## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

Image: Provide 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. sectors 60-14-703, 60-14-709, 60-14-711, 60-14-715, 60-14-715, 60-14-716, 4-5-320.         Image: Comparison of Person In Charge       01/17/2023         Signature of Person In Charge       Date         Signature of Person In Charge       Signature of Environmental Health Specialist         Date       Signature of Environmental Health Specialist         Date       Date																					
Addess         Multiplication         Other partial         Description         Other partial         Description         Object           Proposed framework         Montral Lines         Tense 11:5:54_M         Montral Lines 12:37.PM         Montral Lines							Farmer's Market Food Unit     Remanant     O Mobile														
All methods       Duff if 1264 M       All M       Ten of 12.37; PM       All M         Might Tom of 1117/12023       Exationers # 05259503       Exationers #	8275 Stewarts Forny Pike			Type of Establishment O Mocile										/							
Image: District			N	Nount Juliet		Time in	11	.:5	4 A	M	A	M / PI	M Tir	me ou	ut -	· ·					
<form></form>	,	n Date	Ō	)1/17/202	3 Establishment #																
Null Factors are food preparation predictions and employee balance must commonly reported to the Castors for Descent and Preventions           Null Factors are food preparation predictions and employee balance balance determined by prevariations of prevariations         Prevariation									-					Cor	nsult	tation/Other					
	Risk Cate	egory	(	<b>D</b> 1	3822	<b>O</b> 3			04				Fo	low-	up R	Required O Yes	氨 No	Number of S	ieats	30	0
Cut dependent end spectra during optical in a stable end the spectra during resolution.           Representation of the spectra during optical in a stable end to spectra during resolution.           Representation of the spectra during optical in a stable end to spectra during resolution.           Representation of the spectra during optical in a stable end to spectra during resolution.           Representation of the spectra during optical in a stable end to spectra during resolution.           Representation of the spectra during optical in a stable end to spectra during resolution.           Representation of the spectra during optical in a stable end to spectra during resolution.           Representation of the spectra during optical in a stable end to spectra during resolution.           Representation of the spectra during optical in a stable end to spectra during resolution.           Representation of the spectra during optical in a stable end to spectra during resolution.           Representation of the spectra during resolution of the spectra during resolution.             Representation of the spectra during resolution of the spectra during resolution of the spectra during resolution.           Representation of the spectra during resolution of the spectra during resolution.           Representation of the spectra during resolution of the spectra during resolution.           Representation of the spectra during resolution of the spectra during resolution.             Representation of the spectra during resolution of the spectra during resolution of the spectra during resolution.           Represe																		and Preven			
The complexe         Word with and particular differences         Second and particular differences         S																					
Nort         Nort <th< td=""><td>IN=in co</td><td></td><td></td><td></td><td></td><td></td><td></td><td>101-1</td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td></th<>	IN=in co							101-1													
N       N		OUT NA N	0	Compli			COS	R	WT	F								mperature	cos	R	WT
Image: Control Markow Management and Control Program Markow Management and Control Program Markow Management and Control Program Markow Mar	$\mapsto$	_	-			wledge, and	0	0	5							Control For Safe	ety (TCS) Fee				_
1         N         O         Poper use of relation and exclusion         0 <th0< th=""> <th0< th=""> <th0< th="">         &lt;</th0<></th0<></th0<>	IN C	OUT NA N	0						_						Pro	oper reheating procedures	for hot holding		8	8	5
Image: Second Processes         Image: Second			- F			reporting		-	5		IN	ουτ	NA	NO	Co			ind Time as			
Image: State of the state	IN C	OUT NA N														oper cooling time and temp	perature		0	0	
I       I	5 嵐	0 0	D I	No discharge from ey	yes, nose, and mouth				5	20	25	0	0		Pro	oper cold holding temperat	tures		0	0	5
1       1       0			D I	Hands clean and pro	perly washed		0	0					-		_			and records			
Image: Note of the second s						s or approved			5			-	-	NO		Consumer	Advisory		•	<b>●</b>	
Image: Top of application of the second resource at appropriate theoremain and an advance of the second resource at appropriate theoremain advance of the second resource at a second resour	IN C	OUT NA N				cessible	0	0	2	23	0	0	黛				for raw and un	dercooked	0	0	4
Image:														NO	_						
No       No <th< td=""><td>11 戻</td><td>0</td><td>- 1</td><td>Food in good condition</td><td>on, safe, and unadulteral</td><td></td><td></td><td>0</td><td>5</td><td>24</td><td>_</td><td>-</td><td>-</td><td></td><td>Pas</td><td></td><td></td><td>x offered</td><td>0</td><td>9</td><td>•</td></th<>	11 戻	0	- 1	Food in good condition	on, safe, and unadulteral			0	5	24	_	-	-		Pas			x offered	0	9	•
