

(*) Identifies critical items

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

* 1. * 2. * 3. 4. 5. 6. 7.	TATE, ZIP TN 37090 TEE WATER/ICE Source, adequate Hot and cold under pressure Cross Connection Ice machine automatic dispensing, prepackaged Ice machine clean, maintained, free of contaminants Ice storage containers and scoops smooth,	5 5 5 2	22.	FOLLOW- UP () YES REQUIRED NO	98 /10 NUMBER OF RO 45	200
* 1. * 2. * 3. 4. 5. 6. 7.	WATER/ICE Source, adequate Hot and cold under pressure Cross Connection Ice machine automatic dispensing, prepackaged Ice machine clean, maintained, free of contaminants Ice storage containers and scoops smooth,	5	22	REQUIRED NO		OMS
* 1. * 2. * 3. 4. 5. 6.	WATER/ICE Source, adequate Hot and cold under pressure Cross Connection Ice machine automatic dispensing, prepackaged Ice machine clean, maintained, free of contaminants Ice storage containers and scoops smooth,	5	22	REQUIRED NO		
* 1. * 2. * 3. 4. 5. 6.	Source, adequate Hot and cold under pressure Cross Connection Ice machine automatic dispensing, prepackaged Ice machine clean, maintained, free of contaminants Ice storage containers and scoops smooth,	5	22	Personnel lavatory facilities: ade		
* 2. * 3. 4. 5. 6.	Hot and cold under pressure Cross Connection Ice machine automatic dispensing, prepackaged Ice machine clean, maintained, free of contaminants Ice storage containers and scoops smooth,	5	22	Personnel layatory facilities: ade		
* 3, 4, 5, 6,	Cross Connection Ice machine automatic dispensing, prepackaged Ice machine clean, maintained, free of contaminants Ice storage containers and scoops smooth,	5	22		equate, convenient.	T
4. 5. 6. 7.	Ice machine automatic dispensing, prepackaged Ice machine clean, maintained, free of contaminants Ice storage containers and scoops smooth,			accessible, soap, towels, hand-di		2
5. 6. 7.	Ice machine clean, maintained, free of contaminants Ice storage containers and scoops smooth,	2		receptacles clean, good repair	320	
6.	Ice storage containers and scoops smooth,		23.	Outside walls, roof, gutters good	The state of the s	1
6. 7.		2	24.	Walkways, porches, hallways fro		1
	constructed, designed, cleaned, stored handled, and used	1		unnecessary articles, good repair Toilet and bathing facilities: ade	equate, location,	
	Plumbing installed and maintained	2	25.	designed, clean, good repair, tiss	sue, soap, waste	2
	SEWAGE			receptacle		
	Approved sewage and liquid waste disposal, functioning properly	5	26.	Bathing facility: anti-slip tubs, adequate slip strips appliques, slip-proof mats good repair		2
	INSECT AND RODENT CONTROL		27.	Heating and cooling system adea	quate, maintained,	1
	Presence of insects and rodents	4		installed	NOV VOID OF THE CONTRACT OF TH	1
	Outer openings protected	2	28.	Telephone service		1
11. Harborage, attractants		2	29.	Lighting		1
	SOLID WASTE		30.	Ventilation		1
	Outside storage containers, area, enclosures,	2	31.	Windows, doors, clean, maintain		2
13	13. Constructed, clean, covered, cleaning facility Containers in guest rooms, lobby, hallway, assembly rooms, constructed, clean maintained		32,	Sleeping rooms adequate soap, towels, washcloths, clothes hangers, ashtrays, drinking glasses, chairs		2
Outside premises shall be maintained free of litter and		1	33.	Beds, mattresses, springs, slats, rails, pads, linens, covers, spreads clean, good repair		2
	unnecessary articles		34.	Bedding accessories, mattress pa		2
	POISONOUS AND TOXIC MATERIALS			pillows, and pillowcases adequate		
	Toxic items properly stored, labeled, and used PERSONNEL	4	35,	Furniture, appliances, draperies, venetian blinds clean, good repa	ir	2
	Personnel with infections restricted	4	36.	Floors, carpet clean, good repair		1
* 17.	Hands washed and clean, good hygienic practices,	- 4	37.	Walls, ceilings, skylights clean,	The second secon	1
	personal cleanliness	77	38.	Storage areas, closets clean, goo	d repair	1
	FIRE SAFETY			LINEN/EQUIPMENT SAN		
	Fire extinguishers, smoke detectors, fire alarms;	4	39.	Maintenance and cleaning equip		2
0.000	installed, number, maintained	(5.5)	40.	Clean, soiled linen properly store	ed	1
	Wiring heating, A.C. equipment, boiler room, storage areas maintained, free of litter, unnecessary articles,	CAC.	41.	Linen room clean, orderly		1
	flammables properly stored	4	* 42.	Sanitization rinse, glasses, linens No reuse of single service article	the same and the s	4
	Exits, evacuation plans, fire equipment notices	4	45.	The second secon	1719	1
	GENERAL CONSTRUCTION	4	44.	Single service articles, storage, h properly wrapped	iandied, constructed,	1
	Personnel toilet facilities: adequate, convenient,					1 3
	designed, cleaned, good repair, toilet tissue, waste	2	** 45.	ADMINISTRATION Current permit posted		1.0
PC275791 156	receptacles	12.00	** 46.	Current permit posted		0

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

Signature of Person in Charge		By	dige to	<i>3</i> 0)	EH:
Date of Signature	03/21/24	Time in/out 1	1:12 AM	11:54 AM	

(**) Identifies misdemeanor violations

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



Establishment Information	
Establishment Name: Quality Inn	
Establishment Number: 620312584	
Observed Violations	
Total # 1	
25: Room 111 sink pipes leaking in bathroom	
25. Room 111 sink pipes leaking in batinoom	

Additional Comments

Rooms inspected 110 111 112 120 122 124

^{***}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.

Establishment Name: Quali	ty Inn
	20312584
Observed Violations (co	nt'd)
Additional Comments (a	a neldi
Additional Comments (c Source Type: Water	
ource Type. Water	Source: City

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.











