

**Establishment Information**

|   |   |
|---|---|
| Facility Name<br><b>MS. JUNES GUMBO N GREENS</b>              | Facility Type<br><b>Community Kitchen 2</b>                             |
| Facility ID #<br><b>SLIY-BGDKXT</b>                           | Facility Telephone #<br><b>615</b>                                      |
| Facility Address<br><b>975 Main St<br/>Antioch , TN 37013</b> | Licensee Address<br><b>1125 12TH AVE SOUTH<br/>Nashville , TN 37203</b> |
| Licensee Name<br><b>MS. JUNES GUMBO N GREENS</b>              |   |

**Inspection Information**

|   |                                      |                                 |
|---|--------------------------------------|---------------------------------|
| Inspection Type<br><b>Routine</b>         | Inspection Date<br><b>12/03/2019</b> | Total Time Spent<br><b>2.83</b> |
| Inspection Score<br><b>760 out of 780</b> | Percentage<br><b>97%</b>             |                                 |

**Violation Counts**

|                                   |                                       |                                 |
|-----------------------------------|---------------------------------------|---------------------------------|
| # Critical Violations<br><b>1</b> | # Non-Critical Violations<br><b>0</b> | # Repeat Violations<br><b>0</b> |
|-----------------------------------|---------------------------------------|---------------------------------|

**Details**

|   |  |  |                                  |
|---|--|--|----------------------------------|
| Products Produced During Inspection<br><b>Cajun Seafood Gumbo</b> | Authority to Inspect TN code 53-1-208 or FDA 482 for FDA contract<br><b>Ms. June Michaux</b> | GMP Notice or FDA 483 when FDA Contract inspection Issued<br><b>No</b> | Name and Title of Representative |
|---|--|--|----------------------------------|

**Equipment Temperatures**

|             |                          |
|-------------|--------------------------|
| Description | Temperature (Fahrenheit) |
| Cooler      | <b>35.9</b>              |
| Freezer     | <b>5.6</b>               |

**OPERATOR** - Items cited identify violations of State Statute which must be corrected by the next routine inspection or such shorter period of time as may be specified by the Regulatory Authority. Failure to comply with any time limits for corrections specified in this NOTICE may result in cessation of your operation and/or civil penalties, TCA 53-1-103; 58-8-217; 4-3-204; 8-913.10. Commissioner must be notified within 15 days.

**Observed Critical Violations**

Total # 1  
Repeated # 0  
**1.07 - Observed Violations - Eating, chewing gum, drinking and use of tobacco are confined to designated areas.**  
Observation: Drinking a bottle of water on production floor.  
Corrective Action(s):

**Observed Non Critical Violations**

Total # 1  
Repeated # 0

**In Compliance**

Section 1.01 1. - Employees with obvious sores, infected wounds, or other infectious illnesses are not in contact with exposed food products, packaging or food contact surfaces. - In  
Section 1.02 1. - Employees adhere to proper hygiene practices and maintain personal cleanliness. - In  
Section 1.03 1. - Outer garments, suitable to the operation, are worn to protect against allergen, cross-contamination and against food or food contact surface contamination. - In  
Section 1.04 1. - Gloves, if worn, are intact, clean and sanitary - In

