

## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Glen Gene Deli Establishment Name Permanent O Mobile Type of Establishment 5748 Hwy 153 O Temporary O Seasonal Address Hixson Time in 02:00 PM AM / PM Time out 02:30; PM AM / PM City 02/02/2023 Establishment # 605186942 Embargoed 0 Inspection Date

日本 Follow-up Routine O Complaint O Preliminary O Consultation/Other Purpose of Inspection

Number of Seats 110 Risk Category О3 04 Follow-up Required O Yes 疑 No ase Control and Prevention

# FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

etus (IN, OUT, NA, NO) for e

119	<b>4</b> =in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		O	05=	con	recte	d on-si	te d
					Compliance Status	cos	R	WT	] [				
	IN	OUT	NA	NO	Supervision				П		IN	оит	N
1	氮	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	H	16	0	0	0
	IN	OUT	NA	NO	Employee Health			-		17		ŏ	ŏ
2	300	0			Management and food employee awareness; reporting	0	0		lŀ				Ť
3	×	0			Proper use of restriction and exclusion	0	0	5	П		IN	OUT	N
	IN	OUT	NA	NO	Good Hygienic Practices				11	18	0	0	0
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	1	19	×	0	0
5	黨	0		0	No discharge from eyes, nose, and mouth	0	0	l °	П	20	25	0	0
	IN	OUT	NA	NO	NO Preventing Contamination by Hands				П	21	*	0	0
6	黨	0		0	Hands clean and properly washed	0	0		1 [	22	×	0	0
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	Н		IN	OUT	N
8	300	0			Handwashing sinks properly supplied and accessible	0	0	2	ł			-	
Ľ	IN	OUT	NA	NO	Approved Source	Ť	_	-	П	23	0	0	M
9	黨	0			Food obtained from approved source	0	0		ı		IN	OUT	N/
10	0	0	0	38	Food received at proper temperature	0	0	1	l t		$\overline{}$	_	91
11	200	0			Food in good condition, safe, and unadulterated	0	0	5	П	24	0	0	32
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0		П		IN	оит	N
	IN	OUT	NA	NO	Protection from Contamination					25	0	0	-31
13	黛	0	0		Food separated and protected	0	0	4	П	26	黨	0	
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5	ı		IN	OUT	N/
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2		27	0	0	M

ш					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	寒	Proper cooking time and temperatures	0	0	5
17	0	0	0	X	Proper reheating procedures for hot holding	0	0	Ů
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	0	0	0	×	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20	245	0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	*
22	X	0	0	0	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	0	0	×		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	300		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	OUT	NA	NO	Chemicals			
25	0		3%		Food additives: approved and properly used	0	0	- 5
26	黨	0			Toxic substances properly identified, stored, used	0	0	Ľ
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

#### trol the introduction of pathoge ns, chemicals, and physical objects into foods.

PRACTICES

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	W
	OUT	Safe Food and Water			
28	0	Pasteurized eggs used where required	0	0	1
29	0	Water and ice from approved source	0	0	_;
30	0	Variance obtained for specialized processing methods	0	0	١.
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	7
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	Т
34	0	Thermometers provided and accurate	0	0	г
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	
	OUT	Prevention of Food Contamination			
36	涎	Insects, rodents, and animals not present	0	0	
37	885	Contamination prevented during food preparation, storage & display	0	0	Г
38	0	Personal cleanliness	0	0	Г
39	188	Wiping cloths; properly used and stored	0	0	_
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	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	Г
43	0	Single-use/single-service articles; properly stored, used	0	0	г
44	0	Gloves used properly	0	0	

pecti	OI.	R-repeat (violation of the same code provision)	Cos	В	W			
	OUT	Compliance Status	COS	к	w			
45	麗	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1			
46	题	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	7			
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	1			
53	0	Physical facilities installed, maintained, and clean	0	0	-			
54	0	Adequate ventilation and lighting; designated areas used	0	0	1			
	OUT	Administrative Items						
55	0	Current permit posted	0	0	П			
56	0	Most recent inspection posted	0	0	Ш,			
		Compliance Status	YES	NO	V			
		Non-Smokers Protection Act						
57		Compliance with TN Non-Smoker Protection Act	- X	0				
58		Tobacco products offered for sale	0	0	١.			
59		If tobacco products are sold, NSPA survey completed	0	0				

and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing reg T.C.A. sections 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. ten (10) days of the date of the

tile on 02/02/2023

Date Signature of Environmental Health Specialist

02/02/2023 Date

Signature of Person In Charge

\*\*\*\* 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: Glen Gene Deli				
Establishment Number #:  605186942				
NSPA Survey - To be completed if				
Age-restricted venue does not affirmatively rest twenty-one (21) years of age or older.	rict access to its buildings o	or facilities at all times to	persons who are	
Age-restricted venue does not require each per	son attempting to gain entr	y to submit acceptable f	orm of identification.	
"No Smoking" signs or the international "Non-Si	moking" symbol are not con	spicuously posted at ev	ery entrance.	
Garage type doors in non-enclosed areas are n	ot completely open.			
Tents or awnings with removable sides or vents	in non-enclosed areas are	not completely remove	d or open.	
Smoke from non-enclosed areas is infiltrating in	to areas where smoking is	prohibited.		
Smoking observed where smoking is prohibited	by the Act.			
Warewashing Info				
Machine Name	Sanitizer Type	PPM	Temperature ( Fah	renhelt)
Fi				
Equipment Temperature				
Description			Temperature ( Fahr	enheit)
			_	
Food Temperature				
Description				
Decomption		State of Food	Temperature ( Fahr	renheit)
Decomption		State of Food	Temperature ( Fahr	renheit)
Decomption		State of Food	Temperature ( Fahr	renheit)
Бесприон		State of Food	Temperature ( Fahi	renheit)
Decomption		State of Food	Temperature ( Fahi	renhelt)
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Observed Violations	╛
Total # 5 Repeated # 0	┚
Repeated # ()	╝
36:	
36: 37:	
39:	
45:	
<del>1</del> 5. 46.	
46:	
III One many at the and of this decrement for any violations that could not be disclosued in this space.	┙

<sup>&#</sup>x27;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



omments/Other Observations	

Additional C	comments
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See last page for additional comments.

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

ents/Other Observations (cont'd)	Establishment Name: Glen Gene Deli			
ents/Other Observations (cont'd)				
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ast page for additional comments.				

Establishment Information

Establishment Information						
Establishment Name: Glen Gene Deli						
Establishment Number #: 605186942						
Sources						
Sources						
Source Type:	Source:					
Source Type:	Source:					
Source Type:	Source:					
Source Type:	Source:					
Source Type:	Source:					
Additional Comments						
**Priority items #8,14,21 corrected. See original repo	rt dated 1/23/23.**					