

Risk Category

## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

级 Yes O No

O Farmer's Market Food Unit The Glade Diner Permanent O Mobile Establishment Name Type of Establishment 8975 Stewarts Ferry Pike O Temporary O Seasonal Address **Mount Juliet** Time in 09:49 AM AM / PM Time out 10:28; AM AM / PM City 02/15/2024 Establishment # 605317890 Embargoed 1 Inspection Date O Follow-up Purpose of Inspection **K**Routine O Complaint O Preliminary O Consultation/Other

Number of Seats 38

Follow-up Required

О3

12	N≃in c	compl	iance			OUT=not in compliance NA=not applicable NO=not observ	ed		C	OS=c	orrect	ed on	-site du	ring int	spection Rerepeat (violation of the same code provis	sion)			
Compliance Status							COS	R	WT	] [					Compliance Status	COS	R	$\Gamma$	
	IN	out	N.A	N	ю	Supervision						Τ.,	T.,		NO	Cooking and Reheating of Time/Temperature			
_	-		100			Decree in charge assessed demonstrates included as and	-	_	_	11	IN	OU	T NA	NO	Control For Safety (TCS) Foods				
1	器	0				Person in charge present, demonstrates knowledge, and performs duties	0	0	5	Ыā	6 0	10	0	100	Proper cooking time and temperatures	0	ТО	$\overline{}$	
	IN	out	N.A	N		Employee Health		-	-	1 17	_				Proper reheating procedures for hot holding	ŏ	ŏ	1	
2	X	_		-		Management and food employee awareness; reporting	0	ТО	$\overline{}$	ΙH	Ť	Ť	Ť	1~	Cooling and Holding, Date Marking, and Time as	Ť		-	
3	×	0	1		- 1	Proper use of restriction and exclusion	0	0	1 5	ш	IN I		T NA	NO					
•	_	_	_	_	_				_	l L	_	┸	_	$\perp$	a Public Health Control				
	IN	OUT	N.A	N	Ю	Good Hygienic Practices					8 🕅	( C			Proper cooling time and temperature	0	0		
4	<b>X</b>	0				Proper eating, tasting, drinking, or tobacco use	0	0			9 0			0	Proper hot holding temperatures	180	0	1	
5	黨	0				No discharge from eyes, nose, and mouth	0	0	l "	2					Proper cold holding temperatures	W.	0	1	
		-	N.A	1000	0	Preventing Contamination by Hands					0	Proper date marking and disposition	0	0	]				
6	黨	0		1		Hands clean and properly washed	0	0		2	2 0	10	×	0	Time as a public health control: procedures and records	0	lo	1	
7	왮	0	0	Τ,		No bare hand contact with ready-to-eat foods or approved	0	0	5	ΙĽ				_		Ľ	Ľ	L	
•				L,	٠,	alternate procedures followed				J L	IN	OU	T NA	NO	Consumer Advisory				
8	200	0	_	_		Handwashing sinks properly supplied and accessible	0	_0	2	. I 2	3 0	Ιo	1 30		Consumer advisory provided for raw and undercooked	0	lο	Τ	
			N.A	( N	_	Approved Source	-		_	1 1	_				food	_	Ľ	丄	
9	黨		_			Food obtained from approved source	0	0	J	ш	IN	OU	T NA	NO	Highly Susceptible Populations				
10	_		0	18		Food received at proper temperature	0	0		I2	4 0	То	328		Pasteurized foods used; prohibited foods not offered	0	Го	Т	
11	0	涎			_	Food in good condition, safe, and unadulterated	126	0	] 5	ΙĽ		Ľ			Pasted ized 1000s used, profitated 1000s flot offered		Ľ	L	
12	0	0	323	1		Required records available: shell stock tags, parasite	0	0	1	ш	IN	lou	T NA	NO	Chemicals				
		_	1			destruction	_		_	ł I	- 0		- 00	1000	Food additional and an additional and additional additional and additional and additional	<b> </b>	T 6	_	
			NA	-	_	Protection from Contamination	-			2 2				J	Food additives: approved and properly used	0	0	4	
13	-			-	- 6	Food separated and protected	0	_	_	1 Ľ	-		_	1	Toxic substances properly identified, stored, used	10	10	ㅗ	
14	×	0	0		- 1	Food-contact surfaces: cleaned and sanitized	0	0	5	1	IN	OU	T NA	NO				_	
15	涎	0				Proper disposition of unsafe food, returned food not re- served	0	0	2	2	7 0	0	100		Compliance with variance, specialized process, and HACCP plan	0	0		
_		_				Served	_	_	_	J L			1.4		Inwoor pan	_	$\perp$	_	

