

TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

81

1892 Leiper's Fork LLC

Establishment Name	
Address	4150 Old Hillsboro Rd.

City Franklin

Time in 09:46 AM

Type of Establishment

● **Farmer's Market Food Unit**

☒ Permanent ☐ Mobile☐ Temporary ☐ Seasonal

11:15:AM AM / PM

Inspection Date 04/23/2021 Establishment # 605257625

Embargoed 30Purpose of Inspection ☒ Routine ☐ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other

Risk Category	<input type="radio"/> 1	<input checked="" type="radio"/> 2	<input type="radio"/> 3	<input type="radio"/> 4	Follow-up Required	<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No	Number of Seats	45
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Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. **Public Health Interventions** are control measures to prevent illness or injury.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

(Mark designated compliance status (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

IN=in compliance		OUT=not in compliance		NA=not applicable		NO=not observed		COS=corrected on-site during inspection		R=repeat (violation of the same code provision)	
Compliance Status								COS	R	WT	
	IN	OUT	NA	NO	Supervision						
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>			Person in charge present, demonstrates knowledge, and performs duties			<input type="checkbox"/>	<input type="checkbox"/>	5	
	IN	OUT	NA	NO	Employee Health						
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>			Management and food employee awareness, reporting			<input type="checkbox"/>	<input type="checkbox"/>	5	
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>			Proper use of restriction and exclusion			<input type="checkbox"/>	<input type="checkbox"/>		
	IN	OUT	NA	NO	Good Hygienic Practices						
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use			<input type="checkbox"/>	<input type="checkbox"/>	5	
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input type="checkbox"/>	No discharge from eyes, nose, and mouth			<input type="checkbox"/>	<input type="checkbox"/>		
	IN	OUT	NA	NO	Preventing Contamination by Hands						
6	<input type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	Hands clean and properly washed			<input type="checkbox"/>	<input type="checkbox"/>	5	
7	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No bare hand contact with ready-to-eat foods or approved alternate procedures followed			<input type="checkbox"/>	<input type="checkbox"/>		
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>			Handwashing sinks properly supplied and accessible			<input type="checkbox"/>	<input type="checkbox"/>		
	IN	OUT	NA	NO	Approved Source					2	
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>			Food obtained from approved source			<input type="checkbox"/>	<input type="checkbox"/>	5	
10	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature			<input type="checkbox"/>	<input type="checkbox"/>		
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>			Food in good condition, safe, and unadulterated			<input type="checkbox"/>	<input type="checkbox"/>		
12	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Required records available: shell stock tags, parasite destruction			<input checked="" type="checkbox"/>	<input type="checkbox"/>		
	IN	OUT	NA	NO	Protection from Contamination						
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Food separated and protected			<input type="checkbox"/>	<input type="checkbox"/>	4	
14	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		Food-contact surfaces: cleaned and sanitized			<input type="checkbox"/>	<input type="checkbox"/>	5	
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>			Proper disposition of unsafe food, returned food not re-served			<input type="checkbox"/>	<input type="checkbox"/>	2	

Compliance Status								COS	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods					
16	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooking time and temperatures			<input type="checkbox"/>	<input type="checkbox"/>	5
17	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding			<input type="checkbox"/>	<input type="checkbox"/>	
	IN	OUT	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control					
18	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time and temperature			<input type="checkbox"/>	<input type="checkbox"/>	5
19	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper hot holding temperatures			<input type="checkbox"/>	<input type="checkbox"/>	
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Proper cold holding temperatures			<input checked="" type="checkbox"/>	<input type="checkbox"/>	
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking and disposition			<input type="checkbox"/>	<input type="checkbox"/>	
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Time as a public health control: procedures and records			<input type="checkbox"/>	<input type="checkbox"/>	
	IN	OUT	NA	NO	Consumer Advisory					
23	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		Consumer advisory provided for raw and undercooked food			<input type="checkbox"/>	<input type="checkbox"/>	4
	IN	OUT	NA	NO	Highly Susceptible Populations					
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Pasteurized foods used; prohibited foods not offered			<input type="checkbox"/>	<input type="checkbox"/>	5
	IN	OUT	NA	NO	Chemicals					
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Food additives: approved and properly used			<input type="checkbox"/>	<input type="checkbox"/>	5
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>			Toxic substances properly identified, stored, used			<input type="checkbox"/>	<input type="checkbox"/>	
	IN	OUT	NA	NO	Conformance with Approved Procedures					
27	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Compliance with variance, specialized process, and HACCP plan			<input type="checkbox"/>	<input type="checkbox"/>	5

