

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

	LISHMENT y Inn Express Hotel & Suites				DATE 03/18/24	SCORE	
LOCAT 826 S.		STAFF Paige Bass			EST. NO. 620201837	95_/10	0
CITY, S Leband		PURPOSE Routine				NUMBER OF RO	OMS
PERMI	TTEE				FOLLOW- UP () YES REQUIRED NO		
	WATER/ICE						
* L	Source, adequate		5		Personnel lavatory facilities: ad	equate, convenient.	1
* 2.	Hot and cold under pressure		5	22.			2
* 3.	Cross Connection		5		The state of the s	922 <u> </u>	
4.	Ice machine automatic dispensing, pre-		2	23.		The state of the s	1
5.	Ice machine clean, maintained, free of	the bank of their section of the sec	2	24.			1
6.	Ice storage containers and scoops smoo constructed, designed, cleaned, stored used		1		Toilet and bathing facilities: ad-	equate, location,	
7.	Plumbing installed and maintained		2	25.		sue, soap, waste	2
	SEWAGE				receptacle		
* 8.	Approved sewage and liquid waste dis- functioning properly	· OLEHONO P.O.	5	26.			2
	INSECT AND RODENT CONT	ROL		27.		equate, maintained,	1
* 9.	Presence of insects and rodents		4				1
10.	Outer openings protected		2	28.			1
11.	Harborage, attractants		2	29.	The state of the s		1
460	SOLID WASTE			30.		5.1	1
12.	Outside storage containers, area, enclo-		(2)	31.		and the second s	2
13.	constructed, clean, covered, cleaning facility Containers in guest rooms, lobby, hallway, assembly rooms, constructed, clean maintained		1	32.	clothes hangers, ashtrays, drinking glasses, chairs		
14.	Outside premises shall be maintained f unnecessary articles	ree of litter and	1	33.	covers, spreads clean, good repa	air	2
	POISONOUS AND TOXIC MAT	FEDIALE		34.	Bedding accessories, mattress p	ads, covers, sheets,	2
* 15.	Toxic items properly stored, labeled, as						200
10.	PERSONNEL	iu uscu	4	35.			(2)
* 16.	Personnel with infections restricted		4	36.			(1)
A THE	Hands washed and clean, good hygieni	o practicas		37.	the state of the s		14
* 17.	personal cleanliness	e practices,	4	38.	The state of the s	e Windowskie and Control in a	1
	FIRE SAFETY			50.	The second secon		1
	Fire extinguishers, smoke detectors, fir	e alarms:		39.			2
* 18.	installed, number, maintained		4	40.			1
• 19.	Wiring heating, A.C. equipment, boiler room, storage areas maintained, free of litter, unnecessary articles,		4 -	41.	Linen room clean, orderly		1
				* 42.	The second secon	S	4
	flammables properly stored			43.	The second secon	a la constantina de la constantina della constan	1
* 20.	Exits, evacuation plans, fire equipment	notices	-4	44	Single service articles, storage,	handled, constructed,	
	GENERAL CONSTRUCTION			44.	properly wrapped		1
	Personnel toilet facilities: adequate, con	nvenient,		2011	ADMINISTRATION		
21.	designed, cleaned, good repair, toilet tis	ssue, waste	2	** 45.	Current permit posted		0
	receptacles				EST. NO. 620201837 Personnel lavatory facilities: adequate, convenient, accessible, soap, towels, hand-drying device, waste receptacles clean, good repair Outside walls, roof, gutters good repair Walkways, porches, hallways free of litter, unnecessary articles, good repair Toilet and bathing facilities: adequate, location, designed, clean, good repair, tissue, soap, waste receptacle Bathing facility: anti-slip tubs, adequate slip strips, appliques, slip-proof mats good repair Heating and cooling system adequate, maintained, installed Telephone service Lighting Ventilation Windows, doors, clean, maintained, good repair Sleeping rooms adequate soap, towels, washcloths, clothes hangers, ashtrays, drinking glasses, chairs Bedding accessories, mattress pads, covers, sheets, pillows, and pillowcases adequate Furniture, appliances, draperies, curtains, shades, venetian blinds clean, good repair Floors, carpet clean, good repair Walls, ceilings, skylights clean, good repair Storage areas, closets clean, good repair Storage areas, closets clean, good repair LINEN/EQUIPMENT SANITIZATION Maintenance and cleaning equipment properly stored Clean, soiled linen properly stored Linen room clean, orderly Sanitization rinse, glasses, linens No reuse of single service articles Single service articles, storage, handled, constructed, properly wrapped		

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 impection 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

earing regarding this report by filing	a written request with the Commissioner within ten ((10) days of the date of this repo	ort. T.C.A. Sections 68-14-307, 68-14-308, 68-14-318, 68-	14-321, and 4-5-320.
*) Identifies critical items	(**) Identifies misdemeanor violations			
Signature of Person in Charge	Ball	By	Jaigh Ran	EHS

03/18/24 Date of Signature

Person in Charge

10:48 AM Time in/out

12:40 PM

EHS

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



Ectob	lichma	ant Info	ormation
esian	nsam	2111 111110	3111124116311

Establishment Name: Holiday Inn Express Hotel & Suites

Establishment Number: 620201837

Observed Violations				
Total # 3				

12: Multiple bags of trash stored on the ground next to the dumpster area

35: Room 212 has staining on couch cushion of pull out bed

36: Room 212 has soda bottle type trsh debri underneath bed next to window

Additional Comments

Rooms seen for inspection 212 303 311 312 314 317 321 411 412 421 510 518 521

^{***}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.

stablishment Name: Holiday I		
stablishment Number: 6202	01837	
Observed Violations (cont'	D .	
		_
dditional Comments (con	!'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.











