

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

		LISHMENT Inn & Suites				DATE 09/08/21	SCORE	
LOCATION STAFF 1000 Hershel Dr Jennifer Udul						EST. NO. 620240550	88 /100 NUMBER OF ROOMS 85	
CITY, STATE, ZIP  Mount Juliet  TN 37122  PURPOSE  Routine								
PEF	RMIT	TTEE				FOLLOW- UP YES REQUIRED ( ) NO		
		WATER/ICE						
*	1.	Source, adequate		5		Personnel lavatory facilities: ad-	equate, convenient.	
*	2.	Hot and cold under pressure		5	22.	accessible, soap, towels, hand-d		2
*	3.	Cross Connection		5		receptacles clean, good repair		
	4.	Ice machine automatic dispensing, pro-		2	23.	Outside walls, roof, gutters goo	The state of the s	1
	5.	Ice machine clean, maintained, free o		2	24.	Walkways, porches, hallways fr		1
	6.	Ice storage containers and scoops sme constructed, designed, cleaned, stored used		1		unnecessary articles, good repair Toilet and bathing facilities: add		Ŧ,
	7.	Plumbing installed and maintained		2	25.	designed, clean, good repair, tis		2
		SEWAGE		-		receptacle		1
_	104	Approved sewage and liquid waste di	snosal			Bathing facility: anti-slip tubs, a	dequate slip strips	+
•	8.	functioning properly	altavasis,	5	26.	appliques, slip-proof mats good		2
		INSECT AND RODENT CONT	ROL		72.55	Heating and cooling system ade	and the second s	
	9.	Presence of insects and rodents	KOL	4	27.	installed	quaic, maintaineu,	1
	10.	Outer openings protected		2	28	Telephone service		1
	11.	Harborage, attractants		2		Lighting		1
		SOLID WASTE			30.	Ventilation		TY
	12	Outside storage containers, area, encle	osures.	-	31.	Windows, doors, clean, maintain	ned, good renair	2
	12.	constructed, clean, covered, cleaning facility		2	The state of the s	Sleeping rooms adequate soap, towels, washcloths, clothes hangers, ashtrays, drinking glasses, chairs		
	13.	Containers in guest rooms, lobby, hallway, assembly rooms, constructed, clean maintained		1	32.			2
	14.	Outside premises shall be maintained unnecessary articles	free of litter and	1	33.		iir	(2
		POISONOUS AND TOXIC MA	TERIALS		34.	Bedding accessories, mattress p pillows, and pillowcases adequa		2
*	15.	Toxic items properly stored, labeled,		4	,45%	Furniture, appliances, draperies,		400
		PERSONNEL			35.	venetian blinds clean, good repa		2
+	16.	Personnel with infections restricted		4	36.	Floors, carpet clean, good repair		1
3	UUU I	Hands washed and clean, good hygier	ic practices		37.	Walls, ceilings, skylights clean,		CI
	17.	personal cleanliness	Prince of the Park	4	38.	Storage areas, closets clean, goo	When the best for the state of	1
		FIRE SAFETY				LINEN/EQUIPMENT SAN		
	10	Fire extinguishers, smoke detectors, fi	re alarms:	Con I	39.	Maintenance and cleaning equip		1 2
	18.	installed, number, maintained		4	40.	Clean, soiled linen properly stor		1
		Wiring heating, A.C. equipment, boiler room, storage areas maintained, free of litter, unnecessary articles, 4			41.	Linen room clean, orderly		1
	19.			4	* 42.	Sanitization rinse, glasses, linen-	S	4
		flammables properly stored			43.	No reuse of single service article	es	1
1	20.	Exits, evacuation plans, fire equipment	t notices	(4)	11	Single service articles, storage, l		
	ARREA .	GENERAL CONSTRUCTION			44.	properly wrapped		1
		Personnel toilet facilities: adequate, convenient,			3.11	ADMINISTRATION		1
	21.	designed, cleaned, good repair, toilet tissue, waste receptacles		2	** 45.	Current permit posted		0
				12.00	** 46.	Most current complete inspectio		0

Failure to correct any violations of critical items within ten (10) days may result in suspension of your hotel/motel permit. Repeated violations of identical critical items category may result in revocation of your hotel/motel permit. Items identified as constituting imminent health hazards 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 inspection 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.

bearing regarding this report by fil	ling a written request with the Commission	oner within ten (10) days of the date of this report.	T.C.A. Sections 68-14-307, 68-14-308, 68-14-318, 6	8-14-7
(*) Identifies critical items	(**) Identifies misdemeans	or violations	TO THE REPORT OF THE PROPERTY	
Signature of Person in Charge	JOHN .	By	A AM	

Date of Signature 09/08/21 Time in/out 09:25 AM 10:42 AM

EHS

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



### Establishment Information

Establishment Name: Quality Inn & Suites

Establishment Number: 620240550

### Observed Violations

Total # 6

- \*20: Evacuation plan missing in room 127
- 29: Light over shower in room 232 not working
- 32: Room 118 only has one chair
- 33: Tear in pillow case room 127
- 35: Stains on chair cushion room 231
- 37: Dry wall peeling off ceiling in bathroom due to leak room 231. Marks on walls in several rooms

### Additional Comments

Smoke extinguishers Feb 2021. Central system inspected by Pye Barker June 2021 Inspected rooms 118, 127, 203, 221, 231, 302, 313, 323

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

<sup>\*\*\*</sup>See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Number: 620240550  Observed Violations (cont'd)	
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Observed Violations (cont'd)	
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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.











