

**Establishment Information**

Facility Name JEFFERS FARMS	Facility Type Category 3
Facility ID # DONL-BVUQ72	Facility Telephone # 423 823-8962
Facility Address 115 Tyne Gray Rd Afton, TN 37616	
Licensee Name DUSTIN JEFFERS	Licensee Address 212 Ricker Ave Greeneville, TN 37743

**Inspection Information**

Inspection Type Routine	Inspection Date 01/07/2021	Total Time Spent 1.38
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**Violation Counts**

# Priority Items 0	# Core Items 0	# Priority Foundation Items 0	# Repeat Violations 0.0
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**Sells Tobacco**

Tobacco being sold:	No
E-cigarettes and vapor products being sold:	No

**Equipment Temperatures**

Description	Temperature (Fahrenheit)
Freezer #1	-8
Freezer #2	-18
Freezer #3	-11

**Food Temperatures**

Description	Temperature (Fahrenheit)
Ground Beef	-8
Ribeye Steaks	-11

**Warewashing Info**

Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
N/A						

**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. Priority items and TCS (Time Temperature Controls for food safety) must be corrected as soon as possible and no later than 10 days. Commissioner must be notified within 15 days.

**Observed Violations****In Compliance**

Section 01 01 - Person in charge present, demonstrates knowledge, and performs duties. - In

Section 02 02 - Management awareness, policy present. - In  
Section 03 03 - Proper use of reporting, restriction & exclusion. - In  
Section 04 04 - Proper eating, tasting, drinking, or tobacco use. - In  
Section 05 05 - No discharge from eyes, nose, and mouth. - In  
Section 06 06 - Hands clean & properly washed. - In  
Section 07 07 - No bare hand contact with RTE foods or approved alternate method properly followed. - In  
Section 08 08 - Adequate handwashing facilities supplied & accessible. - In  
Section 09 09 - Food obtained from approved source. - In  
Section 11 11 - Food in food condition, safe & unadulterated - In  
Section 13 13 - Food separated & protected. - In  
Section 15 15 - Proper disposition of returned, previously served, reconditioned, & unsafe food. - In  
Section 20 20 - Proper cold holding temperatures. - In  
Section 25 25 - Toxic substances properly identified, stored & used. - In  
Section 28 28 - Water & ice from approved source. - In  
Section 30 30 - Proper cooling methods used, adequate equipment for temperature control. - In  
Section 33 33 - Thermometers provided & accurate. - In  
Section 34 34 - Food properly labeled, original container. - In  
Section 35 35 - Insects, rodents, animals absent. - In  
Section 36 36 - Contam. prevented during food prep., storage, display. - In  
Section 37 37 - Personal cleanliness. - In  
Section 38 38 - Wiping cloths: properly used & stored. - In  
Section 44 44 - Food & non-food contact surfaces cleanable, properly designed, constructed & used. - In  
Section 46 46 - Non-food contact surfaces clean. - In  
Section 47 47 - Hot & cold water available, adequate pressure. - In  
Section 48 48 - Plumbing installed, proper backflow devices. - In  
Section 49 49 - Sewage & waste water properly disposed. - In  
Section 50 50 - Toilet facilities: constructed, supplied, clean. - In  
Section 51 51 - Garbage/refuse properly disposed, fac. maintained. - In  
Section 52 52 - Physical facilities intalled, maintained & clean. - In  
Section 53 53 - Adeq. ventilation & lighting, designated areas used. - In  
Section 54 54 - Permit Posted - In  
Section 55 55 - Past inspection available - In

***Not Observed***

Section 10 10 - Food received at proper temperature. - N/O

**Inspection Score 100**

**Comments**

New farm based meat business, plans were submitted and approved by TDA  
Initial inspection and permitting of business  
Establishment will be selling direct off the farm, selling at local Farmer's Markets in Jonesborough, Greeneville, & Kingsport, TN, selling On-Line, and selling to 1 local restaurant  
Establishment will be selling beef only, raised on Owner's farm and taken to Snapp's Ferry Packing Co. in Afton, TN for processing (USDA EST #9085)  
Product will be slaughtered, processed, packaged, and labeled at Snapp's Ferry Packing Co. and picked up by Owner for retail sales  
Product will be transported from processor and for sales and delivery in an enclosed trailer in chest freezers with generator power supply PIC, Owner Dustin Jeffers is present and is able to demonstrate knowledge of food safety relative to operations at time of inspection, as well as no Priority Violations noted during inspection  
Product was observed to be properly labeled for retail sale bearing USDA mark of inspection (EST #9085), product identity, weight, business name and phone number, and "Safe Handling" labeling  
Product was observed to be at proper temperature, all product observed to be held in hard frozen state with temperatures ranging from -8 to -18 degrees F at time of inspection  
Accurate thermometers are provided in refrigerated/frozen units  
Product observed to be from approved source and in sound condition at time of inspection  
Owner is maintaining daily temperature monitoring log records including: Date, time, freezer #, temperature, and employee initials

Business is approved to begin sales of farm based meat products  
Inspection discussed with Owner, Dustin Jeffers, no violations noted, Notice to Correct Violations was not issued, no written response required

No signature due to social distancing guidelines

Disclaimer

Person in Charge

**Dustin Jeffers**

Inspector



**Nathan Hannah**