

(*) Identifies critical items

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

| 100 | | LISHMENT AND MARRIOTT Hotel | | | | | DATE 02/16/23 | SCORE | |
|--|---|--|---------------------|-------------|--|--|---|--|-----|
| | CAT 0 5T | TION TH AVE S | ΓAFF | | | | ST. NO. 520240695 | N/A_/10 | 0 |
| | ΓΥ, S ashvi | | URPOSE Follow-Up | | | | | NUMBER OF ROOM | OMS |
| PE | RMI | TTEE | | | | 1000 | OLLOW- UP () YES EQUIRED NO | | |
| | | WATER/ICE | | | | | | | |
| | 1. | Source, adequate | | 5 | | | Personnel lavatory facilities: adec | uate, convenient. | |
| * | 2. | Hot and cold under pressure | | 5 | 22. | . | accessible, soap, towels, hand-dry | | 2 |
| | | | | | | receptacles clean, good repair | | | |
| | | Ice machine automatic dispensing, prepackaged | | | 23. | | Outside walls, roof, gutters good | | 1 |
| | 5. | Ice machine clean, maintained, free of contaminants Ice storage containers and scoops smooth, | | 2 | 24. | | Walkways, porches, hallways free unnecessary articles, good repair | e of litter, | 1 |
| | 6. | constructed, designed, cleaned, stored har used | | 1 | | \top | Toilet and bathing facilities: adeq | nate location | |
| - | 7. | Plumbing installed and maintained | | 2 | 25. | | designed, clean, good repair, tissu | | |
| 117 | 1. | SEWAGE | | 2 | | | receptacle | ATPLICATION OF CONTROL | 2 |
| | Approved sewage and liquid waste disposal, functioning properly | | sal, | 5 | 26. | | Bathing facility: anti-slip tubs, ad appliques, slip-proof mats good re | | 2 |
| | | INSECT AND RODENT CONTRO | DL | _ | 225 | | Heating and cooling system adequ | Walter and the same of the sam | |
| | 9. | Presence of insects and rodents | | | 27. | | installed | | |
| | 10. | Outer openings protected | | 2 | 28. | . 7 | Telephone service | | 1 |
| 11. Harborage, attractants SOLID WASTE | | | 2 | 29. | .] | Lighting | | | |
| | | | | | | . 1 | Ventilation | | 1 |
| | 12. | Outside storage containers, area, enclosures, | | 2 | 31. | S. C. | | 2 | |
| | 13. | Containers in guest rooms, lobby, hallway | | 1 | Sleeping rooms adequate soap, towels, washeld clothes hangers, ashtrays, drinking glasses, cha | | | 2 | |
| | - | rooms, constructed, clean maintained Outside premises shall be maintained free of litter and | | | 33. | | Beds, mattresses, springs, slats, ra covers, spreads clean, good repair | | 2 |
| 14. | | unnecessary articles | | | | Bedding accessories, mattress pads, covers, sheets | | Marian Company of the | 0.2 |
| POISONOUS AND TOXIC MATERIALS | | | | | | | pillows, and pilloweases adequate | | |
| | 15. | Toxic items properly stored, labeled, and used PERSONNEL | | 4 | 35. | | Furniture, appliances, draperies, curtains, shades, venetian blinds clean, good repair | | 2 |
| | 16. | Personnel with infections restricted | | 4 | 36. | \rightarrow | Floors, carpet clean, good repair | | 1 |
| 10 | 17 | Hands washed and clean, good hygienic p | ractices, | | 37. | | Walls, ceilings, skylights clean, go | ood repair | 1 |
| 1101 | 17. | personal cleanliness | 6994-498699880Te) | | 38. | _ | Storage areas, closets clean, good | | 1 |
| | | FIRE SAFETY | | _ | | _ | LINEN/EQUIPMENT SANI | | |
| | 18. | Fire extinguishers, smoke detectors, fire alarms; installed, number, maintained | | 4 | 39. | | Maintenance and cleaning equipment properly stored | | |
| | | | | | 40. | . (| Clean, soiled linen properly stored | 1 | 1 |
| | 19. | Wiring heating, A.C. equipment, boiler room, storage areas maintained, free of litter, unnecessary articles, | | | 41. | _ | Linen room clean, orderly | | 1 |
| * | | | | 4 | * 42. | _ | Sanitization rinse, glasses, linens | | 4 |
| | 20 | flammables properly stored | | | 43. | _ | No reuse of single service articles | | 1 |
| | 20. | Exits, evacuation plans, fire equipment no GENERAL CONSTRUCTION | ntices | 4 | 44. | | Single service articles, storage, ha properly wrapped | indled, constructed, | 1 |
| | 0 | | enient | | | _ | ADMINISTRATION | | - 3 |
| | 21. | Personnel toilet facilities: adequate, convenient, designed, cleaned, good repair, toilet tissue, waste | | 2 | ** 45. | _ | Current permit posted | | 0 |
| | 2750 | receptacles | , 114300 | 100 | ** 46. | _ | Most current complete inspection | report posted | 0 |
| Failu | ne to one | rrect any violations of critical items within ten (10) days ma | as result in miners | ion of your | | | | | |

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 _ | SVIZA | Ву | Bourn Y. | | EH |
|------------------------------------|----------|-------------|----------|----------|----|
| Date of Signature | 02/16/23 | Time in/out | 11:05 AM | 11:30 AM | |

(**) Identifies misdemeanor violations

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



| Establishment Information | |
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Establishment Name: TRIBRAND MARRIOTT Hotel

Establishment Number: 620240695

| Observed Violations | |
|---------------------|-----|
| Total # 0 | |
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Additional Comments

Critical item #18 on the routine inspection report of 2/3/23 and critical item #18 on the follow-up report of 2/13/23 have been corrected. The hotel's fire extinguishers are now updated, including the extinguisher on the 14th floor and the extinguisher on the 22nd floor.

PIC is Steven Volzgen

^{***}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.

| stablishment Nu | mber: 620240695 | | |
|-----------------|------------------|--|--|
| Shaarard Mak | diama (assalidi) | | |
| bserved Viola | ations (cont'd) | | |
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| dditional Con | nments (cont'd) | | |
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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.











