

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

CITY, ST Memphi PERMIT	AMAR AVE FATE, ZIP is TN 38118 PURPOSE Routine TEE WATER/ICE Source, adequate Hot and cold under pressure Cross Connection Ice machine automatic dispensing, prepackaged Ice machine clean, maintained, free of contaminants Ice storage containers and scoops smooth, constructed, designed, cleaned, stored handled, and used	5 5 5 2	22.	FOLLOW- UP REQUIRED YES REQUIRED NO Personnel lavatory facilities: ad accessible, soap, towels, hand-dreceptacles clean, good repair		
Memphi PERMIT 1. 2. 3. 4.	TEE WATER/ICE Source, adequate Hot and cold under pressure Cross Connection Ice machine automatic dispensing, prepackaged Ice machine clean, maintained, free of contaminants Ice storage containers and scoops smooth, constructed, designed, cleaned, stored handled, and used	5 5 2		REQUIRED () NO Personnel lavatory facilities: ad accessible, soap, towels, hand-d	lequate, convenient,	
* 1. * 2. * 3. 4.	WATER/ICE Source, adequate Hot and cold under pressure Cross Connection Ice machine automatic dispensing, prepackaged Ice machine clean, maintained, free of contaminants Ice storage containers and scoops smooth, constructed, designed, cleaned, stored handled, and used	5 5 2		REQUIRED () NO Personnel lavatory facilities: ad accessible, soap, towels, hand-d		2
* 3.	Source, adequate Hot and cold under pressure Cross Connection Ice machine automatic dispensing, prepackaged Ice machine clean, maintained, free of contaminants Ice storage containers and scoops smooth, constructed, designed, cleaned, stored handled, and used	5 5 2		accessible, soap, towels, hand-d		2
* 3.	Hot and cold under pressure Cross Connection Ice machine automatic dispensing, prepackaged Ice machine clean, maintained, free of contaminants Ice storage containers and scoops smooth, constructed, designed, cleaned, stored handled, and used	5 5 2		accessible, soap, towels, hand-d		2
* 3.	Cross Connection Ice machine automatic dispensing, prepackaged Ice machine clean, maintained, free of contaminants Ice storage containers and scoops smooth, constructed, designed, cleaned, stored handled, and used	5 2		accessible, soap, towels, hand-d		2
4.	Ice machine automatic dispensing, prepackaged Ice machine clean, maintained, free of contaminants Ice storage containers and scoops smooth, constructed, designed, cleaned, stored handled, and used	2	23.	1 decepting test cities . Extend test con-		
	Ice machine clean, maintained, free of contaminants Ice storage containers and scoops smooth, constructed, designed, cleaned, stored handled, and used		deu's	Outside walls, roof, gutters goo	of consir	1
	Ice storage containers and scoops smooth, constructed, designed, cleaned, stored handled, and used		1000	Walkways, porches, hallways fr		1
6.	used	1 1	24.	unnecessary articles, good repai		1
.574			400	Toilet and bathing facilities: add	equate, location,	
7.	Plumbing installed and maintained SEWAGE	2	25.	designed, clean, good repair, tis receptacle	ssue, soap, waste	(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			Heating and cooling system ade	THE RESERVE OF THE PERSON NAMED IN COLUMN TWO IS NOT THE PERSON NAMED IN COLUMN TWO IS NOT THE PERSON NAMED IN	1.5
* 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.	Outside storage containers, area, enclosures,	2	31.	Windows, doors, clean, maintain	ned, good repair	(2)
	constructed, clean, covered, cleaning facility Containers in guest rooms, lobby, hallway, assembl	1000	32.	Sleeping rooms adequate soap, clothes hangers, ashtrays, drinki		(2)
	rooms, constructed, clean maintained	1	33.	Beds, mattresses, springs, slats,	rails, pads, linens,	(2)
14.	Outside premises shall be maintained free of litter a unnecessary articles	nd 1	-	Covers, spreads clean, good repa	Mark and the second second	_
	POISONOUS AND TOXIC MATERIALS		34.	Bedding accessories, mattress p pillows, and pillowcases adequa		(2)
* 15.	Toxic items properly stored, labeled, and used	4	45%	Furniture, appliances, draperies,		_
	PERSONNEL		35.	venetian blinds clean, good repa		(2)
* 16.	Personnel with infections restricted	4	36.	Floors, carpet clean, good repair	r	(1)
* 17.	Hands washed and clean, good hygienic practices,	1290	37.	Walls, ceilings, skylights clean,		T
111	personal cleanliness	*	38.	Storage areas, closets clean, goo	od repair	1
- 117	FIRE SAFETY		8.0.	LINEN/EQUIPMENT SAN	NITIZATION	
* 18.	Fire extinguishers, smoke detectors, fire alarms;	(0)	39.	Maintenance and cleaning equip		2
1	installed, number, maintained	(4)	40.	Clean, soiled linen properly stor	red	1
	Wiring heating, A.C. equipment, boiler room, storag		41.	Linen room clean, orderly		1
	areas maintained, free of litter, unnecessary articles,	4	* 42.	Sanitization rinse, glasses, linen	Marine and the second s	4
	flammables properly stored		43.	No reuse of single service article	The same of the sa	1
70000	Exits, evacuation plans, fire equipment notices GENERAL CONSTRUCTION	(4)	44.	Single service articles, storage, l properly wrapped	handled, constructed,	1
				ADMINISTRATION		1 3
	Personnel toilet facilities: adequate, convenient, designed, cleaned, good repair, toilet tissue, waste		** 45.	Current permit posted		1.0
PE 225 YEAR 1	receptacles	2	** 46.	Most current complete inspectio	on report poeted	0

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.

(*) Identifies critical i	tems (**) Identifies misdemeanor violations				
Signature of Person in Charge		Ву	El		EHS
Date of Signature	12/06/21	Time in/out	01:00 PM	01:40 PM	

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Establishment Information

Additional Comments



Establishment Name: ECONOMY HOTEL	
Establishment Number: 620302434	
Observed Violations	
Total # 9	
*18: Violation not corrected *20: Violation not corrected 25: 31: 32: 33: 34: 35: 36:	
***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)			
Additional Com	ments (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.











