

Establishment Name

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

PORT

100

SCORE

Gladeville Middle School Cafeteria

Type of Establishment

O Farmer's Market Food Unit
Permanent
O Mobile

Address 8275 Stewarts Ferry Pike O Temporary O Seasonal

City Mount Juliet Time in 12:23 PM AM / PM Time out 12:56; PM AM / PM

102/15/2024 Establishment # 605259503 Embargoed 0

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

Risk Category O1 第2 O3 O4 Follow-up Required O Yes 民 No Number of Seats 300

tisk 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 (IH, OUT, HA, NO) for each numbered Item. For Items marked OUT, mark COS or R for each Item as applicable. Deduct points for category or subcategory.

12	IN-in compliance OUT-not in compliance NA-not applicable NO-not observe				ed		0	O\$=∞	rrecte	d on-si	te dur	Ŷ	
					Compliance Status	COS	R	WT] [_
	IN	OUT	NA	NO	Supervision					IN	оит	NA	I
1	M	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	0	0	300	ł
	IN	OUT	NA	NO	Employee Health				17		ō	õ	t
2	300	0			Management and food employee awareness; reporting	0	0		1 🗀				i
3	黨	0			Proper use of restriction and exclusion	0	0	5		IN	OUT	NA	ı
	IN	OUT	NA	NO	Good Hygienic Practices				18	0	0	0	Ī
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	19	100	0	0	Ī
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	l °	20	0.00	0	0	Ī
	IN	OUT	NA	NO	Proventing Contamination by Hands				21	X	0	0	I
6	黨	0		0	Hands clean and properly washed	0	0		22	0	0	×	I
7	級	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5		IN	OUT	NA.	ł
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2	23	0	0	M	Ī
	IN	OUT	NA	NO	Approved Source				l L"		Ŭ	~	l
9	黨	0			Food obtained from approved source	0	0			IN	OUT	NA	I
10	0	0	0	×	Food received at proper temperature	0	0] _	24	833	0	0	Ī
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	Ľ	1000	Ľ		l
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	оит	NA	ı
	IN	OUT	NA	NO	Protection from Contamination				25		0	X	Ī
13	Ä	0	0		Food separated and protected	0	0	4	26	1	0		î
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	ľ
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×	I

_	Compliance Status							WI
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16		0	黨	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	3%	Proper reheating procedures for hot holding	0	0	٠
	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	凝	0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	*
22	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	試	0	0		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	3%		Food additives: approved and properly used	0	0	5
26	80	0			Toxic substances properly identified, stored, used	0	0	9
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	X		Compliance with variance, specialized process, and HACCP plan	0	0	5

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

		OUT=not in compliance COS=com	ected or	1-6/10	during	inspect	on	
		Compliance Status	cos	R	WT			
	OUT	Safe Food and Water					OUT	
28	0	Pasteurized eggs used where required	0	0	1	45	0	Foo
29		Water and ice from approved source	0	0	2	40		con
30	0	Variance obtained for specialized processing methods	0	0	1	46	0	Wa
	OUT	Food Temperature Control		_				
31	0	Proper cooling methods used; adequate equipment for temperature	0	0	2	47	0	No
31	-	control	"	ľ	'		OUT	
32	0	Plant food properly cooked for hot holding	0	0	1	48	0	Ho
33	0	Approved thawing methods used	0	0	1	49	0	Plu
34	0	Thermometers provided and accurate	0	0	1	50	0	Sev
	OUT	Food Identification				51	0	Toil
35	0	Food properly labeled; original container, required records available	0	0	1	52	0	Ga
	OUT	Prevention of Feed Contamination				53	0	Phy
36	0	Insects, rodents, and animals not present	0	0	2	54	0	Ade
37	0	Contamination prevented during food preparation, storage & display	0	0	1		OUT	Г
38	0	Personal cleanliness	0	0	1	55	0	Cur
39	0	Wiping cloths: properly used and stored	0	0	1	56	0	Mor
40	0	Washing fruits and vegetables	0	0	1			
	OUT	Proper Use of Utensils						
41	0	In-use utensils; properly stored	0	0	1	57		Cor
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1	58	1	Tot
43		Single-use/single-service articles; properly stored, used	0	0	1	59	1	If to
44		Gloves used properly	0	Ö	1			

pecti		R-repeat (violation of the same code provision) Compliance Status	cos	R	W
	OUT	Utensils and Equipment	_		
45	0	Food and norifood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	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	2
49	0	Plumbing installed; proper backflow devices	0	0	2
50	0	Sewage and waste water properly disposed	0	0	- 2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	1
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	0	Physical facilities installed, maintained, and clean	0	0	1
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items			
55	0	Current permit posted	ि	0	Г
56	0	Most recent inspection posted	0	0	_ `
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- XX	0	
58		Tobacco products offered for sale	0	0	١
59		If tobacco products are sold, NSPA survey completed	0	0	

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. T.C.A. Actions 68-14-705, 68-14-705, 68-14-705, 68-14-715,

02/15/2024

02/15/2024

Date

Signature of Person In Charg

Date Signature of Emanderm ental resitt Specialist

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



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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.	Г
"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)						
Small dish machine	Heat		161						
Big dish machine	heat		168						

Equipment Temperature							
Description	Temperature (Fahrenheit)						
Wic	37						
Ric	39						

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
All tcs foods wic	Cold Holding	37
peef patty line 1	Hot Holding	142
paked beans line 1	Hot Holding	158
oork rib patty line 2	Hot Holding	146
paked beans line 2	Hot Holding	149
wrapped burgers hot box	Hot Holding	135

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Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by having no violations of priority violations during current inspection.
- 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: Employees stayed on task during inspection and did not wash hands
- 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.
- 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: Big dish machine reached 168F on first run from start up. (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: (NA) No raw animal foods served.
- 17: (NO) No TCS foods reheated during inspection.
- 18: No cooling observed 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: Pic stated tphc not used (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: Milk from Purity is pasteurized
- 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.

^{***}See page at the end of this document for any violations that could not be displayed in this space.

^{***}See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Name: Gladeville Middle School Cafeteria	
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Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	

Establishment Information

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Establishment Name: G Establishment Number #	ladeville Middle School	Cafeteria								
Catabilistifierit (Vumber #;	605259503									
Sources										
	Facil	0								
Source Type:	Food	Source:	lwc							
Source Type:	Water	Source:	City							
Source Type:		Source:								
Source Type:		Source:								
Source Type:		Source:								
Additional Comme	nts									