

**Establishment Information**

Facility Name GREEN PASTURE FARM	Facility Type Category 3
Facility ID # JSHN-C3VPQN	Facility Telephone # 423 823-4599
Facility Address 5985 Chuckey Pike Chuckey , TN 37641	
Licensee Name MERLE STOLTZFUS	Licensee Address 270 Stockton Rd Chuckey , TN 37641

Inspection Information

Inspection Type Routine	Inspection Date 06/25/2021	Total Time Spent 0.87
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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 Retail Meat Freezer	Temperature (Fahrenheit) -6
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Food Temperatures

Description Beef Roasts Steaks	Temperature (Fahrenheit) -6 -6
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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

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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

Initial inspection of business for permitting of Farm Based Meat Retail Sale
PIC, Owner Merle Stoltzfus is present and able to demonstrate knowledge of food safety relative to store operations
Contact Information: Phone: (423) 823-4599, Email: greenpasturefarm17@gmail.com
Business will operate as a Farm Based Meat Retailer, selling processed packaged beef on-site and at two local Farmer's Markets
All retail meats present were processed and packaged by Down Home Processing Tazewell, TN USDA EST #45741
All meats offered for retail sale were observed to be from approved source and in sound condition
Product observed to be stored in hard frozen state, temperatures of meats at time of inspection were -6 degrees F
All meats were observed to be properly labeled with required information and bare USDA mark of inspection EST #45741
Meats observed to be stored in a secured building at Owner's residence

Approved for permitting for Farm Based Retail Meat Sales
Inspection discussed with Owner Merle Stoltzfus, no violations noted
A Notice to Correct Violations was not issued, no written response required.

Disclaimer

Person in Charge

Merle Stoltzfus

Inspector



Nathan Hannah