



## Establishment Number #: 605030128

Smoking observed where smoking is prohibited by the Act.

|                 |      |  |     |
|-----------------|------|--|-----|
| Hobart          |      |  | 183 |
| Sani Bucket     | Quat |  |     |
| Three comp sink |      |  |     |

|                                 |    |
|---------------------------------|----|
| Milk Cooler                     | 26 |
| Silver King Ice Cream Freezer   | 10 |
| Silver King Ice Cream Cooler #2 | 10 |
| Milk Cooler #2                  | 30 |

|                 |              |     |
|-----------------|--------------|-----|
| Chicken Nuggets | Hot Holding  | 135 |
| French Fries    | Hot Holding  | 143 |
| Corn Dog        | Thawing      | 32  |
| Applesauce      | Cold Holding | 44  |
| Salsa           | Cold Holding | 37  |
| Pickles         | Cold Holding | 36  |

TENNESSEE DEPARTMENT OF HEALTH  
DIVISION OF ENVIRONMENTAL HEALTH  
FOOD INSPECTION DATA



**Establishment Information**

Establishment Name: Gladeville Elem. Food Service

Establishment Number : 605030128

**Comments/Other Observations**

- 1: (IN): ANSI Certified Manager present.
- 2: (IN): An employee health policy is available.
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 4: (IN) Employee isn't drinking, eating, or using tobacco in a food preparation area.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 6:
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 9: See sources
- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: (NA) Shell stock not used and parasite destruction not required at this establishment.
- 13: (IN) All raw animal food is separated and protected as required.
- 14: (IN) All food contact surfaces of equipment and utensils cleaned and sanitized using approved methods.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: (NO) No raw animal foods cooked during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: See temps
- 20: See temps
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (NO) Time as a public health control is not being used during the inspection.
- 23: (NA) Establishment does not serve animal food that is raw or undercooked.
- 24:
- 25: (NA) Establishment does not use any additives or sulfites on the premises.
- 26: (IN) All poisonous or toxic items are properly identified, stored, and used.
- 27: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes.
- 57:
- 58:

\*\*\*See page at the end of this document for any violations that could not be displayed in this space.

**Additional Comments**

***See last page for additional comments.***

\*\*\*See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

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**Comments/Other Observations (cont'd)****Additional Comments (cont'd)*****See last page for additional comments.***

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| Source Type: | Source: |
|--------------|---------|

### ***Additional Comments***