

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

ESTABLISHMENT Quality Suites Hotel						DATE 03/25/24	SCORE	
LOCATION 2615 Elm Hill Pike. STAFF Ngan Nguyen				1		EST. NO. 620019237	92 /100 NUMBER OF ROOMS 50	
	CITY, STATE, ZIP Nashville TN 37214 Routine				•			
PE	RMIT	TEE				FOLLOW- UP YES REQUIRED () NO		
		WATER/ICE						
*	1.	Source, adequate	Total and the state of the stat					
:	2.	Hot and cold under pressure		5	22.	accessible, soap, towels, hand-d	frying device, waste	, waste 2
•		Cross Connection Ice machine automatic dispensing, prepackaged Ice machine clean, maintained, free of contamination of the storage containers and scoops smooth.		5	- 22	receptacles clean, good repair	4 2000 70	
				2	23.	Outside walls, roof, gutters goo	The state of the s	1
	. af-	Ice storage containers and scoops smooth, constructed, designed, cleaned, stored handled, and used			24.	Walkways, porches, hallways fr unnecessary articles, good repair		1
	6.				26	Toilet and bathing facilities: add	equate, location,	
	7.	Plumbing installed and maintained		2	25.	designed, clean, good repair, tis receptacle	sue, soap, waste	2
_		SEWAGE						_
*	8.	Approved sewage and liquid waste di- functioning properly	5	26.	Bathing facility: anti-slip tubs, adequate slip strips, appliques, slip-proof mats good repair			
_	-	INSECT AND RODENT CONT	ROL		27.	Heating and cooling system ade	quate, maintained,	1
•	Presence of insects and rodents Outer openings protected.		4		installed			
Outer openings protected Harborage, attractants		2	28.	Telephone service				
	11. Harborage, attractants SOLID WASTE			2	29. 30.	Lighting Ventilation		
	100	Outside at a second and a second			31.	Windows, doors, clean, maintained, good repair		2
_ 1	12.	constructed, clean, covered, cleaning facility		2	32.	Sleeping rooms adequate soap, towels, washcloths, clothes hangers, ashtrays, drinking glasses, chairs		2
Containers in guest rooms, lobby, hallway, assembly rooms, constructed, clean maintained Outside premises shall be maintained free of litter and unnecessary articles.		1	33.	Beds, mattresses, springs, slats, rails, pads, linens,		2		
		Outside premises shall be maintained free of litter and unnecessary articles			-	covers, spreads clean, good repa	Name of the last o	
POISONOUS AND TOXIC MATERIALS				34.	Bedding accessories, mattress p pillows, and pillowcases adequa		2	
*	15.		Toxic items properly stored, labeled, and used		35,	Furniture, appliances, draperies, curtains, shades, venetian blinds clean, good repair		2
+	16.	Personnel with infections restricted		4	36.	Floors, carpet clean, good repair		1
6	11000	Hands washed and clean, good hygien	ic practices	-	37.	Walls, ceilings, skylights clean,		1
*	17.	personal cleanliness	ne praences,	4	38.	Storage areas, closets clean, goo	Wheelphinelphine from the company of	1
		FIRE SAFETY		_		LINEN/EQUIPMENT SAN	THE RESERVE OF THE PERSON NAMED IN COLUMN TWO IS NOT THE PERSON NAMED IN COLUMN TWO IS NAMED IN COLUMN TW	1
	10	Fire extinguishers, smoke detectors, fire alarms; installed, number, maintained			39.	Maintenance and cleaning equipment properly stor		1 2
_	18.			4	4 40.	Clean, soiled linen properly stor	And the second s	1
	-	Wiring heating, A.C. equipment, boiler room, storage			41.	Linen room clean, orderly		1
			maintained, free of litter, unnecessary articles, 4		 42. Sanitization rinse, glasses, line 		- Control of the Cont	4
		flammables properly stored		-	43.	No reuse of single service article	TOTAL PROPERTY.	1
	20.	Exits, evacuation plans, fire equipmen GENERAL CONSTRUCTION	t notices	(4)	44.	Single service articles, storage, l properly wrapped	handled, constructed,	1
		Personnel toilet facilities: adequate, co	onvenient.		8.0	ADMINISTRATION		
	21.	designed, cleaned, good repair, toilet tissue, waste		2 *	** 45.	Current permit posted		0
		receptacles	HOME ALCOHOLD	200	** 46.	Most current complete inspectio	in report posted	[0]

Failure to correct any violations of critical items within sen (10) days may result in suspension of your hotel/motel permit. Repeated violation of identical critical items category may result in suspension of your hotel/motel permit. Repeated violation of identical critical items category may result in suspension of your hotel/motel permit. Rems 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 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 its	ems (**) Identifies misdemennor violations	Andrews merker kerkert.	2 00	ACC ACCOUNT OF BUILDING STATES	
Signature of Person in Charge	Clule	By	Plyty	my—	EH
Date of Signature _	03/25/24	Time in/out	03:00 PM	03:45 PM	

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Establishment Information

Establishment Name: Quality Suites Hotel

Establishment Number: 620019237

0	A	FT - 1	5-45-1	
Observ	nea l	mo	atio	ns

Total # 4

12: Dumpster door was open.

*20: Door does not self close to room 318. CA: PIC will put in work order to fix door.

33: Stains on mattress in room 313.

46: Most recent inspection report not posted.

Additional Comments

Inspected rooms: laundry room, boiler room 313,318,203,219,110

^{***}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.

bserved Vio	ations (cont'd)		
dditional Co	mments (cont'd)		

Establishment Information

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.











