

Establishment Name

Address

Risk Category

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

Remanent O Mobile

O Temporary O Seasonal

O Yes 疑 No

SCORE

Mount Juliet City Inspection Date

Gladeville Middle School Cafeteria

8275 Stewarts Ferry Pike

Time in 09:51; AM AM / PM Time out 10:35; AM AM / PM

10/26/2021 Establishment # 605259503 Embargoed 0

O Follow-up Purpose of Inspection **K**Routine O Complaint O Preliminary O Consultation/Other О3

Number of Seats 300

Type of Establishment

Follow-up Required

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

10	e in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		C	OS=corre
ㄷ	_	_	_		Compliance Status	cos	R	WT	
	IN	OUT	NA	NO	Supervision				
1	盔	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16 17
	IN	OUT	NA	NO	Employee Health				17
2	0	0			Management and food employee awareness; reporting	0	0		
3	0	0			Proper use of restriction and exclusion	0	0	5	
	IN	OUT	NA	NO	Good Hygienic Practices				18
4	0	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	19
5	0	0		0	No discharge from eyes, nose, and mouth	0	0	l °	20
		OUT	NA	NO	Proventing Contamination by Hands				21
6	0	0		0	Hands clean and properly washed	0	0		22
7	0	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	
8	0	0			Handwashing sinks properly supplied and accessible	0	0	2	23
	IN	OUT	NA	NO	Approved Source				23
9	0	0			Food obtained from approved source	0	0		
10	0	0	0	0	Food received at proper temperature	0	0	1	24
11	0	0			Food in good condition, safe, and unadulterated	0	0	5	24
12	0	0	0	0	Required records available: shell stock tags, parasite destruction	0	0		
	IN	OUT	NA	NO	Protection from Contamination				25
13	0	0	0		Food separated and protected	0	0	4	26
14	0	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5	
15	0	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27

					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	0	Proper reheating procedures for hot holding	0	0	٠
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	0	0	0	0	Proper cooling time and temperature	0	0	
19		0	0	0	Proper hot holding temperatures	0	0	
20	0	0	0		Proper cold holding temperatures	0	0	5
21	0	0	0	0	Proper date marking and disposition	0	0	•
22	0	0	0	0	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	0	0	0		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	0		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	0		Food additives: approved and properly used	0	0	5
26	0	0			Toxic substances properly identified, stored, used	0	0	,
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	0		Compliance with variance, specialized process, and HACCP plan	0	0	5

s to control the introduction of pathoge s, chemicals, and physical objects into foods.

L PRACTICES

			GOO		
		OUT=not in compliance COS=corr			
		Compliance Status	cos	R	W
	OUT	Caro i con amo i i mon			
28	0	Pasteurized eggs used where required	0	0	
29	0	Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	
	OUT	Food Temperature Control		_	
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	
32	0	Plant food properly cooked for hot holding	0	0	г
33	0	Approved thawing methods used	0	0	г
34	0	Thermometers provided and accurate	0	0	г
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	Γ
	OUT	Prevention of Feed Contamination			
36	0	Insects, rodents, and animals not present	0	0	
37	0	Contamination prevented during food preparation, storage & display	0	0	Γ
38	0	Personal cleanliness	0	0	Г
39	0	Wiping cloths; properly used and stored	0	0	г
40	0	Washing fruits and vegetables	0	0	Г
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	Г
42	100	Utensils, equipment and linens; properly stored, dried, handled	0	0	Г
43	0		0	0	г
44	0	Gloves used properly	0	0	

ture of Person In Charge

pecti		R-repeat (violation of the same code provision) Compliance Status	COS	R	W
	OUT	Utensiis and Equipment	000		
45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	0	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	T:
49	0	Plumbing installed; proper backflow devices	0	0	-:
50	0	Sewage and waste water properly disposed	0	0	- 2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	_
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	١.
53	0	Physical facilities installed, maintained, and clean	0	0	,
54	0	Adequate ventilation and lighting; designated areas used	0	0	'
	OUT	Administrative Items			
55	0	Current permit posted	0	0	Г
56	0	Most recent inspection posted	0	0	L.
		Compliance Status	YES	NO	٧
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	100	0	
58		Tobacco products offered for sale	0	0	١ (
59		If tobacco products are sold, NSPA survey completed	0	0	$ \bot $

ort in a conspicuous manner. You have the right to request a h n (10) days of the date of the 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320.

> 10/26/2021 Date Signature of Environmental Health Specialist

10/26/2021

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

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15) RDA 629) 6154445325 Please call (to sign-up for a class.

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Gladeville Middle School Cafeteria

Establishment Number #: |605259503

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 (Fahrenhelt)			
Sani bucket	Quat	200				
HOBART			190			
HOBART AM VENTLESS			180			

Equipment Temperature	
Description	Temperature (Fahrenheit)
Hoshizaki RIC	32
Warmer	180
Quad RIC	34
Warmer #2	177

Description	State of Food	Temperature (Fahrenheit
Taco chicken	Hot Holding	160
Deli Turkey	Cold Holding	30
Beans	Cold Holding	39
Corndog	Thawing	17

Observed Violations
Total # 1
Repeated # ()
42: Utensils stored haphazardly in three drawer prep table
***See page at the end of this document for any violations that could not be displayed in this space.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Comments/Other Observations I: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation. 57:	Establishment Information								
Comments/Other Observations L: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation. 57:	Establishment Name: Gladeville Middle School Cafeteria								
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pperation. 57:									
	operation. 57: 58:	ble to the food							
***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.

lishment Name: Gladeville Middle School Cafeteria		
Establishment Number: 605259503		
Comments/Other Observations (cont'd)		
Additional Comments (cont'd)		
See last page for additional comments.		

Establishment Information

Establishment Information Establishment Name: Gladeville Middle School Cafeteria				
stablishment Number #	605259503	Carcieria		
Sources				
Source Type:	Food	Source:	IWC Purity TNT PEPSI	
Source Type:	Water	Source:	City	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Additional Comme	nts			