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

GOOD RETAIL PRACTICES

OUT=not in compliance				COS=corrected on-site during inspection				R-repeat (violation of the same code provision)							
Compliance Status				COS	R	WT	Compliance Status				COS	R	WT		
	OUT	Safe Food and Water							OUT	Utensils and Equipment					
28	<input type="radio"/>	Pasteurized eggs used where required			<input type="radio"/>	<input type="radio"/>	1	45	<input type="radio"/>	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used			<input type="radio"/>	<input type="radio"/>	1
29	<input type="radio"/>	Water and ice from approved source			<input type="radio"/>	<input type="radio"/>	2	46	<input type="radio"/>	Warewashing facilities, installed, maintained, used, test strips			<input type="radio"/>	<input type="radio"/>	1
30	<input type="radio"/>	Variance obtained for specialized processing methods			<input type="radio"/>	<input type="radio"/>	1	47	<input type="radio"/>	Nonfood-contact surfaces clean			<input type="radio"/>	<input type="radio"/>	1
	OUT	Food Temperature Control							OUT	Physical Facilities					
31	<input type="radio"/>	Proper cooling methods used; adequate equipment for temperature control			<input type="radio"/>	<input type="radio"/>	2	48	<input type="radio"/>	Hot and cold water available; adequate pressure			<input type="radio"/>	<input type="radio"/>	2
32	<input type="radio"/>	Plant food properly cooked for hot holding			<input type="radio"/>	<input type="radio"/>	1	49	<input type="radio"/>	Plumbing installed; proper backflow devices			<input type="radio"/>	<input type="radio"/>	2
33	<input type="radio"/>	Approved thawing methods used			<input type="radio"/>	<input type="radio"/>	1	50	<input type="radio"/>	Sewage and waste water properly disposed			<input type="radio"/>	<input type="radio"/>	2
34	<input type="radio"/>	Thermometers provided and accurate			<input type="radio"/>	<input type="radio"/>	1	51	<input type="radio"/>	Toilet facilities: properly constructed, supplied, cleaned			<input type="radio"/>	<input type="radio"/>	1
	OUT	Food Identification						52	<input type="radio"/>	Garbage/refuse properly disposed; facilities maintained			<input type="radio"/>	<input type="radio"/>	1
35	<input type="radio"/>	Food properly labeled; original container; required records available			<input type="radio"/>	<input type="radio"/>	1	53	<input type="radio"/>	Physical facilities installed, maintained, and clean			<input type="radio"/>	<input type="radio"/>	1
	OUT	Prevention of Food Contamination						54	<input type="radio"/>	Adequate ventilation and lighting; designated areas used			<input type="radio"/>	<input type="radio"/>	1
36	<input type="radio"/>	Insects, rodents, and animals not present			<input type="radio"/>	<input type="radio"/>	2		OUT	Administrative Items					
37	<input type="radio"/>	Contamination prevented during food preparation, storage & display			<input type="radio"/>	<input type="radio"/>	1	55	<input type="radio"/>	Current permit posted			<input type="radio"/>	<input type="radio"/>	0
38	<input type="radio"/>	Personal cleanliness			<input type="radio"/>	<input type="radio"/>	1	56	<input type="radio"/>	Most recent inspection posted			<input type="radio"/>	<input type="radio"/>	
39	<input type="radio"/>	Wiping cloths: properly used and stored			<input type="radio"/>	<input type="radio"/>	1	Compliance Status				YES	NO	WT	
40	<input type="radio"/>	Washing fruits and vegetables			<input type="radio"/>	<input type="radio"/>	1	Non-Smokers Protection Act							
	OUT	Proper Use of Utensils						57		Compliance with TN Non-Smoker Protection Act			<input checked="" type="radio"/>	<input type="radio"/>	
41	<input type="radio"/>	In-use utensils; properly stored			<input type="radio"/>	<input type="radio"/>	1	58		Tobacco products offered for sale			<input type="radio"/>	<input type="radio"/>	0
42	<input type="radio"/>	Utensils, equipment and linens; properly stored, dried, handled			<input type="radio"/>	<input type="radio"/>	1	59		If tobacco products are sold, NSPA survey completed			<input type="radio"/>	<input type="radio"/>	
43	<input type="radio"/>	Single-use/single-service articles; properly stored, used			<input type="radio"/>	<input type="radio"/>	1								
44	<input type="radio"/>	Gloves used properly			<input type="radio"/>	<input type="radio"/>	1								

Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous manner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this report. T.C.A. sections 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320.