11       12       0       0       13       0       0       14         14       15       0       0       0       15       10       0       0       15         15       16       0       0       15       10       0       15       10       0       15       10			-	destruction			0	0	_	25					Foo			ł	01	তা	
ts       D       Proper dispusiton of unsafe food, returned food not re- served       D       2       Prove dispusiton       Compliance with variance, specialized process, and       O       0       6         Code Retail Practices are preventive measures to control the Introduction of pathogens, chemicals, and physical objects into foods.         Code Control Practices         OUT-not nonplance Status       Code control the Introduction of pathogens, chemicals, and physical objects into foods.         OUT-not nonplance Status       Code control       Repair (Coll process)       Repair (Coll process) <threpair (coll="" process)<="" th="">       Repair (Coll pro</threpair>	13 2	00	- H			4				26	鬣	0			<u> </u>	xic substances properly id	entified, stored	. used	0	0	5
Good Ratall Practices are preventive measures to control the introduction of pathegens, chemicals, and physical objects into foods.         COOD RatAll PAACTICES         Memory interaction of the same code provision:         Compliance Status       Cool RatAll PAACTICES         Memory interaction of the same code provision:         Compliance Status       Cool RatAll PAACTICES         Respective form approved source         38       O Water and before from approved source       O I 1         39       O Water and before from approved source       O I 1         31       O Proper cooling methods used, adequate equipment for temperature       O I 1         32       O Plant food property cooled for hich folding       O I 1         33       O Approved thaveing methods used       O I 1         34       O Theoremethors provide does adequate regulate pressure       O I 2         34       O Theoremethors provide does adequate regulate pressure       O I 2         34       O Theoremethors provide does adequate regulate pressure       O I 2         34       O Theoremethors provide does adequate regulate pressure       O I 2         34       O Theoremethors provide does adequate regulate pressure       O I 2         34       O Theoremethors provide do			7	Proper disposition of		-			2	27	0	0	640			mpliance with variance, sp			0	0	5
COOD RafAL FLOATCES           Automation of the same code provision)           Compliance Status										<u> </u>		-									_
OUT-end in compliance         COde-conceld an-ele during inspection         R-repert (violation of the same code provision)           28         O Plastinuzed egas used where regulared         O I I I           29         O Water and loss from approved source         O O I I I           30         O Variance obtained for processing methods         O I I I           30         O Variance obtained for processing methods         O I I I           31         O Proper cooling methods used, adequate equipment for temperature         O I I I           32         O Plasting field processing methods         O I I I           33         O Proper cooling methods used, adequate equipment for temperature         O I I           34         O Thermometers provided and accurate         O I I           35         O Food properly coolead for hot hot noting         O I I           36         O Insects, nodents, and animals not present         O I I           36         O Insects, nodents, and animals not present         O I I           38         O Personal cleanlines         O I I           38         O Insects, nodents, and animals not present         O I I           38         O Insects, nodents, and animals not present         O I I I           38         O Insects, properly used and stored         O I I I			000	Retail Practices	s are preventive me	asures to co								gens	I, CI	hemicals, and physic	al objects in	nto foods.			
OUT       Utenalia and Equipment         28       O Pasteurzed egus dwhere required       0       0       1         29       O Water and los from approved source       0       0       1         29       O Water and los from approved source       0       0       1         30       O Variance obtained for specialized processing methods       0       0       1         30       O Variance obtained for specialized processing methods       0       0       1         31       O Proper cooling methods used, adequate equipment for temperature       0       0       1         32       O Paster food properly coolead for hot holding       0       1       1       0       0       0       1         33       O Approved Thawing methods used, adequate equipment for temperature       0       0       1 <td></td> <td></td> <td>OUT</td> <td></td> <td>and Status</td> <td>COS=corre</td> <td>cted o</td> <td>n-site</td> <td>during</td> <td></td> <td></td> <td>1618</td> <td></td> <td></td> <td></td> <td></td> <td></td> <td>ode provision)</td> <td>006</td> <td></td> <td>WT</td>			OUT		and Status	COS=corre	cted o	n-site	during			1618						ode provision)	006		WT
