

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

ESTABLISHMENT Baymont Inn & Suites					DATE 03/18/24	SCORE		
LOCATION 100 Northcreek Blvd. STAFF Joy Lowe					EST. NO. 620204329	_87_/100		
CITY, STATE, ZIP Goodlettsville TN 37072 PURPOSE Routine				•		NUMBER OF ROOMS 103		
		TTEE PATEL-SAIKRUPA HOSPITALITY L	LC			FOLLOW- UP NO YES REQUIRED () NO		
		WATER/ICE						
:	1. 2. 3.	Source, adequate Hot and cold under pressure Cross Connection		5 5	22.	Personnel lavatory facilities: ad accessible, soap, towels, hand-o		2
	4.	The first of the part of the first of the fi		2	23.	receptacles clean, good repair Outside walls, roof, gutters good repair		1
	Ice machine automatic dispensing, prepackaged Ice machine clean, maintained, free of contamination like storage containers and scoops smooth,		ontaminants	2	24.	Walkways, porches, hallways fi unnecessary articles, good repa	ree of litter,	1
	6.	 constructed, designed, cleaned, stored handled, and used 		1 2	25	Toilet and bathing facilities: adequate, location, designed, clean, good repair, tissue, soap, waste		2
	7.	Plumbing installed and maintained SEWAGE			(23)	receptacle	nue, soup, music	
	8.	Approved sewage and liquid waste disper functioning properly	5	26.	Bathing facility: anti-slip tubs, a appliques, slip-proof mats good		2	
	9.	INSECT AND RODENT CONTROL Presence of insects and rodents			27.	Heating and cooling system adequate, maintained, installed		1
	Outer openings protected Harborage, attractants		2	28.	Telephone service	1		
			2	29.	Lighting		1	
		SOLID WASTE			30.	Ventilation		
-	12.	Containers in guest rooms, lobby, hallway, assembly rooms, constructed, clean maintained Outside premises shall be maintained free of litter and		2	31.	Windows, doors, clean, maintai	and the second s	2
	13.				32.	ciotnes hangers, ashtrays, drinking glasses		2
	14.			1	33.	Beds, mattresses, springs, slats, rails, pads, linens, covers, spreads clean, good repair		2
		unnecessary articles POISONOUS AND TOXIC MATERIALS			34.	Bedding accessories, mattress pads, covers, sheets, pillows, and pillowcases adequate		2
* 15.		Toxic items properly stored, labeled, and used		4	1000	Furniture, appliances, draperies		(2)
		PERSONNEL			35.	venetian blinds clean, good repo		
*	16.	Personnel with infections restricted		4	36.	the annual control of the control of		1
	17.	Hands washed and clean, good hygienic	practices,	4	37.	Walls, ceilings, skylights clean,	Windowski and the second state	(1)
_		personal cleanimess			38.	38. Storage areas, closets clean, good repair		
	and the last	FIRE SAFETY		1		LINEN/EQUIPMENT SAN		
	18.	Fire extinguishers, smoke detectors, fire installed, number, maintained	alarms;	4	39.	Maintenance and cleaning equip		2
	100	The state of the s			40.	Clean, soiled linen properly stored Linen room clean, orderly		1
	19.	Wiring heating, A.C. equipment, boiler room, storage areas maintained, free of litter, unnecessary articles, flammables properly stored		4	* 42.	Sanitization rinse, glasses, linens		1
				CHA	43.	No reuse of single service articles		1
	20.	Exits, evacuation plans, fire equipment notices		4	1000	Single service articles storage bandled constructed		1
	- 11	GENERAL CONSTRUCTION			44.	properly wrapped		1
		Personnel toilet facilities: adequate, convenient,			-Sill	ADMINISTRATION		
	21.	designed, cleaned, good repair, toilet tissue, waste		2	** 45.	5. Current permit posted		0
		receptacles			** 46.	Most current complete inspection	on report posted	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. Thems 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 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 bearing 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	42	Ву	Chlyd	EH:

Date of Signature 03/18/24 Time in/out 10:20 AM 11:30 AM

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Establishment Information

Establishment Name: Baymont Inn & Suites

Establishment Number: 620204329

Observed Violations

Total # 18

12: Outdoor dumpster is open.

- *18: Fire extinguisher on third floor closest to Wingate hotel has not been inspected within the past year. Last inspection was 12/2022. CA: PIC will reach out to schedule a fire inspection.
- *18: Smoke detector is not working in room 207. CA: PIC will replace batteries in smoke detector.
- *18: Smoke detector in room 121 does not work.CA: PIC will replace batteries in smoke detector.
- *18: Fire extinguisher on second floor closest to Wingate hotel has not been inspected in the last year. Last inspection was 12/2022. CA: PIC will reach out to schedule a fire inspection.
- *18: Fire extinguisher in laundry room has not been inspected within the last year. Last inspection was 12/2022. CA: PIC will reach out to schedule fire inspection.
- 25: Brown stains on tub in room 207.
- 33: Brown stain on mattress in room 211.
- 33: Brown stains on mattress in room 106.
- 33: Burn hole on sheet in room 211.
- 33: Burn hole on mattress cover in room 304.
- 35: Multiple stains on both lamp shades in room 207.
- 35: Microwave is dirty in room 106.
- 35: Multiple stains on both lamp shades in room 304.
- 35: Multiple stains inside night stand drawer in room 121.
- 35: Large stain on lamp shade located on desk table in room 312.
- 37: Brown stain on ceiling in room 121.
- 37: Wall paint is peeling near toilet in room 207.

Additional Comments

Inspected room no: 106, 121, 211, 207, 304, 312, boiler room, and laundry room.

^{***}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	e: Baymont Inn & Suite 620204329	es		
Observed Violat	ions (cont'd)			
Additional Comm	nents (cont'd)			

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.