Signature of Person In Charge

04/23/2021

Date _____

Neil Huen
Signature of Environmental Health Specialist

04/23/2021

Date _____

**** Additional food safety information can be found on our website. <http://tn.gov/health/article/eh-foodservice> ****

**TENNESSEE DEPARTMENT OF HEALTH
DIVISION OF ENVIRONMENTAL HEALTH
FOOD INSPECTION DATA**



Establishment Information

Establishment Name: 1892 Leiper's Fork LLC
Establishment Number #: 605257625

NSPA Survey – To be completed if #57 is "No"

Age-restricted venue does not affirmatively restrict access to its buildings or facilities at all times to persons who are twenty-one (21) years of age or older.	
Age-restricted venue does not require each person attempting to gain entry to submit acceptable form of identification.	
"No Smoking" signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance.	
Garage type doors in non-enclosed areas are not completely open.	
Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	
Smoke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	
Smoking observed where smoking is prohibited by the Act.	

Warewashing Info

Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)
3 comp sink not set up	Chlorine		
Dishwasher	Temperature		
3 comp sink not set up			

Equipment Temperature

Description	Temperature (Fahrenheit)

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Beef drawer	Cold Holding	42
Cooked squash make line	Cold Holding	38
Pork belly	Cold Holding	39
Pimento cheese- fridge	Cold Holding	40
Rear cooler, cooked turkey		40
Rear cooler raw beef	Cold Holding	41
garlic in oil on counter/shelf	Cold Holding	70
Beef drawer	Cold Holding	42
Cooked squash make line	Cold Holding	38
Pork belly	Cold Holding	39
Pimento cheese- fridge	Cold Holding	40
Rear cooler, cooked turkey		40
Rear cooler raw beef	Cold Holding	41
garlic in oil on counter/shelf	Cold Holding	70
Beef drawer	Cold Holding	42

Observed Violations
Total # 21
Repeated # 0
12: Shellstock tags were not available for a 1/3 pans of oysters. Explained the shellstock tag requirement, embargoed 15lbs of oysters.
12: Shellstock tags were not available for a 1/3 pans of oysters. Explained the shellstock tag requirement, embargoed 15lbs of oysters.
12: Shellstock tags were not available for a 1/3 pans of oysters. Explained the shellstock tag requirement, embargoed 15lbs of oysters.
13: Shell eggs stored over ready to eat vegetables in the stand up cooler in the main kitchen, shell eggs stored over butter in rear building
13: Shell eggs stored over ready to eat vegetables in the stand up cooler in the main kitchen, shell eggs stored over butter in rear building
13: Shell eggs stored over ready to eat vegetables in the stand up cooler in the main kitchen, shell eggs stored over butter in rear building
20: Observed garlic in oil stored on shelves not under temperature control. This is a TCS product, embargoed.
20: Observed garlic in oil stored on shelves not under temperature control. This is a TCS product, embargoed.
20: Observed garlic in oil stored on shelves not under temperature control. This is a TCS product, embargoed.
21: A lot of cooked items not date marked. Cooked pulled pork made last week not dated, pork belly cooked on tuesday not date marked. Widespread lack of date marking on products that are ready to eat and have been held for longer than 24hours.
21: A lot of cooked items not date marked. Cooked pulled pork made last week not dated, pork belly cooked on tuesday not date marked. Widespread lack of date marking on products that are ready to eat and have been held for longer than 24hours.
21: A lot of cooked items not date marked. Cooked pulled pork made last week not dated, pork belly cooked on tuesday not date marked. Widespread lack of date marking on products that are ready to eat and have been held for longer than 24hours.
27: Cannot reduced oxygen pakcage any products, cure, or conduct any fermentation until a HACCP/variance is approved by the State of TN. Can ROP if reduced oxygen packaged products are opened within 48 hours. This dies not included products that are cooked, cooled then bagged.
27: Observed fermentation of kimichi in the rear storage room. This item may not be used without an approved fermentation HACCP plan.
27: Cannot reduced oxygen pakcage any products, cure, or conduct any fermentation until a HACCP/variance is approved by the State of TN.

Observed Violations

Total # 21

Repeated # 0

Can ROP if reduced oxygen packaged products are opened within 48 hours. This dies not included products that are cooked, cooled then bagged.

27: Observed the reduced oxygen packaging of raw proteins, cooked vegetables, cooked pulled pork, pickled onions. I embargoed items that were reduced oxygen packaged after a product has been cooked, cooled, then bagged. Items that were packaged less than 48hours ago, I let the operator open the bags and keep the products.