29       O Water and los from approved source       0       1         30       O Vance obtained for specialized processing methods       0       1         31       O Proper cooling methods used, adequate equipment for temperature Centrel       0       1         31       O Proper cooling methods used, adequate equipment for temperature 0       0       1         32       O Plant food properly cooked for hot holding       0       1         33       O A Proved thawing methods used       0       1         34       O Thermometers provided and accurate       0       0       1         35       O Food properly labeled, original container, required records available       0       0       1         35       O Food properly labeled, original container, required records available       0       1       1         36       O Insects, rodents, and animals not present       0       0       1       1         36       O Insects, rodents, and animals not present       0       0       1       1       1         37       O Contamination prevented during food preparyl stored, dired, handled       0       1       1       1       1       1       1       1       1       1       1       1       1       1       1 <t< td=""><td></td><td></td><td>_</td><td>Safe Fo</td><td>od and Water</td><td></td><td></td><td></td><td></td><td></td><td>0</td><td></td><td></td><td></td><td></td><td>Utensils and Equi</td><td>pment</td><td></td><td></td><td>~ 1</td><td>***</td></t<>			_	Safe Fo	od and Water						0					Utensils and Equi	pment			~ 1	***
Out       Feed Temperature Coeffect         31       0       Proper cooling methods used, adequate equipment for temperature control       0       1         32       0       Plant food properly cooled for hot holding       0       1         33       0       Approved thawing methods used       0       1         34       0       Thermometers provided and accurate       0       0       1         35       0       Food properly labeled, original container, required records available       0       1         35       0       Food properly labeled, original container, required records available       0       1         36       0       Insects, rodentis, and animals not present       0       0       1         36       0       Insects, rodentis, properly used and stored       0       1       1         37       0       Contrainistion prevented during food preparation, storage & display       0       1       1       1       0       1         38       0       Personal cleaniness       0       0       1       1       1       1       1       1       1       1       1       1       1       1       1       1       1       1       1       1       1 <td>29</td> <td>O Water a</td> <td>i bne</td> <td>ce from approved so</td> <td>ource</td> <td></td> <td>0</td> <td>0</td> <td>2</td> <td>4</td> <td>5</td> <td></td> <td></td> <td></td> <td></td> <td></td> <td>able, properly d</td> <td>tesigned,</td> <td>0</td> <td>0</td> <td>1</td>	29	O Water a	i bne	ce from approved so	ource		0	0	2	4	5						able, properly d	tesigned,	0	0	1
31       0       control       0       0       2         32       0       Plant food properly cooked for hot holding       0       1       1         33       0       Approved thawing methods used       0       1       1       4       0       Hot and cold water available, adquate pressure       0       0       2         34       0       Thermometers provided and accurate       0       0       1       4       0       Hot and cold water available, adquate pressure       0       0       2         35       0       Food identification       0       0       1       4       0       1       4       0       1       1       4       0       1       1       4       0       0       1       2       0       2       2       0       2       2       0       1       1       4       0       1       1       5       0       2       1			e ot				0	0	1	4	6	<u>0</u> 0	Varews	ashin	g fa	cilities, installed, maintain	ed, used, test s	trips			1
31       O       Approved thawing methods used       O       0       1         34       O       Thermometers provided and accurate       O       0       1         35       O       Food Identification       O       0       1         35       O       Food Identification       O       0       1         35       O       Food properly labeled, original container, required records available       O       0       1         36       O       Insects, rodents, and animals not present       O       O       2         37       O       Contamination prevented during food preparation, storage & display       O       1         39       O Wiping othsis, properly used and stored       O       1         40       O Insects, rodents, equipment and linens; properly used and stored       O       1         41       O Insect specify stored       O       O       1         42       O Utensils, equipment and linen; properly stored, used       O       O       1         44       O Invise utensils; properly stored       O       O       1         43       O Single-usering invised mad stored       O       1       1         44       O Invises utensils; properly stored, used	31	0	cool	ing methods used; a	dequate equipment for t	temperature	0	0	2	4	_	-	lonfoo	d-con	ntact		ties		0	0	1
