## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

Establishment Na	Stablishment Name Gladeville Elem. Food Service Gladeville Elem. Food Service Type of Establishment O Mobile																
Address Stewarts Ferry Pike							_	Ту	pe of	Establ	ishme	O Temporary O Sea					
10169						9:3	8 /	٩ M	4	M/P	мт	man	10.17 444	A/PM			
Inspection Date		04/12/20	)21 Eater	lishment # 6050301	_				argoi			ine of					
Purpose of Inspe		Routine	O Follow				- O Pr		-	30		0.00	nsultation/Other				
Risk Category		01	322	03			04	4-1111					up Required O Yes	民 No Number of :	Seats	20	1
	Facto	ors are food p	reparation p	ractices and employe			** mx				y rep	ortec	to the Centers for Dise	ase Control and Prever		_	
	as c	ontributing ta		DODBORNE ILLNESS P			_					_	control measures to pre	vent liness or injury.			
			tus (IN, OUT, N	(A, HO) for each numbered Its	em. For		mar	and 0	UT, <b>m</b>	ark C	OS or I	t for e	ach Item as applicable. Deduct			)	
IN=in compliance	•	OUT=not in comp Co	ance NA=not mpliance St			R	CX WT	)\$=cc	mecte	id on-	site dur	ing ins	spection R=repeat (vi Compliance State	iolation of the same code provis		R	WT
IN OUT NA			Superv			_			IN	ou	r na	NO	Cooking and Reheating Control For Safe				
1 嵐 0		Person in charge performs duties	, ,	onstrates knowledge, and	0	0	5		0				Proper cooking time and temp	peratures	0	8	5
IN OUT NA	_	Management an	Employee d food employe	e awareness; reporting	0	0		17	7 0				Proper reheating procedures Ceoling and Holding, Dat		0	0	-
3 英 0		Proper use of re			0	0	Ů		IN	ou			a Public Hea				
IN OUT NA	0	Proper eating, ta		or tobacco use		0	5	15	8 O				Proper cooling time and temp Proper hot holding temperatu	res	0	0	
5 X O IN OUT NA	_	No discharge fro Preve		and mouth Ination by Hands	0	0				8		0	Proper cold holding temperate Proper date marking and disp		8	8	5
6 <u>真</u> O 7 <u>美</u> O O	_	Hands clean and No bare hand co		ed ly-to-eat foods or approved	0	0	5	22	2 0	0	0	鼠	Time as a public health control	ol: procedures and records	0	0	
7 嵐 0 0	0	alternate proced	ures followed	pplied and accessible		0	2		IN	ou	_	NO	Consumer Consumer advisory provided				
IN OUT NA 9 🕱 O	_	Food obtained fr	Approved	Source		0	-	23	3 O	0		NO	food Highly Susceptit		0	0	4
10 0 0 0		Food received a	proper tempe			0	5	24	-	0			Pasteurized foods used; proh		0	ि	5
11 定 0	0	Required record		ell stock tags, parasite	6	ō	Ť	F	IN	our	r NA	NO	Chem	icais			
IN OUT NA				Contamination				25	5 0	0			Food additives: approved and		0	ू	5
13 夏 O O 14 <u>実</u> O O		Food separated Food-contact su		f and sanitized	0	00	4	26	5 🚊 IN		r na	NO	Toxic substances properly ide Conformance with A		0	0	
15 复 0	_	Proper disposition served	n of unsafe for	od, returned food not re-	0	0	2	27	7 0	0	8		Compliance with variance, sp HACCP plan	ecialized process, and	0	0	5
	Goo	d Retail Pract	ices are pre	ventive measures to	ontro	l the	intr	odu	ction	of	oatho	gens	, chemicals, and physics	al objects into foods.		_	
							ET/A			_	·						
	00	T=not in complianc Cor	npliance Stu	COS=co	rected o		during						R-repeat (violatio	n of the same code provision)	Icos	R	WT
0UT 28 0 Pas	etauriza		Food and W			0	_	Þ		TUC	Lood a	ad as	Utensils and Equip mood-contact surfaces cleana	ment			
29 O Wa	iter and	ice from approv	ed source	in a secold a site	0	0	2	Ľ	15				and used	ible, propeny designed,	0	<u> </u>	1
30 O Var OUT	riance c	btained for spec Food 1	emperature			0	-			_			g facilities, installed, maintaine	rd, used, test strips	0	0	1
	per coo trol	oling methods us	ed; adequate e	quipment for temperature	0	0	2	H	_	O UT	Nonfoo	d-cor	Physical Facility	ies .	0	0	1
		properly cooked thawing methods			8	8	1		_				water available; adequate pre stalled; proper backflow device			8	2
34 O The		eters provided an	d accurate		ŏ		1	5	50	0	Sewag	e and	waste water properly dispose	đ	0	0	2
