



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

ESTABLISHMENT: Sonesta Nashville Airport Hotel
DATE: 04/24/24
SCORE: 100 / 100
LOCATION: 600 Marriott Drive
STAFF: Keisa Burrell
EST. NO.: 620304483
CITY, STATE, ZIP: Nashville TN 37214
PURPOSE: Routine
NUMBER OF ROOMS: 392
PERMITTEE:
FOLLOW-UP REQUIRED: YES (marked with X) NO

WATER/ICE

Table with 3 columns: Item #, Description, Points. Items 1-7 regarding water/ice source, pressure, cross-connection, and plumbing.

SEWAGE

Table with 3 columns: Item #, Description, Points. Item 8 regarding sewage disposal.

INSECT AND RODENT CONTROL

Table with 3 columns: Item #, Description, Points. Items 9-11 regarding insect/rodent control.

SOLID WASTE

Table with 3 columns: Item #, Description, Points. Items 12-14 regarding solid waste management.

POISONOUS AND TOXIC MATERIALS

Table with 3 columns: Item #, Description, Points. Items 15-17 regarding toxic materials and personnel hygiene.

FIRE SAFETY

Table with 3 columns: Item #, Description, Points. Items 18-20 regarding fire safety equipment and exits.

GENERAL CONSTRUCTION

Table with 3 columns: Item #, Description, Points. Item 21 regarding personnel toilet facilities.

Table with 3 columns: Item #, Description, Points. Items 22-38 regarding various facility standards like lavatory facilities, walkways, heating, etc.

LINEN/EQUIPMENT SANITIZATION

Table with 3 columns: Item #, Description, Points. Items 39-44 regarding linen and equipment sanitization.

ADMINISTRATION

Table with 3 columns: Item #, Description, Points. Items 45-46 regarding permit and report posting.

Failure to correct any violations of critical items within ten (10) days may result in suspension of your hotel/motel permit. Repeated violation of identical critical item category may result in revocation of your hotel/motel permit.

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

Signature of Person in Charge: [Signature]
Date of Signature: 04/24/24

By: [Signature]
Time in/out: 01:45 PM - 03:00 PM
EHS

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Establishment Information

Establishment Name: Sonesta Nashville Airport Hotel

Establishment Number : 620304483

Observed Violations

Total # 0

***See page at the end of this document for any violations that could not be displayed in this space.

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 extra Additional Comments that could not be displayed in this space.

Establishment Information

Establishment Name: Sonesta Nashville Airport Hotel

Establishment Number : 620304483

Observed Violations (cont'd)

Additional Comments (cont'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 **NOROVIRUS** A STOMACH BUG

Act fast! Clean up any vomit or diarrhea immediately.



Only use hot water & bleach if fabric laundering directions permit



*If using regular strength bleach (5.25%), increase the amount of bleach to 1 cup.



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.

任何呕吐或腹泻都可能含有诺如病毒，治疗时应视为含有诺如病毒处理。

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>.