34       O       Thermometers provided and accurate       O       O       1         35       O       Food Identification       O       1         35       O       Food properly labeled; original container; required records available       O       1         36       O       Insects, rodents, and animation of Food Contamination       O       0       1         36       O       Insects, rodents, and animation prevented during food preparation, storage & display       O       1       1         37       O       Contamination prevented during food preparation, storage & display       O       1       1       55       O       Current permit posted       O       0       1         38       O       Personal cleanliness       O       O       1       1       0 <td></td> <td>-</td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> <td>_</td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> <td>_</td>		-										_									_
35       0       Food property labeled, original container, required records available       0       0       1         36       0       Insects, rodents, and animals not present       0       0       2         37       0       Contamination prevented during food preparation, storage & display       0       1         38       0       Personal cleanliness       0       1         38       0       Personal cleanliness       0       1         40       0       0       1         40       0       0       1         41       0       Inuse utensits; property stored       0       0         41       0       Inuse utensits; property stored, died, handled       0       1         42       0       Ubersits, equipment and linens; property stored, used       0       1         44       0       Slogle-usersingle-service articles; property stored, used       0       1         44       0       Sloves used property       1       1       2       0       0       0       0       0         44       0       Sloves used property       1       1       1       1       0       0       0       0       0       0 <td< td=""><td>34</td><td>O Thermo</td><td></td><td>ters provided and acc</td><td>curate</td><td></td><td></td><td></td><td></td><td>5</td><td>0 0</td><td>o s</td><td>ewage</td><td>e and</td><td>was</td><td>ste water properly dispose</td><td>ьd</td><td></td><td>0</td><td>0</td><td>2</td></td<>	34	O Thermo		ters provided and acc	curate					5	0 0	o s	ewage	e and	was	ste water properly dispose	ьd		0	0	2
OUT       Prevention of Peed Contamination         36       Insects, rodents, and animals not present       O       1         37       O contamination prevented during food preparation, storage & display       O       1         38       O Personal cleanliness       O       1         39       Wiping cloths, properly used and stored       O       1         40       O Washing fruits and vegetables       O       1         0UT       Preport Use of Utensils       O       0         41       In-use utensits, properly used and stored, used       O       1         42       O Lubernistic, expression and lepting diservice articles, properly stored, dried, handled       O       1         42       O Lubernistic, expression and lepting diservice articles, properly stored, used       O       0         44       O Isives used properly       Single-uservice articles, properly stored, used       O       0         44       O Isives used properly       O       0       0       0         59       Single-uservice articles, properly stored, dried, handled       O       1       1         44       Isive to correct any violations of his 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 suspension	$ \rightarrow $		ope			ds available	0	0	1	-	_	_								_	1
37       O       Contamination prevented during food preparation, storage & display       O       1         38       O       Personal cleanliness       O       1         38       O       Personal cleanliness       O       0       1         40       Wishing futts and vegetables       O       0       1       55       Current permit posted       O       0       0         41       O In-use utensits; properly stored       O       0       1       55       Current permit posted       O       0											_	-	-								1
38       O       Personal cleanliness       0       0       1         38       O       Wiping cloths; properly used and stored       0 <td< td=""><td>36</td><td>O Insects</td><td>rod</td><td>lents, and animals no</td><td>ot present</td><td></td><td>0</td><td>0</td><td>2</td><td>5</td><td>4</td><td><u> ^</u></td><td>dequa</td><td>nte ve</td><td>entila</td><td>ation and lighting; designal</td><td>ted areas used</td><td></td><td>0</td><td>٥</td><td>1</td></td<>	36	O Insects	rod	lents, and animals no	ot present		0	0	2	5	4	<u> ^</u>	dequa	nte ve	entila	ation and lighting; designal	ted areas used		0	٥	1
39       0       Wiping cloths; properly used and stored       0       0       1         40       0       Washing fruits and vegetables       0       0       1         0UT       Proper Use of Utensils       0       0       1         41       0       In-use utensils; properly stored       0       1         42       0       Utensils, equipment and linens; properly stored, dried, handled       0       1         43       0       Single-use/single-service articles; properly stored, used       0       1         44       0       Gloves used properly       0       1       1         44       0       Single-use/single-service articles; properly stored, used       0       1       1         44       0       Gloves used properly       0       1		-			food preparation, stora	ge & display	-		1								tems				
