



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

98

Establishment Name The Glade Diner Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile
 Address 8975 Stewarts Ferry Pike ☐ Temporary ☐ Seasonal
 City Mount Juliet Time in 11:40 AM AM / PM Time out 12:40 PM AM / PM
 Inspection Date 03/13/2023 Establishment # 605317890 Embargoed 0
 Purpose of Inspection ☒ Routine ☐ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other
 Risk Category ☐ 1 ☒ 2 ☐ 3 ☐ 4 Follow-up Required ☐ Yes ☒ No Number of Seats 38

Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public Health interventions are control measures to prevent illness or injury.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

(Mark designated compliance status (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

IN=In compliance OUT=not in compliance NA=not applicable NO=not observed COS=corrected on-site during inspection R=repeat (violation of the same code provision)						Compliance Status			COS R WT		
Supervision						IN	OUT	NA	NO		
1	☒	☐			Person in charge present, demonstrates knowledge, and performs duties	☐	☐			5	
Employee Health						IN	OUT	NA	NO		
2	☒	☐			Management and food employee awareness, reporting	☐	☐			5	
3	☒	☐			Proper use of restriction and exclusion	☐	☐				
Good Hygienic Practices						IN	OUT	NA	NO		
4	☒	☐			Proper eating, tasting, drinking, or tobacco use	☐	☐			5	
5	☒	☐			No discharge from eyes, nose, and mouth	☐	☐				
Preventing Contamination by Hands						IN	OUT	NA	NO		
6	☒	☐			Hands clean and properly washed	☐	☐			5	
7	☒	☐			No bare hand contact with ready-to-eat foods or approved alternate procedures followed	☐	☐				
8	☒	☐			Handwashing sinks properly supplied and accessible	☐	☐			2	
Approved Source						IN	OUT	NA	NO		
9	☒	☐			Food obtained from approved source	☐	☐				
10	☒	☐			Food received at proper temperature	☐	☐			5	
11	☒	☐			Food in good condition, safe, and unadulterated	☐	☐				
12	☒	☐			Required records available: shell stock tags, parasite destruction	☐	☐				
Protection from Contamination						IN	OUT	NA	NO		
13	☒	☐			Food separated and protected	☐	☐			4	
14	☒	☐			Food-contact surfaces: cleaned and sanitized	☐	☐			5	
15	☒	☐			Proper disposition of unsafe food, returned food not re-served	☐	☐			2	

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

GOOD RETAIL PRACTICES

OUT=not in compliance COS=corrected on-site during inspection R=repeat (violation of the same code provision)						Compliance Status			COS R WT		
Safe Food and Water						OUT					
28	☐				Pasteurized eggs used where required	☐	☐			1	
29	☐				Water and ice from approved source	☐	☐			2	
30	☐				Variance obtained for specialized processing methods	☐	☐			1	
Food Temperature Control						OUT					
31	☐				Proper cooling methods used; adequate equipment for temperature control	☐	☐			2	
32	☐				Plant food properly cooked for hot holding	☐	☐			1	
33	☐				Approved thawing methods used	☐	☐			1	
34	☒				Thermometers provided and accurate	☐	☐			1	
Food Identification						OUT					
35	☐				Food properly labeled; original container; required records available	☐	☐			1	
Prevention of Food Contamination						OUT					
36	☐				Insects, rodents, and animals not present	☐	☐			2	
37	☐				Contamination prevented during food preparation, storage & display	☐	☐			1	
38	☐				Personal cleanliness	☐	☐			1	
39	☒				Wiping cloths: properly used and stored	☐	☐			1	
40	☐				Washing fruits and vegetables	☐	☐			1	
Proper Use of Utensils						OUT					
41	☐				In-use utensils; properly stored	☐	☐			1	
42	☐				Utensils, equipment and linens; properly stored, dried, handled	☐	☐			1	
43	☐				Single-use/single-service articles; properly stored, used	☐	☐			1	
44	☐				Gloves used properly	☐	☐			1	

Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous manner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this report. T.C.A. sections 16-14-703, 16-14-706, 16-14-708, 16-14-709, 16-14-711, 16-14-715, 16-14-716, 4-5-329.

Signature of Person In Charge Sumner Date 03/13/2023 Signature of Environmental Health Specialist Paige Ross Date 03/13/2023

**** Additional food safety information can be found on our website, <http://tn.gov/health/article/eh-foodservice> ****

**TENNESSEE DEPARTMENT OF HEALTH
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Establishment Information

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NSPA Survey – To be completed if #57 is "No"

Age-restricted venue does not affirmatively restrict access to its buildings or facilities at all times to persons who are twenty-one (21) years of age or older.

Age-restricted venue does not require each person attempting to gain entry to submit acceptable form of identification.

"No Smoking" signs or the International "Non-Smoking" symbol are not conspicuously posted at every entrance.

Garage type doors in non-enclosed areas are not completely open.

Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.

Smoke from non-enclosed areas is infiltrating into areas where smoking is prohibited.

Smoking observed where smoking is prohibited by the Act.

Warewashing Info

Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)
Three comp sink CMA Dishmachine	Quat Chlorine	100	

Equipment Temperature

Description	Temperature (Fahrenheit)
Three Door RIC	40
Warmer	160
GE RIF	6
Frigidaire RIC	35

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Lettuce	Cold Holding	38
Sliced Tomatoes (Prepped)	Cold Holding	50
Corn	Hot Holding	191
Pinto Beans	Hot Holding	193
Hamburger Patty	Hot Holding	154
Fried Pork Tenderloin	Cooking	183

Observed Violations**Total #** 2**Repeated #** 0

34: No visible thermometer inside of the Frigidaire RIF
39: Wet wiping cloth stored on three door RIC

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Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: (IN): PIC has knowledge of symptoms and diseases of foodborne illnesses.
- 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: See temps
- 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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Sources			
Source Type:	Water	Source:	Gladeville Utility
Source Type:	Food	Source:	PFG
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	
Additional Comments			
Three comp sink not set up during inspection			