

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

		LISHMENT a Nashville Airport Hotel			DATE 04/24/24	SCORE		
LOCATION STAFF 600 Marriott Drive Keisa Burrell			urrell		EST. NO. 620304483	_100_/10	_100_/100	
	ΓΥ, S ashvi	TATE, ZIP lle TN 37214 PURPOS Routine				NUMBER OF RO	NUMBER OF ROOMS	
PE	RMI	TTEE				YES NO		
		WATER/ICE						
*	T.	Source, adequate	5		Personnel lavatory facilit	ies: adequate, convenient,		
*	2.	Hot and cold under pressure	5	22.		hand-drying device, waste	2	
*	3.	Cross Connection	5		receptacles clean, good re	epair		
	4.	Ice machine automatic dispensing, prepackaged	2	23.			1	
	5.	Ice machine clean, maintained, free of contamin	ants 2	24.	Walkways, porches, hally		1	
	6.	Ice storage containers and scoops smooth, constructed, designed, cleaned, stored handled, a used	and 1	24	Toilet and bathing faciliti		Ė	
	7.	Plumbing installed and maintained	2	25.		air, tissue, soap, waste	2	
		SEWAGE	1 -		receptacle			
•	8.	Approved sewage and liquid waste disposal, functioning properly	5	26.	Bathing facility: anti-slip appliques, slip-proof mate	tubs, adequate slip strips, s good repair	2	
		INSECT AND RODENT CONTROL		27.	Heating and cooling syste	em adequate, maintained,		
	9.	Presence of insects and rodents	4	21.	installed		1	
	10.	Outer openings protected	2	28.	Telephone service		1	
	11.	The second secon		29.			1	
		SOLID WASTE		30.	Ventilation		1	
	12.	Outside storage containers, area, enclosures,	2	31.	Windows, doors, clean, n	naintained, good repair	2	
	13.	Containers in guest rooms, lobby, hallway, asser	- TA	32.	Sleeping rooms adequate clothes hangers, ashtrays,	soap, towels, washcloths, drinking glasses, chairs	2	
	14.	Outside premises shall be maintained free of litte	er and	33.	Beds, mattresses, springs, covers, spreads clean, goo		2	
	5	unnecessary articles		34.	Bedding accessories, mat	tress pads, covers, sheets,	-	
		POISONOUS AND TOXIC MATERIAL	S	34.	pillows, and pilloweases a	adequate	2	
*	15.	Toxic items properly stored, labeled, and used PERSONNEL	4	35,	Furniture, appliances, dra venetian blinds clean, goo		2	
*	16.	Personnel with infections restricted	4	36.	Floors, carpet clean, good	repair	1	
	17.	Hands washed and clean, good hygienic practice	8, 4	37.	Walls, ceilings, skylights	clean, good repair	1	
		personal cleanliness	*	38.	Storage areas, closets clea	m, good repair	1	
		FIRE SAFETY		LINEN/EQUIPMENT SANITIZATION				
	18.	Fire extinguishers, smoke detectors, fire alarms;	foat	39.	The state of the s	equipment properly stored	1 2	
	10.	installed, number, maintained	.4	40.	Clean, soiled linen proper	Control of the Contro		
		Wiring heating, A.C. equipment, boiler room, ste	orage	41.	Linen room clean, orderly		1	
	19.	areas maintained, free of litter, unnecessary articles,		* 42.	Sanitization rinse, glasses	Control of the Contro	4	
_		flammables properly stored		43.	No reuse of single service	articles	1	
*	20.	Exits, evacuation plans, fire equipment notices	4	44	Single service articles, sto	rage, handled, constructed,		
	- 12	GENERAL CONSTRUCTION		44.	properly wrapped		1	
		Personnel toilet facilities: adequate, convenient,			ADMINISTRATION			
	21.	designed, cleaned, good repair, toilet tissue, wast	e 2	** 45.	Current permit posted		0	
	A. C. C. S.	receptacles	100000	** 46.	Most current complete in:		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 is 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		,		W. 55-2-00-
Signature of Person in Charge	Mal	Ву	Bu	Suet	EHS
Date of Signature 04	24/24	Time in/out	01:45 PM	03:00 PM	

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



DIVISION OF ENVIRONMENTAL HEALTH	Omo					
Establishment Information						
Establishment Name: Sonesta Nashville Airport Hotel						
Establishment Number: 620304483						
Observed Violations						
Total # 0						
	(4)					

Additional Comments

Checked rms 1818, 1814, 1811, 1608, 1606, 1602, 1604, 1601 (bed pulled), 1413, 1410, 1401

^{***}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	on
Establishment Name: Sone	
Establishment Number: 6	20304483
Observed Violations (co	nt'd)
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.