Out       Proper Use of Utensils       Non-Smokers Protection Act         41       O In-use utensils; properly stored       0       0       1         42       O Utensils, equipment and linens; properly stored, dried, handled       0       0       1         43       O Single-use/single-service articles; properly stored, used       0       0       1         44       O Gloves used properly       0       0       1       0		-			d stored						_								0	0	0
41       O       In-use utensis; properly stored       O       O       1         42       O       Utensils, equipment and linens; properly stored, dried, handled       O       1       1       57       Compliance with TN Non-Smoker Protection Act       X       O       0 <td></td> <td>-</td> <td>g fri</td> <td></td> <td>ise of Utensils</td> <td></td> <td>0</td> <td>0</td> <td>1</td> <td>E</td> <td>-</td> <td></td> <td>_</td> <td>_</td> <td>_</td> <td><u> </u></td> <td></td> <td></td> <td>YES</td> <td>NO</td> <td>WT</td>		-	g fri		ise of Utensils		0	0	1	E	-		_	_	_	<u> </u>			YES	NO	WT
43       O       Single-user/single-service articles; property stored, used       O       0       1         44       O       Gloves used property       O       0       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. Repeated violations of an identical risk factor may result in revocation of your food service establishment permit. Teas identified as constituting imment health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous marner and post the most recent inspection report in a conspicuous marner. You have the right to request a hearing regarding this report by fling a written request with the Correctissioner within ten (10) days of the date of this report. T.C.A. sectors 68-14-708, 68-14-708, 68-14-718, 68-14-716, 4-5-320.       01/17/2023         Signature of Person In Charge       Date       Signature of Environmental Health Specialist       Date         **** Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice ****         PH-2267 (Rev 6.15)       Free food safety training classes are available each month at the county health department.       PH-2267 (Rev 6.15)	41	O In-use		sils; properly stored		andled										n TN Non-Smoker Protecti		-	ह	읭	
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. 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. I.C.A. sectors 68-14-708, 68-14-708, 68-14-709, 68-14-716, 68-14-716, 68-14-716, 68-14-716, 68-14-716, 68-14-716, 68-14-716, 68-14-716, 68-14-716, 68-14-716, 68-14-716, 68-14-716, 68-14-716, 68-14-716, 68-14-709, 68-14-716, 68-14-716, 68-14-716, 68-14-716, 68-14-716, 68-14-716, 68-14-716, 68-14-716, 68-14-716, 68-14-716, 68-14-716, 68-14-716, 68-14-716, 68-14-709, 68-14-716, 68	43	O Single-	use/	single-service article			0	0	1	5	9						y completed				Ť
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 recert inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by fling a written request with the Commissioner within ten (10) days of the date of this report. T.C.A. sectors 68-14-708, 68-14-708, 68-14-708, 68-14-718, 68-14-718, 68-14-716, 4-5-328.       01/17/2023         Signature of Person In Charge       01/17/2023       Date       Signature of Environmental Health Specialist       Date         ***** Additional food safety information can be found on our website, http://tn.gow/health/article/eh-foodservice ****       PH-2267 (Rev. 6-15).       Free food safety training classes are available each month at the county health department.       PH-2267 (Rev. 6-15).       PH-2267 (Rev. 6-15).					s within ten (10) days may	result in susper				servic	e esti	blishr	ment pe	ermit.	Rep	peated violation of an identic	al risk factor ma	y result in revoc	ation o	of you	r food
O1/17/2023       O1/17/2023       O1/17/2023       O1/17/2023         Signature of Person In Charge       Date       Signature of Environmental Health Specialist       O1/17/2023         **** Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice ****       Date       Signature of Environmental Health Specialist       Date	service est manner an	tablishment p id post the me	ermi Hst re	<ol> <li>Items identified as or scent inspection report</li> </ol>	onstituting imminent healt in a conspicuous manner.	h hazards shall b You have the rig	ht to r	cted i eques	mmed	iately	or op	eration	is shall	ceas	e. ¥	ou are required to post the fi	ood service estal	blishment permi	t in a c	onspi	cuous
Signature of Person In Charge       Date       Signature of Environmental Health Specialist       Date         ***** Additional food safety information can be found on our website, http://tn.gow/health/article/eh-foodservice ****       Date       Date         PH-2267 (Rev. 6-15)       Free food safety training classes are available each month at the county health department.       Rev. 6-15)       Rev. 6-15)	report. T.(		08-14	-703, 08-14-706, 68-14-	708, 68-14-709, 68-14-711, 6		-		ר ר				5	On (	5-	Kann		,	11/4	7/0	000
**** Additional food safety information can be found on our website, http://tn.gow/health/article/eh-foodservice ****           PH-2267 (Rev. 6-15)         Free food safety training classes are available each month at the county health department.         RDA 629	Signature	e of Person		Charge	-	01/1	1/12	_		Sk	mah		Emán	X	anto	2 -		(	)1/1		
PH-2267 (Rev. 6-15). Free food safety training classes are available each month at the county health department.	Signatur		111.1	are rear of the					1000			The sec				I Mealth Moechalist					
				,	Additional food safety in	nformation can	be fo	und	on ou								e ****				

