

**Establishment Information**

Facility Name ENLIGHTENMENT ACRES	Facility Type Category 3
Facility ID # DONL-C4EJ85	Facility Telephone # 865 680-1739
Facility Address 362 Williams Rd Philadelphia , TN 37846	
Licensee Name ENLIGHTENMENT ACRES	Licensee Address 362 Williams Rd Philadelphia , TN 37846

Inspection Information

Inspection Type Routine	Inspection Date 07/06/2021	Total Time Spent 0.65
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Violation Counts

# Priority Items 0	# Core Items 0	# Priority Foundation Items 0	# Repeat Violations 0.0
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Equipment Temperatures

Description Freezer #1	Temperature (Fahrenheit) 05
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Food Temperatures

Description bone in chicken thighs	Temperature (Fahrenheit) 09
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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

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 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 14 14 - Food-contact surfaces: cleaned & sanitized. - 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 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 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

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 # P-51351 Underground Slaughter LLC. 6821 Franks Ferry Road Walling, TN 38583.

Mr. Monday 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 posted, 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 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

Unavailable
Mr. Monday

Inspector


Catherine Warner