ** 46. | Most current complete inspect | FOR THE PARTY OF T | 0 |

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 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 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.

(*) Identifies critical items (**) Identifies misdemeanor violations

| Signature of Person in Charge | melule | |
|----------------------------------|----------|--|
| Date of Signature | 04/1 H24 | |

03:48 PM Time in/out

EHS

04:08 PM

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

Establishment Information



| Establishment Name: Holiday Inn | | | | | |
|---|-----|--|--|--|--|
| Establishment Number: 620240257 | | | | | |
| | | | | | |
| Observed Violations | | | | | |
| Total # 0 | | | | | |
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| ***See page at the end of this document for any violations that could not be displayed in this space. | | | | | |
| Additional Comments | | | | | |

Critical item violation 18 noted on previous routine inspection report has 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: Holiday Inn | |
| Establishment Number: 620240257 | |
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| Observed Violations (cont'd) | |
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| Additional Comments (cont'd) | |
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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.