35 O Foo	ad near		od Identifica	tion required records available	0	0	1		_				es: properly constructed, suppl use properly disposed; facilities		0	0	1
	ou prop		of Feed Cor			-	-			-		-	lities installed, maintained, and		-	6	1
36 O Inse	ects, ro	dents, and anima	is not present		0	0	2	5	54	0	Adequa	ate ve	entilation and lighting; designat	ed areas used	0	0	1
37 O Cor	ntamina	ation prevented d	uring food prep	aration, storage & display	0	0	1		0	тис			Administrative It	ems			
		leanliness	d d - t d		0	0	1					-	nit posted		0	8	0
40 O Wa	X	ths; properly use ruits and vegetat			8	00		Ê	6		MOST R	cent	inspection posted Compliance Stat	tus		NO	WT
000T 41 0 In⊰u	use uter	Prop nsils; properly sto	er Use of Ute red	onsils	0	0	1	5	57	_	Compli	ance	Non-Smokers Pr with TN Non-Smoker Protection		X	ा	
		quipment and lin single-service a		tored, dried, handled	0		1	5	58 59				ducts offered for sale oducts are sold, NSPA survey	completed	0	00	0
		ed properly	estes, property	20100, 0200	ŏ	ŏ	1				T DODARS		outco are bold, Nor X barrey	compress		101	
service establishme	ent perm	nit. Items identified	as constituting	imminent health hazards shall	be com	ected i	immed	iately	or op	eratio	ns shal	l ceas	Repeated violation of an identica e. You are required to post the fo	od service establishment permi	it in a	consp	icuous
				icuous manner. You have the '09, 68-14-711, 68-14-715, 68-14			sta he	aring	regari	ding ti	nis repo	et by f	filing a written request with the Co	emmissioner within ten (10) day	s of the	e date	of this
Pary	n	V and m		04	/12/2	2022	1		F	m	-	U	whiter		04/1	12/2	2021
Signature of Per	rson In	Charge				-	Date	_					ental Health Specialist				Date
				P									ealth/article/eh-foodservic	e ****			
PH-2267 (Rev. 6-1	5)		Free fo	od safety training class Please call (			ilabk 1445			onth			inty health department. p for a class.			R	XA 629
												_					

#### TENNESSEE DEPARTMENT OF HEALTH 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 wenty-one (21) years of age or older.	
ge-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.	
ents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	
moke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	
moking observed where smoking is prohibited by the Act.	

Warewashing Info							
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)				
Dish machine	Heat		178				

Equipment Temperature			
Description	Temperature (Fahrenheit)		
Wic	35		
Wif	3		
Wif	5		
Ric	36		

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Milk	Cold Holding	41
Chicken tenders	Hot Holding	147
Hot ham and cheese	Hot Holding	140
Sweet potato fries	Hot Holding	143
Chicken tenders	Cold Holding	33

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Establishment Name: Gladeville Elem. Food Service

Establishment Number : 605030128

#### 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: Employees washed hands when changing gloves

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 info

- 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: (NO) No raw animal foods cooked during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: See food temps
- 20: 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: (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: (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.

# Establishment Information

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

Comments/Other Observations (cont'd)

Additional Comments (cont'd) See last page for additional comments.

### Establishment Information

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

Sources			
Source Type:	Water	Source:	City
Source Type:	Food	Source:	IWC, TnT Produce, Purity
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

# Additional Comments