



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

100

Establishment Name Gladeville Elem. Food Service Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile
Address Stewarts Ferry Pike ☐ Temporary ☐ Seasonal
City Gladeville Time in 11:24 AM AM / PM Time out 12:08 PM AM / PM
Inspection Date 09/15/2023 Establishment # 605030128 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 201

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	Compliance Status										COS	R	WT				
	IN	OUT	NA	NO	Supervision									IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods											
1	☒	☐			Person in charge present, demonstrates knowledge, and performs duties					☐	☐	5	16	☐	☐	☒	☐	Proper cooking time and temperatures					☐	☐	5				
	IN	OUT	NA	NO	Employee Health								17	☐	☐	☒	☐	Proper reheating procedures for hot holding					☐	☐					
2	☒	☐			Management and food employee awareness, reporting					☐	☐	5		IN	OUT	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control											
3	☒	☐			Proper use of restriction and exclusion					☐	☐		18	☐	☐	☐	☒	Proper cooling time and temperature					☐	☐					
	IN	OUT	NA	NO	Good Hygienic Practices								19	☒	☐	☐	☐	Proper hot holding temperatures					☐	☐	5				
4	☒	☐		☐	Proper eating, tasting, drinking, or tobacco use					☐	☐	20	☒	☐	☐		Proper cold holding temperatures					☐	☐						
5	☒	☐		☐	No discharge from eyes, nose, and mouth					☐	☐	21	☒	☐	☐	☐	Proper date marking and disposition					☐	☐						
	IN	OUT	NA	NO	Preventing Contamination by Hands							22	☐	☐	☒	☐	Time as a public health control: procedures and records					☐	☐						
6	☒	☐		☐	Hands clean and properly washed					☐	☐	5		IN	OUT	NA	NO	Consumer Advisory											
7	☒	☐		☐	No bare hand contact with ready-to-eat foods or approved alternate procedures followed					☐	☐		23	☐	☐	☒		Consumer advisory provided for raw and undercooked food					☐	☐	4				
8	☒	☐			Handwashing sinks properly supplied and accessible					☐	☐	24	☒	☐	☐		Highly Susceptible Populations												
	IN	OUT	NA	NO	Approved Source									IN	OUT	NA	NO	Chemicals											
9	☒	☐			Food obtained from approved source					☐	☐	5		25	☐	☐	☒	Food additives: approved and properly used					☐	☐	5				
10	☐	☐	☐	☒	Food received at proper temperature					☐	☐		26	☒	☐		Toxic substances properly identified, stored, used					☐	☐						
11	☒	☐			Food in good condition, safe, and unadulterated					☐	☐			IN	OUT	NA	NO	Conformance with Approved Procedures											
12	☐	☐	☒	☐	Required records available: shell stock tags, parasite destruction					☐	☐		27	☐	☐	☒		Compliance with variance, specialized process, and HACCP plan					☐	☐	5				
	IN	OUT	NA	NO	Protection from Contamination																								
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	Compliance Status				COS	R	WT		
	OUT	Safe Food and Water							OUT	Utensils and Equipment					
28	☐	Pasteurized eggs used where required			☐	☐	1	45	☐	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used			☐	☐	1
29	☐	Water and ice from approved source			☐	☐	2	46	☐	Warewashing facilities, installed, maintained, used, test strips			☐	☐	1
30	☐	Variance obtained for specialized processing methods			☐	☐	1	47	☐	Nonfood-contact surfaces clean			☐	☐	1
	OUT	Food Temperature Control							OUT	Physical Facilities					
31	☐	Proper cooling methods used; adequate equipment for temperature control			☐	☐	2	48	☐	Hot and cold water available; adequate pressure			☐	☐	2
32	☐	Plant food properly cooked for hot holding			☐	☐	1	49	☐	Plumbing installed; proper backflow devices			☐	☐	2
33	☐	Approved thawing methods used			☐	☐	1	50	☐	Sewage and waste water properly disposed			☐	☐	2
34	☐	Thermometers provided and accurate			☐	☐	1	51	☐	Toilet facilities: properly constructed, supplied, cleaned			☐	☐	1
	OUT	Food Identification						52	☐	Garbage/refuse properly disposed; facilities maintained			☐	☐	1
35	☐	Food properly labeled; original container; required records available			☐	☐	1	53	☐	Physical facilities installed, maintained, and clean			☐	☐	1
	OUT	Prevention of Food Contamination						54	☐	Adequate ventilation and lighting; designated areas used			☐	☐	1
36	☐	Insects, rodents, and animals not present			☐	☐	2		OUT	Administrative Items					
37	☐	Contamination prevented during food preparation, storage & display			☐	☐	1	55	☐	Current permit posted			☐	☐	0
38	☐	Personal cleanliness			☐	☐	1	56	☐	Most recent inspection posted			☐	☐	0
39	☐	Wiping cloths: properly used and stored			☐	☐	1	Compliance Status				YES	NO	WT	
40	☐	Washing fruits and vegetables			☐	☐	1	Non-Smokers Protection Act							
	OUT	Proper Use of Utensils						57		Compliance with TN Non-Smoker Protection Act			☒	☐	0
41	☐	In-use utensils; properly stored			☐	☐	1	58		Tobacco products offered for sale			☐	☐	0
42	☐	Utensils, equipment and linens; properly stored, dried, handled			☐	☐	1	59		If tobacco products are sold, NSPA survey completed			☐	☐	0
43	☐	Single-use/single-service articles; properly stored, used			☐	☐	1								
44	☐	Gloves used properly			☐	☐	1								

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DIVISION OF ENVIRONMENTAL HEALTH
FOOD INSPECTION DATA**



Establishment Information	
Establishment Name:	Gladeville Elem. Food Service
Establishment Number #:	605030128

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)
3 comp sink not set up Heat dishwasher machine.	Qa		165

Equipment Temperature	
Description	Temperature (Fahrenheit)
Wic	38
Ric	38

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Milk	Cold Holding	38
Pizza pepperoni	Hot Holding	145
Chili bean	Hot Holding	144

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Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Policy posted.
- 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: Observed hand washing between tasks.
- 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 source
- 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: No raw animal food been served.
- 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: (NA) No raw animal foods served.
- 17: (NA) No TCS foods reheated for hot holding.
- 18:
- 19: See food temperature
- 20: See food temperature
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (NA) No food held under time as a public health control.
- 23: (NA) Establishment does not serve animal food that is raw or undercooked.
- 24: All milk and juice pasteurized.
- 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:	Source:
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Additional Comments