

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

	DISHMENT DISHMENT				DATE 04/15/24	SCORE	
LOCA 530 C		AFF nryn McCa	nless		EST. NO. 620310701	96_/10	0
CITY, Nashv		RPOSE outine				NUMBER OF RO	OMS
PERMI	TTEE				FOLLOW- UP YES REQUIRED () NO		
	WATER/ICE						
* L	Source, adequate		5		Personnel lavatory facilities: ad	lequate, convenient.	1
* 2.	Hot and cold under pressure		5	22.	accessible, soap, towels, hand-		2
* 3.	THE RESERVE OF THE PROPERTY OF		5		receptacles clean, good repair	322	
4.	Ice machine automatic dispensing, prepack		2	23.	Outside walls, roof, gutters god		1
5.	Ice machine clean, maintained, free of conti Ice storage containers and scoops smooth,	aminants	2	24.	Walkways, porches, hallways f		1
6.		led, and	1		unnecessary articles, good repa Toilet and bathing facilities: ad	equate, location,	
7.	Plumbing installed and maintained		2	25.	designed, clean, good repair, tis	ssue, soap, waste	2
	SEWAGE				receptacle		
* 8.	Approved sewage and liquid waste disposal functioning properly		5	26.	Bathing facility: anti-slip tubs, appliques, slip-proof mats good		2
	INSECT AND RODENT CONTROL	2		27.	Heating and cooling system add	equate, maintained,	1
* 9.	Presence of insects and rodents		4		installed		1.
10.	The state of the s		2	28.	Telephone service		1
11.	The second secon		2	29.	Lighting		1
	SOLID WASTE			30.	Ventilation		1
12.	Outside storage containers, area, enclosures constructed, clean, covered, cleaning facility		2	31.	Windows, doors, clean, maintai	and the state of t	2
13.	Containers in quest rooms Johly hallway		1	32,	Sleeping rooms adequate soap, clothes hangers, ashtrays, drink	ing glasses, chairs	2
14.	Outside premises shall be maintained free o	f litter and	1	33.	Beds, mattresses, springs, slats, covers, spreads clean, good rep	air	2
- 50 4	unnecessary articles			34.	Bedding accessories, mattress p		2
	POISONOUS AND TOXIC MATER		-		pillows, and pilloweases adequa		-
* 15.	PERSONNEL	sed	4	35,	Furniture, appliances, draperies venetian blinds clean, good rep	air	2
* 16.	Personnel with infections restricted		4	36.	Floors, carpet clean, good repai		1
* 17.	Hands washed and clean, good hygienic pra	ictices,	4	37.	Walls, ceilings, skylights clean,	e Windowski and the same	1
	personal cleaniness		77.	38.	Storage areas, closets clean, goo	od repair	1
	FIRE SAFETY			_	LINEN/EQUIPMENT SAI		
* 18.	Fire extinguishers, smoke detectors, fire ala	rms;	(4)	39.	Maintenance and cleaning equi		2
1	installed, number, maintained		107	40.	Clean, soiled linen properly sto	red	1
	Wiring heating, A.C. equipment, boiler room, storage		720	41.	Linen room clean, orderly		1
* 19.	areas maintained, free of litter, unnecessary flammables properly stored	articles,	4	* 42.	Sanitization rinse, glasses, liner		4
* 20.	Exits, evacuation plans, fire equipment notice			43.	No reuse of single service articl	The state of the s	1
445	GENERAL CONSTRUCTION	ces	4	44.	Single service articles, storage, properly wrapped	handled, constructed,	1
		ant I		-			1 3
21.	Personnel toilet facilities: adequate, conveni designed, cleaned, good repair, toilet tissue,		2	** A5	ADMINISTRATION		1 6
41.	receptacles	waste	-	45.	Current permit posted	AND DESCRIPTION OF THE PARTY OF	0
	orrect any violations of critical items within ten (10) days may			40.	Most current complete inspection	n report posted	0

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 items category 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.

(*) Identifies critical items	(**) Identifies misdemeanor violation	S		
Signature of Person in Charge	Shry 22	Ву	Kta Mass	EH

Date of Signature 04/15/24 Time in/out 01:00 PM 01:45 PM

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



Frank Dahmana	1-8
Establishment	Information

Establishment Name: Maddox Hotel
Establishment Number: 620310701

Observed Violations	
Total # 1	
*18: Suite 300: fire extinguisher expired	

Additional Comments

Laundry done off site through Reno laundry. Cleaners keep chemicals in carts off site.

Inspected suites 500, 300

A follow-up will be conducted regarding the fire extinguisher in suite 300.

^{***}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.

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10100-30 to 10100-00 To /	

Your building water system and Legionella



How to assess your building to protect guests and staff:

- ☐ Complete this short worksheet to see if your building is at high risk for *Legionella* growth: https://www.cdc.gov/legionella/wmp/toolkit/wmp-risk.html
- Learn the basics of a water management program: https://www.cdc.gov/legionella/wmp/overview.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 building water?

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 may grow and spread in hotel water systems. Hotels often have a large number of visitors and numerous Legionella outbreaks have occurred at hotels. From 2016 to 2017, there were 134 illnesses related to two outbreaks at Tennessee hotels.



What can you do to prevent Legionella?

You can protect your guests and staff by assessing your water system and learning about water management programs. Using a water management program can help identify hazards in your water system and prevent the growth and spread of *Legionella* bacteria.

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.











