

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

ESTABLISHMENT Best Western Inn					DATE 04/01/24	SCORE	
	CAT 88 Ch		e Graves	EST. NO. 620127886		88_/100	
		TATE, ZIP esboro TN 37129 Routin		•		NUMBER OF RO	OMS
PE	RMIT	TTEE			FOLLOW- UP YES REQUIRED () NO		
		WATER/ICE					
	1. 2. 3.	Source, adequate Hot and cold under pressure Cross Connection	5 5	22.	Personnel lavatory facilities: ade accessible, soap, towels, hand-dr receptacles clean, good repair		2
	A	Ice machine automatic dispensing, prepackaged		23.	Outside walls, roof, gutters good	l repair	1
	(5.)	Ice machine clean, maintained, free of contamin Ice storage containers and scoops smooth,		24.	Walkways, porches, hallways fro unnecessary articles, good repair	ee of litter,	1
	7.	constructed, designed, cleaned, stored handled, used Plumbing installed and maintained SEWAGE	and 1	25.	Toilet and bathing facilities: ade designed, clean, good repair, tiss receptacle		2
•	8.	Approved sewage and liquid waste disposal, functioning properly	5	26.	Bathing facility: anti-slip tubs, a appliques, slip-proof mats good		2
		INSECT AND RODENT CONTROL		27.	Heating and cooling system adec		1
•	9.	Presence of insects and rodents	4		installed		1.
_	10.	Outer openings protected	2 2	28.	Telephone service		1
_	11.	The second secon		4	29. Lighting 30. Ventilation		1
_		SOLID WASTE			Ventilation		1
	12.	Outside storage containers, area, enclosures, constructed, clean, covered, cleaning facility	2	31.	Windows, doors, clean, maintain Sleeping rooms adequate soap, to	owels, washcloths,	2
13.		Containers in guest rooms, lobby, hallway, assembly rooms, constructed, clean maintained		33.	clothes hangers, ashtrays, drinking glasses, chairs Beds, mattresses, springs, slats, rails, pads, linens,		2
	14.	Outside premises shall be maintained free of litter and unnecessary articles		34.	covers, spreads clean, good repair Bedding accessories, mattress pads, covers, sheets,		2
		POISONOUS AND TOXIC MATERIAL	LS	54.	pillows, and pilloweases adequat	te	- 4
	15.	Toxic items properly stored, labeled, and used PERSONNEL	4	35.	Furniture, appliances, draperies, venetian blinds clean, good repai		(2)
*	16.	Personnel with infections restricted	4	36.	Floors, carpet clean, good repair		1
	17.	Hands washed and clean, good hygienic practic	es, 4	37.	Walls, ceilings, skylights clean,	good repair	1
		personal cleanliness	1.72	38.	Storage areas, closets clean, good	d repair	1
		FIRE SAFETY			LINEN/EQUIPMENT SAN	ITIZATION	CALLE OF
	18.	Fire extinguishers, smoke detectors, fire alarms	0	39.	Maintenance and cleaning equip	and the second s	2
		installed, number, maintained		40.	Clean, soiled linen properly store	ed	1
	19.	Wiring heating, A.C. equipment, boiler room, storage areas maintained, free of litter, unnecessary articles,		41.	The state of the s		1
		flammables properly stored	cles, 4	* 42. 43.	Sanitization rinse, glasses, linens No reuse of single service article		4
	20.	Exits, evacuation plans, fire equipment notices	(4)	10000	Single service articles, storage, h	THE STATE OF THE S	1
	-	GENERAL CONSTRUCTION		44.	properly wrapped		1
		Personnel toilet facilities: adequate, convenient, designed, cleaned, good repair, toilet tissue, waste 2 receptacles		25.11	ADMINISTRATION		1
3	21.			** 45.	Current permit posted		0
	0.466			** 46.	Most current complete inspection	NAME OF TAXABLE PARTY OF TAXABLE PARTY.	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 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 impection report in a conspicuous manner and to keep this impection 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	ing a written request with the Commissioner within ten (1	0) days of the date of this report.	T.C.A. Sections 68-14-307, 68-14-308, 68-14-318, 68-14-3	(21, nr
(*) Identifies critical items	(**) Identifies misdemeanor violations		HILITORIA NIVERTINO E THE RETURNING STORMS SHIP CONTROLLAND COLLEGE FROM THE PER	
Signature of Person in Charge	Junil	Ву		

Date of Signature 04/01/24 Tir

Time in/out 02:36 PM 03:2

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Establishment Information

Establishment Name: Best Western Inn Establishment Number: 620127886

Observed Violations

Total # 6

- 5: Missing tray on ice machine where you sit the ice buckets.
- *18: Missing smoke detector in guest room 124. A warning letter will, be requested due to this critical item violation being noted on two consecutive inspection reportts in a row.
- *18: Missing breaker bar for fire extinguisher near room 218. A warning ketter will,be requested due to this critical item violation being noted on two consecutive inspection reports in a row.
- *20: Only one phone in guest rooms 124 and 109, and they are not working.
- *20: Missing evacuation plan in guest room 107.
- 35: Bottom drawer on dreeser in guest rooms 124 and 109 are missing handles.

Additional Comments

124, 220, 207, 101, 109, A follow up inspection will be performed within 10 days to verify compliance of all critical item violations.

^{***}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: Best Western Inn Establishment Number: 620127886			
Observed Violations (cont'	d)		
Additional Comments (con	t'd)		
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.











