

**Establishment Information**

Facility Name HUFF FARMS	Facility Type Category 3
Facility ID # KSWR-BNNMGX	Facility Telephone # 865 254-8745
Facility Address 148 Kings Grant Rd Maryville , TN 37804	
Licensee Name HUFF FARMS	Licensee Address 148 Kings Grant Rd Maryville , TN 37804

Inspection Information

Inspection Type Routine	Inspection Date 11/09/2021	Total Time Spent 1.05
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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	05
Freezer 2	09

Food Temperatures

Description	Temperature (Fahrenheit)
N/A	

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 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 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 06 06 - Hands clean & properly washed. - N/O
Section 10 10 - Food received at proper temperature. - N/O

Inspection Score 100

Comments

The establishment is a farm-based retail meat.

The establishment has the meat processed under USDA FSIS inspection and all meat bare the mark of inspection. All meats were hard frozen at the time of inspection. All labels were adequate and contained the required information.

The establishment the meat is processed at is USDA FSIS Establishment # M45741 Down Home Processing 375 Baldwin Rd, Tazewell, TN 37879.

Mr. Huff was able to demonstrate food safety knowledge by answering by not having any priority violations at the time of inspection.

The establishment has an employee health policy available for view and no employees were observed to be infectious or ill at the time of inspection.

All foods were observed to be from approved/inspected sources, safe and unadulterated, and separated and protected at the time of inspection.

The establishment does not offer for sale any raw or uncooked foods that would require a consumer advisory. The establishment does not cook any raw animal proteins.

The establishment is cold holding TCS foods.

The establishment has no specialized processes, variances, shell stock tags or parasite destruction at this time. The establishment does not use any food additives or TPHC.

All TCS foods were observed to be stored appropriately to prevent contamination at the time of inspection.

All garbage, refuse, wastewater, and sewage were observed to be appropriately disposed of at the time of inspection.

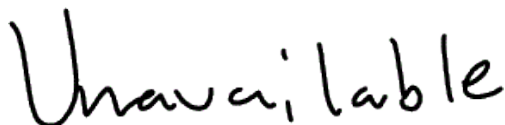
All toxic chemicals were observed to be correctly identified and stored.

A Notice to Correct was not issued because no priority violations were observed at the time of inspection.

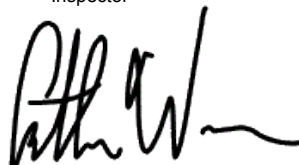
No signature due to social distance guidelines.

Disclaimer

Person in Charge


Mr. Huff

Inspector


Catherine Warner