- Section 1.05 1. - Appropriate and effective hair restraints are worn where open food items are present. - In
- Section 1.06 1. - Clothing and other personal items are stored in designated areas where food is not exposed or where equipment or utensils are washed - In
- Section 1.08 1. - Exposed jewelry, other than plain wedding and is not observed. - In
- Section 2.01 2. - Roads, yard, and grounds are properly maintained. - In
- Section 2.02 2. - Equipment, litter or vegetation is not within the immediate vicinity of the plant that may constitute and pest harborage site - In
- Section 2.03 2. - Exterior areas where water can pool were not observed - In
- Section 2.04 2. - Interior floors, walls, and ceilings are constructed of materials that can be adequately cleaned and maintained in good repair. - In
- Section 2.05 2. - Sufficient space in storage and production areas for maintenance and sanitation - In
- Section 2.07 2. - Lighting is adequate. Light fixtures and all glass in receiving, shipping and production areas are covered or otherwise protected. - In
- Section 2.08 2. - Adequate screening or other protection is provided for defense against pests. Doors and windows are closed or screened. No gaps are present. Exterior doors are self-closing - In
- Section 2.09 2. - Adequate ventilation or equipment is used to control and/or minimize dust, odors and vapors in areas where they may cause allergen cross-contamination. Fans or other blowing equipment are used in a manner to minimize the potential for allergen-contamination of food, packaging materials or food-contact surfaces. - In
- Section 2.10 2. - Condensate from fixtures is not observed to contaminate food, food-contact surfaces or food packaging materials - In
- Section 3.01 3. - Water supply is adequate and derived from adequate source (Document results and date of last potable water test.) - In
- Section 3.02 3. - An appropriate system is in place to dispose of sewage/wastewater - In
- Section 3.03 3. - Drains are clean and adequate to prevent pooling on floor - In
- Section 3.04 3. - Water lines and hoses protected against backflow or cross-connections between potable and non-potable water systems. - In
- Section 3.05 3. - Hand wash stations are appropriately located, properly stocked, functioning, and accessible. - In
- Section 3.06 3. - Toilet facilities are provided to employees and are adequate, readily accessible, stocked and cleaned - In
- Section 3.07 3. - Hand wash fixtures designed to protect against recontamination of clean, sanitized hands. - In
- Section 3.08 3. - Rubbish and offal disposal is disposed of and stored to minimize the development of odor and the potential for pest activity. Outsider waste containers have lids. - In
- Section 3.09 3. - Loading dock areas are clear of debris and spilled products. - In
- Section 4.01 4. - Building and fixtures are maintained in a sanitary manner - In
- Section 4.02 4. - Substances used in cleaning and sanitizing are appropriate for food manufacturing firms. Record chemicals used verify label/ MSDS. A minimum of 3 chemicals. - In
- Section 4.03 4. - Cleaning and sanitizer chemicals are stored in a manner to prevent contamination - In
- Section 4.04 4. - All pesticides or toxic chemicals and compounds stored on site are labeled and kept away from food items and packaging - In
- Section 4.05 4. - All food-contact surfaces, including utensils are cleaned at an appropriate frequency. The frequency protects against allergen cross-contact and contamination of food. - In
- Section 4.06 4. - Food contact surfaces must be cleaned and sanitized prior to use. - In
- Section 4.07 4. - There is no evidence of decomposed pest(s) in the interior of the facility. There is no evidence of insects, spiders, rodents or birds on or in any food ingredients, products or packaging materials. Record the name of a pest service and date of last inspection. - In
- Section 4.08 4. - Non-food contact surfaces are cleaned at a frequency to prevent microbial, physical or chemical (including allergen) contamination. - In
- Section 5.01 5. - Equipment and utensils are designed and constructed to prevent contamination of food products. - In
- Section 5.02 5. - Instruments and equipment are properly maintained and calibrated. - In
- Section 5.03 5. - Freezer and cold storage areas are maintained at appropriate temperatures and fitted with temperature measuring devices. - In
- Section 5.05 5. - Vehicles and equipment used for moving raw materials, finished products and packaging materials are clean and in good condition. - In
- Section 6.01 6. - Sanitation of the plant is under the supervision of one or more competent individuals. - In
- Section 6.02 6. - Adequate precautions are taken to ensure that production procedures do not contribute to allergen cross contact - In
- Section 6.03 6. - Product contamination not observed - In
- Section 6.04 6. - Packaging material is food grade - In
- Section 6.05 6. - Food that has been contaminated is rejected and segregated...explain the procedure - In
- Section 6.07 6. - Food items are stored at the appropriate temperatures - In
- Section 6.08 6. - Bulk tanks and containers designed and constructed to protect against contamination - In
- Section 6.09 6. - Conditions or practices that may potentially contaminate product, or could lead to product contamination, do not exist. - In
- Section 6.11 6. - Food is stored and transported under conditions that will protect against allergen cross-contact and against

**Comments**

This is a TDA follow up permit inspection under 21CFR 117 parts A and B. Credentials were presented to Ms. June Michaux Owner most responsible person in charge.

The following handouts were given to Ms. Michaux in a prior inspection: Authority to Inspect, RFR at a Glance, Food Defense Security, Suspicious Activity, Food Defense Guidance, Employees First Tool Kit, Small Entity Compliance, FSMA Fee Sheet and FSMA Guidance Documents.

The firm produces at Citizen Kitchen's East facility. Firm will produce pickled eggs and Cajun seafood gumbo. Firm plans to sale product to Citizen Kitchen Market, through Sysco (Memphis) and through Lanter Distributing. Firm's ingredients are purchased at Restaurant Depot. Firm will obtain letter of guarantee for ingredients. 85% of ingredients are manufactured interstate. Packaging is purchased from Plascom firm will obtain food grade packaging letter. Firm has 1 employee.

2018 Water report, Pest control report for 9-24-19, 10-8-19, and 12-3-19, backflow report for 8-6-19 were viewed. Facility requires each client to read and sign Policy Kitchen Guidelines GMP's an SOP's on cleaning, equipment and start up checklist are included in the guidelines.

Ms. Michaux has 15 years of food service experience and plans to obtain an official food safety training certificate in the near future.

Recall plan, shipping and receiving SOP's were viewed.

Chemicals on site are Victoria Bay Food Service Sanitizer, Blue Magic Dish Detergent and Germicidal Ultra Bleach. MSDS was viewed for all chemicals.

Allergens used are frozen shell fish, wheat and dairy. Allergen will be separated by time and sanitation. Sanitation is done before start up, during and at the end of processing.

**Gumbo Process**

Water is boiled, when boiling point is reached some ingredients are added.

Fresh vegetables are chopped and put in pan until warm.

Rue is made by heating oil and adding flour. When proper consistency is reached it is poured over vegetables in pan.

When vegetables are covered with rue they are poured into the pot with remaining ingredients. When product is brought to a boil frozen seafood is added. When 145 degrees is reached product is ready to be packaged.

Plastic bags are opened and put over a bag holder. Product is scooped from pot with a measuring container. 1/2lb of product is put into bag. Bag is heat sealed and placed in ice to cool to 40. Once all bags are full they are placed on a tray and taken to the freezer. When product is frozen labels are placed on package. Product will use Julian date.

Product will be picked up in a reefer truck by Sysco and distributed.

CCP's are 18 degrees for frozen finished product and 145 for final product cook temperature.

Shelf life is 180 days.

Firm is being permitted for pickled egg and gumbo only. Firm is not permitted for chow chow.

Inspector discussed today's findings with Ms. Michaux. Inspector advised Ms. Michaux to obtain packaging and ingredient documents by next inspection. Inspector also discussed bi-ingredients listed on labels.

Ms. Michaux was present for closing interview.

Disclaimer

Person in Charge

June Michaux <sup>Inspector</sup> B Strickland

Bridgette Strickland

June Michaux