

(*) Identifies critical items

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

ESTABLISHMENT HAMPTON INN & SUITES					DATE 03/18/24	SCORE		
	CAT 60 CC		ΓAFF y Lowe			EST. NO. 620240651	98 /10	0
			URPOSE Routine		•		NUMBER OF RO	OMS
PE	RMI	TTEE				FOLLOW- UP () YES REQUIRED NO		
		WATER/ICE						
	1.	Source, adequate		5		Personnel lavatory facilities: ade	equate, convenient.	
	3.	Hot and cold under pressure Cross Connection Ice machine automatic dispensing, prepackaged		5	22.			2
	4.			2	23.	Outside walls, roof, gutters good	of copair	
	5.	Ice machine clean, maintained, free of co Ice storage containers and scoops smooth	ntaminants	2	24.	Walkways, porches, hallways fre unnecessary articles, good repair	ee of litter,	1
	6.	constructed, designed, cleaned, stored har used		1		Toilet and bathing facilities: ade		
	7.	Plumbing installed and maintained SEWAGE		2	25.	designed, clean, good repair, tiss receptacle	sue, soap, waste	2
	8.	Approved sewage and liquid waste dispos functioning properly	sal,	5	26.	Bathing facility: anti-slip tubs, a appliques, slip-proof mats good		2
		INSECT AND RODENT CONTRO	DL			Heating and cooling system adec	NAME AND ADDRESS OF THE PARTY O	1.
	9.	Presence of insects and rodents		4	27.	installed		1
	10.	Outer openings protected		2	28.	Telephone service		1
	11.	Harborage, attractants		2	29.	Lighting		1
_		SOLID WASTE			30.	Ventilation		1
	12.	Containers in quest rooms Johny ballway assembly		2	31.	Sleening rooms adequate soon, towels, washelothe		2
	13.			1	32,			2
	Outside premises shall be maintained free of litter and		1	33.	covers, spreads clean, good repa	pair		
POISONOUS AND TOXIC MATERIALS				34.	Bedding accessories, mattress pads, covers, sheets pillows, and pillowcases adequate		2	
*	15.	Toxic items properly stored, labeled, and PERSONNEL		4	35.	Furniture, appliances, draperies, venetian blinds clean, good repai	curtains, shades,	(2)
	16.	Personnel with infections restricted		4	36.	Floors, carpet clean, good repair		1
10	THE PARTY	Hands washed and clean, good hygienic p	practices	-	37.	Walls, ceilings, skylights clean,		1
*	17.	personal cleanliness	Hactices,	4	38.	Storage areas, closets clean, good	The state of the s	1
		FIRE SAFETY		_	50.	LINEN/EQUIPMENT SAN		1
	18.	Fire extinguishers, smoke detectors, fire alarms; installed, number, maintained		4	39.	Maintenance and cleaning equip		2
					40.	Clean, soiled linen properly store		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.	Sanitization rinse, glasses, linens		4
		flammables properly stored			43.	No reuse of single service article		1
*	20.	Exits, evacuation plans, fire equipment no	otices	4	44.	Single service articles, storage, h	andled, constructed,	1:
	- 0	GENERAL CONSTRUCTION	ant and			properly wrapped		1 3
	21.	Personnel toilet facilities: adequate, conve designed, cleaned, good repair, toilet tissu		2	** 45	ADMINISTRATION		
	21.	designed, cleaned, good repair, toilet tissue, waste receptacles		-	** 45.	Current permit posted Most current complete inspection	s ranget postad	0
Falls	re to one	rrect any violations of critical items within ten (10) days m	as result in turners	on of your	40.			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 suspension of your hotel/motel permit. Thems 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.

Signature of Person in Charge	Ma. July	By			EHS
Date of Signature	03/18/24	Time in/out	01:15 PM	01:50 PM	

(**) Identifies misdemeanor violations

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Establishment Inform	a Carl Say Say S		
Establishment Name:	HAMPTON INN & SUITES		
Establishment Number :	620240651		
Observed Violations			
Total # 1			
35: Blue chair in room 503	has multiple stains.		

Additional Comments

Inspected rooms:103, 203, 303, 403, 503, laundry room, and boiler room, and dumpsters.

***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 Informa	ation
Establishment Name: HA	
Establishment Number :	620240651
Observed Violations (cont'd)
Additional Comments	(cont'd)
Additional Comments	(cont b)

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.











