



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
85

Establishment Name: The Glade Diner
Address: 8975 Stewarts Ferry Pike
City: Mount Juliet
Inspection Date: 02/15/2024
Time in: 09:49 AM
Time out: 10:28 AM
Risk Category: 03
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.)

Table with 2 main columns: Compliance Status and COS/R/WT. Sub-headers include Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination, Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods, Cooling and Holding, Date Marking, and Time as a Public Health Control, Consumer Advisory, Highly Susceptible Populations, Chemicals, and Conformance with Approved Procedures.

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

GOOD RETAIL PRACTICES

Table with 2 main columns: Compliance Status and COS/R/WT. Sub-headers include Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, Non-Smokers Protection Act, and Compliance Status.

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.

Signature of Person In Charge: [Signature] Date: 02/15/2024
Signature of Environmental Health Specialist: [Signature] Date: 02/15/2024

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

TENNESSEE DEPARTMENT OF HEALTH
 DIVISION OF ENVIRONMENTAL HEALTH
 FOOD INSPECTION DATA



Establishment Information

Establishment Name: The Glade Diner
 Establishment Number #: 605317890

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)
dish machine	cl	50	
3 comp sink not set up	qa		

Equipment Temperature

Description	Temperature (Fahrenheit)
Makeline PC	47
Frigidaire Fridge	38
Whirlpool fridge	39

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Hard boiled eggs whirlpool fridge	Cold Holding	41
Raw beef frigidaire fridge	Cold Holding	39
sausage gravy hot box	Hot Holding	149
green beans with bacon steam table	Hot Holding	174
tomatoes sliced 2 hours make line pc	Cooling	58
all tcs foods not cooling makeline prep cooler	Cold Holding	45

Observed Violations

Total # 8

Repeated # 0

- 11: Several dented cans stored amongst sound cans. Cos by pic placing cans in newly created area for dented cans.
- 19: Sausage in pan in hot box temps less than 135F. Pic stated food was previously in steam well then panned placed in hot box later. Cos by embargoing less than 1 lb, discussed using lid on steam well pans to maintain food at 135F or higher.
- 20: All tcs foods not cooling in make line pc temp 45 or higher. Ambient temp of pc on Thermapen reads 47F. Cos by pic relocating some foods to other coolers and using ice on others; pic said would call for service.
- 33: Raw fish in zip lock bags thawing in standing water in 3 comp sink. Discussed using cool running water when thawing in sink.
- 37: Employee Monster drink stored directly beside and above food for customers in makeline pc
- 42: Table mounted can opener stored touching inside wall of trash can; trash can had been placed directly under can table mount and can opener was stored on mount afterwards. Pic removed can opener, relocated trash can. Advised pic to wash rinse sanitize can opener.
- 46: No cl or Qa test strips available, establishment uses both chemicals. Provided operator with some of each.
- 53: Black mold present on wall behind dish machine. Mold has been treated but is black stain still present. Pic said wall being renovated within next month.



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Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Pic has knowledge
- 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 employee hand washing
- 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 food source
- 10: (NO): No food received during 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 cooking observed during inspection
- 17: (NO) No TCS foods reheated during inspection.
- 18: Tomatoes make line pc sliced within past 2 hours, see food temps
- 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: (NA) A highly susceptible population is not served.
- 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: Food Source: GFS, Sysco

Source Type: Water Source: city

Source Type: Source:

Source Type: Source:

Source Type: Source:

Additional Comments