GOOD RETAIL PRACTICES												
OUT=not in compliance COS=corrected on-site during inspection R-repeat (violation of the same code provision)												
		Compliance Status			Compliance Status	COS	R	WT				
	OUT Safe Food and Water					1 [	OUT Utensiis and Equipment		Utensiis and Equipment			
28	0	Pasteurized eggs used where required	0	ТО	1	1 [	45 O		Food and nonfood-contact surfaces cleanable, properly designed,	0	0	•
29	0	Water and ice from approved source	0		2	1 I	40	0	constructed, and used	_	u	'
30		Variance obtained for specialized processing methods	0	0	1	] [	46 23		Warewashing facilities, installed, maintained, used, test strips	0	0	•
	OUT	OUT Food Temperature Control		3 I	40	040	vvarewasning racinoes, installed, maintained, dised, test surps					
31	0	Proper cooling methods used; adequate equipment for temperature	0	0	2	7 [	47	0	Nonfood-contact surfaces clean	0	0	1
31	١٠	control	١٠	١٩	2	11		OUT	Physical Facilities		_	
32	0	Plant food properly cooked for hot holding	0	0	1	11			Hot and cold water available; adequate pressure	0	ा	2
33	_	Approved thawing methods used	ō	ō	1	11	49 O Plumbing installed; proper backflow devices		ō	ō	2	
34	0	Thermometers provided and accurate	0	О	1	11	50		Sewage and waste water properly disposed	0	0	2
	OUT		Ť	-		t t			Toilet facilities: properly constructed, supplied, cleaned	ō	ō	1
35	0	Food properly labeled; original container; required records available	0	Го	1	11	52		Garbage/refuse properly disposed; facilities maintained	0	ō	1
	OUT	Prevention of Feed Contamination				4 8	53	527	Physical facilities installed, maintained, and clean	0	0	1
	-				_	4 6	-				$\overline{}$	_
36	0	Insects, rodents, and animals not present	0	0	2	IJ	54	0	Adequate ventilation and lighting; designated areas used	0	0	1
37	െ	Contamination prevented during food preparation, storage & display	0	0	1	Ш	OUT Administrative Items					
38	0	Personal cleanliness	0	0	1	11	55	0	Current permit posted	0	ा	0
39	0	Wiping cloths; properly used and stored	0	0	1	11	56	0	Most recent inspection posted	0	0	٠
40	0	Washing fruits and vegetables	0	0	1	11	Compliance Status		YES	NO	WT	
	OUT	Proper Use of Utensils				1 [	Non-Smokers Protection Act					
41	0	In-use utensils; properly stored	0	0	1	1 [	57 58		Compliance with TN Non-Smoker Protection Act	X	0	
42	100	Utensils, equipment and linens; properly stored, dried, handled	0	0	1	1 C	58		Tobacco products offered for sale	0	0	0
43	0	Single-use/single-service articles; properly stored, used	0	0	1	1 L	59		If tobacco products are sold, NSPA survey completed	0	0	
44	0	Gloves used properly	0	0	1	Ι,						

You have the right to request a h ten (10) days of the date of the ns 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320

02/15/2024

02/15/2024

Signature of Person In Charge

Date Signature of En

Date

\*\*\*\* 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.

#### 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 wenty-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.	
Sarage type doors in non-enclosed areas are not completely open.	$\top$
Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	$\vdash$
Smoke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	$\vdash$
Smoking observed where smoking is prohibited by the Act.	+

Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature ( Fahrenhelt)					
dish machine 3 comp sink not set up	cl qa	50						

Equipment Temperature							
Description Temperature ( Fahrer							
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					

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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.

<sup>\*\*\*</sup>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



## Establishment Information

Establishment Name: The Glade Diner Establishment Number: 605317890

## 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:

## Additional Comments

See last page for additional comments.

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

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

	Establishment Information	
Comments/Other Observations (cont'd)  Additional Comments (cont'd)		
Additional Comments (cont'd)	Establishment Number: 605317890	
Additional Comments (cont'd)		
Additional Comments (cont'd)	Comments/Other Observations (cont'd)	
	Additional Comments (contists	
See last page for additional comments.		
	See last page for additional comments.	

Establishment Information									
Establishment Name: The Glade Diner									
Establishment Number #: 605317890									
Sources									
Source Type:	Food	Source:	GFS, Sysco						
Source Type:	Water	Source:	city						
Source Type:		Source:							
Source Type:		Source:							
Source Type:		Source:							
Additional Comments									