

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

| ESTABLISHMENT ECONOMY HOTEL | | | | | DATE 12/11/23 | SCORE | | |
|---|---------------------------------|--|-----------------|-------|------------------|--|--|-----|
| LOCATION 3896 LAMAR AVE STAFF Eurethia Line | | | | | | EST. NO. 620302434 | 76 /100 | |
| CI | ΓY, S | TATE, ZIP | PURPOSE | | | | NUMBER OF RO | OMS |
| Me | emph | nis TN 38118 | Routine | | | | | |
| PE | RMI | TTEE | | | | FOLLOW- UP YES REQUIRED () NO | | |
| | | WATER/ICE | | | A | | | |
| | 2 | Hot and cold under pressure Cross Connection | | 5 | 22. | receptacles clean, good repair | | 2 |
| | 4. | Ice machine automatic dispensing, pre | | 2 | 23. | Outside walls, roof, gutters goo | The state of the s | 1 |
| | 5. | Ice machine clean, maintained, free of | | 2 | 24 | Walkways, porches, hallways for | | 0 |
| | 6. | Ice storage containers and scoops smooth, constructed, designed, cleaned, stored handled, and used | | | 1 0 | unnecessary articles, good repair Toilet and bathing facilities: adequate, location, | | |
| | 7. | Plumbing installed and maintained SEWAGE | | 25. | | designed, clean, good repair, tis receptacle | ssue, soap, waste | |
| • | 8. | Approved sewage and liquid waste disposal, functioning properly | | | 26. | Bathing facility: anti-slip tubs, a appliques, slip-proof mats good | | 2 |
| | | INSECT AND RODENT CONTROL | | | 27. | Heating and cooling system adequate, maintained, | | 1 |
| | Presence of insects and rodents | | 7 | | installed | A STATE OF THE STA | | |
| - | 10. | The state of the s | | | 28. | Telephone service | | (1) |
| _ | 11. | I. Harborage, attractants SOLID WASTE | | 2 | 30. | Lighting Ventilation | | |
| | _ | Outside storage containers, area, enclo | Careful Careful | | 31. | | and and made | (3) |
| | 12. | constructed, clean, covered, cleaning facility | | 2 | 3404 | Slasning rooms adaquata coon towals washelothe | | (2) |
| | 13. | Containers in guest rooms, lobby, hallway, assembly rooms, constructed, clean maintained | | | 32. | clothes hangers, ashtrays, drinking glasses, chairs Beds, mattresses, springs, slats, rails, pads, linens, | | |
| | 14. | Outside premises shall be maintained free of litter and unnecessary articles | | | | covers, spreads clean, good repair Bedding accessories, mattress pads, covers, sheets, | | |
| | | POISONOUS AND TOXIC MATERIALS | | | 34. | pillows, and pillowcases adequate | | (2) |
| | 15. | Toxic items properly stored, labeled, at PERSONNEL | nd used | 4 | 35. | Furniture, appliances, draperies venetian blinds clean, good repo | | (2) |
| | 16. | Personnel with infections restricted | | 4 | 36. | Floors, carpet clean, good repair | | 0 |
| | 17. | Hands washed and clean, good hygieni | e practices, | 5282 | 57. | Walls, ceilings, skylights clean, | good repair | 3 |
| 11/2 | | personal cleanliness | C 4 SECONDO CO | 4 | 38. | Storage areas, closets clean, goo | od repair | 1 |
| | | FIRE SAFETY | | | 12.54 | LINEN/EQUIPMENT SAN | NITIZATION | |
| | 18. | Fire extinguishers, smoke detectors, fire alarms; installed, number, maintained | | 4 | 39 | Maintenance and cleaning equip | | 2 |
| _ | 1000 | | | 15.27 | 40. | Creating stories interest property stories | | (A) |
| | 19. | Wiring heating, A.C. equipment, boiler room, storage areas maintained, free of litter, unnecessary articles, flammables properly stored | | 4 | 915 | Linen room clean, orderly | | U |
| | | | | | 43. | Sanitization rinse, glasses, linen No reuse of single service article | | 4 |
| | 20. | Exits, evacuation plans, fire equipment | notices | 4 | 43. | The second secon | minutes | 1 |
| | M(10) | GENERAL CONSTRUCTION | Hotices | 4 | 44. | Single service articles, storage, properly wrapped | handled, constructed, | 1 |
| | - 0 | Personnel toilet facilities: adequate, con | nyaniant | | _ | ADMINISTRATION | | 1 3 |
| | 21. | designed, cleaned, good repair, toilet tissue, waste receptacles | | 2 | ** 45. | Current permit posted | | 0 |
| | 3.450 | | | | ** 46. | Most current complete inspection | n report posted | 0 |

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 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 items

(**) Identifies misdemeanor violations

| Signature of Person in Charge | | By | | | EHS |
|----------------------------------|----------|-------------|----------|----------|-----|
| Date of Signature | 12/11/23 | Time in/out | 11:30 AM | 01:10 PM | |

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Establishment Information

Establishment Name: ECONOMY HOTEL

Establishment Number: 620302434

Observed Violations

Total # 15

*2: No hot water in Rm 303 & 313

24: Stairway dirty between 1st & 2nd floor

25: Rm 229.. tub stained, ceiling tile stained in restroom

27: Rm 229... cover missing on cooling & heating unit

28: Rm 229- no phone service

31: Rm 229 window blinds worn/ damaged

32: Rm 229. No hangers

33: Rm 229 mattress stained

34: Rm 229. Pillow dirty & no pillow case for pllow

34: Rm 229 .. no mattress pad

35: Rm 229 no chair available

36: Carpet stained throughout hotel

37: Rm 229 walls stained, floor dirty

40: Dirty linen on floor on 3rd floor

41: Water on floor at entrance door of laundry room

Additional Comments

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^{***}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 Nam Establishment Num | ne: ECONOMY HOTE nber: 620302434 | i.L | | |
|--|-------------------------------------|-----|--|--|
| | | | | |
| Observed Violat | ions (cont'd) | | | |
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| Additional Com | ments (cont'd) | | | |
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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.











