

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

		LISHMENT rood Suites					DATE 05/07/24	SCORE	
			STAFF 1iroslava Coli	menare	es		EST. NO. 620159405	_N/A_/10	0
	ry, s entw	2.0	PURPOSE Follow-Up					NUMBER OF ROO	OMS
PEI	RMI	TTEE				- 1	FOLLOW- UP () YES REQUIRED NO		
		WATER/ICE							
*	1.	Source, adequate		5			Personnel lavatory facilities: add	equate, convenient.	1
*	2.	Hot and cold under pressure		5	22	2.	accessible, soap, towels, hand-di		2
•	3.	Cross Connection		5			receptacles clean, good repair	Y210	_
	4.	Ice machine automatic dispensing, prep		2	23	3.	Outside walls, roof, gutters good		1
_	5.	Ice machine clean, maintained, free of c		2	2/	1.	Walkways, porches, hallways fro		1
	6.	Ice storage containers and scoops smoo constructed, designed, cleaned, stored h used		1			unnecessary articles, good repair Toilet and bathing facilities: ade	quate, location,	
	7.	Plumbing installed and maintained		2	2:	5.	designed, clean, good repair, tiss	sue, soap, waste	2
		SEWAGE					receptacle		
•	8.	Approved sewage and liquid waste disp functioning properly		5	20	5.	Bathing facility: anti-slip tubs, a appliques, slip-proof mats good	repair	2
_		INSECT AND RODENT CONTR	OL		27	7.	Heating and cooling system adec	quate, maintained,	1
•	9.	Presence of insects and rodents		4			installed		1
_	10.	Outer openings protected Harborage, attractants		2	28	_	Telephone service		1
	11.	SOLID WASTE		2	30	$\overline{}$	Lighting Ventilation		1
_		Outside storage containers, area, enclos	anne.	2		_		and anothernois	2
	12.	constructed, clean, covered, cleaning facility			31.		Sleening rooms adequate coan towels washelathe		1 4
	13.	Containers in guest rooms, lobby, hallw rooms, constructed, clean maintained		1	32,		Clothes hangers, ashtrays, drinking glasses, chairs		2
	14.	Outside premises shall be maintained fro unnecessary articles	ce of litter and	1	33		covers, spreads clean, good repa	ir	2
		POISONOUS AND TOXIC MATERIALS			34.		Bedding accessories, mattress pa pillows, and pillowcases adequate		2
*	15.	Toxic items properly stored, labeled, an		4	35		Furniture, appliances, draperies, venetian blinds clean, good repair	curtains, shades,	2
+	16.	Personnel with infections restricted		4	36		Floors, carpet clean, good repair		1
0	OUT I	Hands assistant and alone and treatment and alone				37. Walls, ceilings, skylights clean			1
*	17.			4	38	-	Storage areas, closets clean, goo	The state of the s	1
		FIRE SAFETY			-		LINEN/EQUIPMENT SAN		1
	10	Fire extinguishers, smoke detectors, fire	alarms;	Carl I	39).	Maintenance and cleaning equip		1 2
*	18.	installed, number, maintained		4	40),	Clean, soiled linen properly store		1
	19.	Wiring heating, A.C. equipment, boiler room, storage areas maintained, free of litter, unnecessary articles,			41	$\overline{}$	Linen room clean, orderly		1
				4	* 42	_	Sanitization rinse, glasses, linens		4
_	20	flammables properly stored			43		No reuse of single service article	S	1
•	20.	Exits, evacuation plans, fire equipment	notices	4	44		Single service articles, storage, h	andled, constructed,	1.6
		GENERAL CONSTRUCTION					properly wrapped		
	21	Personnel toilet facilities: adequate, con		-			ADMINISTRATION		-
	21.	designed, cleaned, good repair, toilet tis- receptacles	sue, waste	2	** 45	-	Current permit posted		0
Failun					** 46	.	Most current complete inspection	report posted	0

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		Ву	M. Comena	n a l>	EHS
Date of Signature	05/07/24	Time in/out	01:00 PM	01:20 PM	

(**) Identifies misdemeanor violations

(*) Identifies critical items

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Establishment Information



Establishment Name: Brentwood Suites	
Establishment Number: 620159405	
Observed Violations	
Total # 0	
	1
***See page at the end of this document for any violations that could not be displayed in this space.	
Additional Comments	

Priority violation #18 noticed in the routine inspection on 4/24/2024 was corrected.

^{***}See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Name Establishment Numb	Brentwood Suites 620159405		
	21.7		
Observed Violatio	ons (cont'd)		
dditional Comm	ents (cont'd)		
idanaonai Comm	ento (cont a)		

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.