PH-2267 (Rev. 6-15)	Free food safety training cla	sses are available each mo	nth at the county health department.	RDA 62
rivezon (wer. o-to)	Please call (	) 6154445325	to sign-up for a class.	104.02

#### 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 (Fahrenheit)					
Sani Buckets Hobart	Quat	400	185					

Equipment Temperature	
Description	Temperature (Fahrenheit)
Duke Cold Pan Compartments	31
Duke Cold Pan Compartment #2	34
Duke Milk RIC	33
Duke Milk RIC #2	28

Food Temperature		
Description	State of Food	Temperature (Fahrenheit
Turkey	Hot Holding	157
Mini Corndogs	Hot Holding	138
Carrots	Hot Holding	155
Rice	Hot Holding	176
Vini Corndogs	Cooking	200
Shredded Cheese	Cold Holding	41
Carrots	Cooking	175

### TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



#### Establishment Information

Establishment Name: Gladeville Middle School Cafeteria

Establishment Number : 605259503

#### Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 2: (IN): An employee health policy is available.
- 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.

# Establishment Information

Establishment 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 Name: Gladeville Middle School Cafeteria Establishment Number # 605259503

Sources			
Source Type:	Food	Source:	IWC MURFREESBORO MILK
Source Type:	Water	Source:	Gladeville Utility
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

# Additional Comments