

**Establishment Information**

Facility Name <b>BALES FARM</b>	Facility Type <b>Egg License only</b>
Facility ID # <b>DONL-BF9LTN</b>	Facility Telephone # <b>615</b>
Facility Address <b>2135 Old Kentucky Rd W Mosheim, TN 37818</b>	Licensee Address <b>2135 Old Kentucky Rd W Mosheim, TN 37818</b>
Licensee Name <b>Aliceson Bales</b>	

**Inspection Information**

Inspection Type <b>Routine</b>	Inspection Date <b>07/15/2020</b>	Total Time Spent <b>1.75</b>
Inspection Score <b>780 out of 780</b>	Percentage <b>100%</b>	

**Violation Counts**

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

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

Description <b>Refrigerator</b>	Temperature (Fahrenheit) <b>36</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 # 0  
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 1.07 1. - Eating, chewing gum, drinking and use of tobacco are confined to designated areas. - In