

**Establishment Information**

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

**Inspection Information**

Inspection Type <b>Routine</b>	Inspection Date <b>11/05/2019</b>	Total Time Spent <b>3.25</b>
Inspection Score <b>770 out of 780</b>	Percentage <b>99%</b>	

**Violation Counts**

# Critical Violations <b>0</b>	# Non-Critical Violations <b>1</b>	# Repeat Violations <b>0</b>
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**Details**

Products Produced During Inspection <b>Pickled Eggs</b>	Authority to Inspect TN code 53-1-208 or FDA 482 for FDA contract <b>Ms. June Michaux</b>	GMP Notice or FDA 483 when FDA Contract inspection Issued <b>No</b>	Name and Title of Representative
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**Equipment Temperatures**

Description <b>Cooler</b>	Temperature (Fahrenheit) <b>36.8</b>
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**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 # **0**  
Repeated # **0**

**Observed Non Critical Violations**

Total # **1**  
Repeated # **0**  
**1.08 - Observed Violations - Exposed jewelry, other than plain wedding and is not observed.**  
Observation: wearing a watch during inspection  
Corrective Action(s):

**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 1.07 1. - Eating, chewing gum, drinking and use of tobacco are confined to designated areas. - 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 6.09 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 microbial, chemical or physical contamination - In

**Not Observed**

Section 6.12 6. - Firm is operating under a food safety plan, such as a HACCP. Document CCPs if applicable. - N/O

**Comments**

**\*\*Inspection amended 11/05/2019. See bottom of comments for more information.\*\***

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

The following handouts given to Ms. Michaux: 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 chow chow. 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. Glass jars and lids are purchased from Ball firm will obtain food grade packaging letter. Firm has 1 employee.

Water report, Pest control, and preventive maintenance are all taken care of through the Citizen Kitchen's. Documents were not available for view today but can be found on the Citizen Kitchens inspection.

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

Firm will create a detailed recall plan and food safety plan. Firm will also create SOP's.

Chemicals on site are Victoria Bay Food Service Sanitizer, Blue Magic Dish Detergent and RD-HD Degreaser. MSDS was viewed for all chemicals.

Allergens used are eggs. Allergen will be separated by time and sanitation. Sanitation is done before start up, during and at the end of processing. Ms. Michaux demonstrated proper 3 bay sink set up process.

Firm is being permitted for pickled egg and chow chow only. TDA does not permit for the wholesale of gumbo. Firm was given contact info and advised to reach out to USDA regarding the gumbo process.

**Pickled Egg Process**

Jars are washed, rinsed and sanitized in 3 bay sink and then put into boiling water for further sanitation.

Eggs are boiled for 7 to 10 minutes. Dry ingredients are mixed. Eggs are put into cool water and peeled. Jars are removed from boiling water dry ingredients are put in jar, 5 eggs are put in jar and boiling vinegar is added. Lids are place on jar for seal and product is placed in refrigerator. Labels are placed on jar after jar has cooled. Product stays refrigerated until sold. Shelf life is 6 months.

**\*\*Chow Chow shelf life is 12 months.\*\***

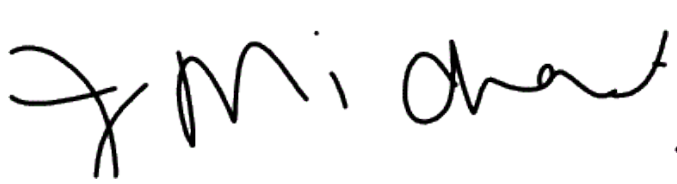
Today's violations were discussed with Ms. Michaux. Inspector discussed creating written SOP's, letters of guarantee, food grade packaging letters and. No violations were noted during inspection.

Ms. Michaux was present for closing interview.

**\*\*Inspection amendment by Patricia Szappanos Hart (11/05/2019, 14:53): After speaking with TDA Administrator, a food manufacturing permit will not be offered at this time. Processes and labeling for all products being produced by firm must be submitted to Ms. Shanna Lively, Food Administrator, for review. Products may not be distributed or sold until TDA manufacturing permit is approved.\*\***

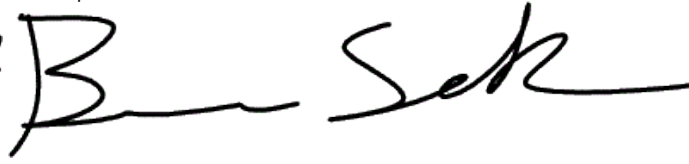
Disclaimer

Person in Charge



**June Michaux**

Inspector



**Bridgette Strickland**