

(*) Identifies critical items

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

ESTABLISHMENT Holiday Inn Express & Suites Hotel					DATE 07/27/22		SCORE			
		TION lighwood Blvd.	STAFF Shannon Gan	non			EST. NO. 620206574	_N/A_/10	0	
	Y, S nyrna	TATE, ZIP a TN 37167	PURPOSE Follow-Up			-0		NUMBER OF ROO	OMS	
PER	RMI	TTEE					FOLLOW- UP () YES REQUIRED NO			
		WATER/ICE								
	T.	Source, adequate		5			Personnel lavatory facilities: ade	quate, convenient.	T	
*	2.	Hot and cold under pressure		5	2	2.	. accessible, soap, towels, hand-drying device, wast		2	
	3.	Cross Connection		5			receptacles clean, good repair			
	4.	Ice machine automatic dispensing, pr		2	2	23.	Outside walls, roof, gutters good		1	
_	5.	Ice machine clean, maintained, free o		2	2	4.	Walkways, porches, hallways fre		1	
	6.	Ice storage containers and scoops sm constructed, designed, cleaned, stored used		1			Toilet and bathing facilities: adec	quate, location,		
	7.	Plumbing installed and maintained		2	2	5.	designed, clean, good repair, tiss	sue, soap, waste	2 1 1 1 2 2 2 2 1 1 1 1 1 1 1 1 1 1 1 1	2
		SEWAGE					receptacle		1	
*	8.	Approved sewage and liquid waste d functioning properly		5	2	6.	Bathing facility: anti-slip tubs, ac appliques, slip-proof mats good r		2	
	-	INSECT AND RODENT CON	TROL		2	7.	Heating and cooling system adeq	uate, maintained,	1	
-	9.	Presence of insects and rodents		4			installed		Η.	
	10.	Outer openings protected Harborage, attractants		2		8.	Telephone service		1	
	11.	SOLID WASTE		2		9.	Lighting Ventilation		1	
		Outside storage containers, area, encl	neures			1.	Windows, doors, clean, maintain	ed good renair	1 2	
	12.	constructed, clean, covered, cleaning		2			Sleeping rooms adequate soap, to	melitaria del Carria del Santino de Carria del Carria d	1 4	
	13.	Containers in guest rooms, lobby, hal rooms, constructed, clean maintained	lway, assembly	1	100	2.	clothes hangers, ashtrays, drinkin Beds, mattresses, springs, slats, r	g glasses, chairs	2	
	14.	Outside premises shall be maintained unnecessary articles		1	3	3.	covers, spreads clean, good repai	r	2	
	POISONOUS AND TOXIC MATERIALS			3	 Bedding accessories, mattress p pillows, and pillowcases adequ 					
*	15.	Toxic items properly stored, labeled, PERSONNEL		4	3	5.	Furniture, appliances, draperies, venetian blinds clean, good repai	curtains, shades,	2	
+	16.	Personnel with infections restricted		4	3	6.	venetian blinds clean, good repair Floors, carpet clean, good repair		1	
0	The last	Hands washed and clean, good hygies	nic practices.	1000		7.	Walls, ceilings, skylights clean, g	good repair	1	
	17.	personal cleanliness		4		8.	Storage areas, closets clean, good	Contraction of the last of the	1 1 1 2 2 2 2 2 1 1 1	
		FIRE SAFETY					LINEN/EQUIPMENT SAN		1	
	18.	Fire extinguishers, smoke detectors, fire alarms;		5 x 1	3	9.	Maintenance and cleaning equipment properly stored			
	10.	installed, number, maintained	M. COSESTITUTES	4	4	0.	Clean, soiled linen properly store		1	
		flammables properly stored			4	1.	The state of the s		1	
* 19	19.			4	* 42.		Sanitization rinse, glasses, linens		4	
	20				43.				1	
•	20.	Exits, evacuation plans, fire equipment	nt notices	4	4	4.	Single service articles, storage, ha	andled, constructed,	1.6	
		GENERAL CONSTRUCTION					properly wrapped			
	21	Personnel toilet facilities: adequate, o		-			ADMINISTRATION			
	21.	designed, cleaned, good repair, toilet receptacles	tissue, waste	2		5.	Current permit posted	ni anamananana	_	
AC-ATT-		rect any violations of critical items within ten (10) d			- 41		Most current complete inspection			

Failure to correct any violations of critical items within ten (10) days may result in asspension 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		By St. 62-		
Date of Signature	07/27/22	Time in/out 11:53 AM	12:10 PM	EHS

(**) Identifies misdemeanor violations

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



Establishment Inform	mation	
Establishment Name:	Holiday Inn Express & Suites Hotel	
Establishment Number	620206574	

bserved Violations			
tal # 0			

Additional Comments

Fire extinguishers still have not been serviced. However pic showed documentation where the company came in November for service but failed to change tags. They are coming back for that. Since i seen documentation than follow up os complete.

^{***}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 Informati	
Establishment Name: Holid Establishment Number: 6	y Inn Express & Suites Hotel
stabilistiment Number . 0	.0200374
Observed Violations (co.	at'd)
Posti ved violationo (co	
Additional Comments (c	ont'd)

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.