27: Observed the reduced oxygen packaging of raw proteins, cooked vegetables, cooked pulled pork, pickled onions. I embargoed items that were reduced oxygen packaged after a product has been cooked, cooled, then bagged. Items that were packaged less than 48hours ago, I let the operator open the bags and keep the products.

27: Observed fermentation of kimichi in the rear storage room. This item may not be used without an approved fermentation HACCP plan.

27: Observed the reduced oxygen packaging of raw proteins, cooked vegetables, cooked pulled pork, pickled onions. I embargoed items that were reduced oxygen packaged after a product has been cooked, cooled, then bagged. Items that were packaged less than 48hours ago, I let the operator open the bags and keep the products.

27: Cannot reduced oxygen pakcage any products, cure, or conduct any fermentation until a HACCP/variance is approved by the State of TN.

Can ROP if reduced oxygen packaged products are opened within 48 hours. This dies not included products that are cooked, cooled then bagged.

27: Observed fermentation of kimichi in the rear storage room. This item may not be used without an approved fermentation HACCP plan.

TENNESSEE DEPARTMENT OF HEALTH
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Establishment Information

Establishment Name: 1892 Leiper's Fork LLC

Establishment Number : 605257625

Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 1: (IN): ANSI Certified Manager present.
- 1: (IN): ANSI Certified Manager present.
- 2: (IN): PIC has knowledge of symptoms and diseases of foodborne illnesses.
- 2: (IN): PIC has knowledge of symptoms and diseases of foodborne illnesses.
- 2: (IN): PIC has knowledge of symptoms and diseases of foodborne illnesses.
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 4: (IN) Employee isn't drinking, eating, or using tobacco in a food preparation area.
- 4: (IN) Employee isn't drinking, eating, or using tobacco in a food preparation area.
- 4: (IN) Employee isn't drinking, eating, or using tobacco in a food preparation area.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 6: Employee was not actively handling food
- 6: Employee was not actively handling food
- 6: Employee was not actively handling food
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 8: A bar was built in the dining room. This area does not have a hand sink. A hand sink must be installed. Please install a hand sink by May 15th.
- 8: A bar was built in the dining room. This area does not have a hand sink. A hand sink must be installed. Please install a hand sink by May 15th.
- 8: A bar was built in the dining room. This area does not have a hand sink. A hand sink must be installed. Please install a hand sink by May 15th.
- 9: See source info
- 9: See source info
- 9: See source info
- 10: (NO): No food received during inspection.
- 10: (NO): No food received during inspection.
- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 14: Dish machine not functioning properly after 3 cycles highest temperature achieved was 129F. Machine will not turn on at times. Dylan will hand wash until machine is repaired. He has an order for a new dishmachine already placed with

***See page at the end of this document for any violations that could not be displayed in this space.

Additional Comments

See last page for additional comments.

***See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Information

Establishment Name: 1892 Leiper's Fork LLC

Establishment Number : 605257625

Comments/Other Observations (cont'd)

at times. Dylan will hand wash until machine is repaired. He has an order for a new dishmachine already placed with Ecolab.

14: Dish machine not functioning properly after 3 cycles highest temperature achieved was 129F. Machine will not turn on at times. Dylan will hand wash until machine is repaired. He has an order for a new dishmachine already placed with Ecolab.

15: (IN) No unsafe, returned or previously served food served.

15: (IN) No unsafe, returned or previously served food served.

15: (IN) No unsafe, returned or previously served food served.

16: (NO) No raw animal foods cooked during inspection.

16: (NO) No raw animal foods cooked during inspection.

16: (NO) No raw animal foods cooked during inspection.

17: (NO) No TCS foods reheated during inspection.

17: (NO) No TCS foods reheated during inspection.

17: (NO) No TCS foods reheated during inspection.

18: (N.O.) No cooling of TCS foods during inspection.

18: (N.O.) No cooling of TCS foods during inspection.

18: (N.O.) No cooling of TCS foods during inspection.

19: (NO) TCS food is not being held hot during inspection.

19: (NO) TCS food is not being held hot during inspection.

19: (NO) TCS food is not being held hot during inspection.

22: (NA) No food held under time as a public health control.

22: (NA) No food held under time as a public health control.

22: (NA) No food held under time as a public health control.

23: In compliance

23: In compliance

23: In compliance

24: (NA) A highly susceptible population is not served.

24: (NA) A highly susceptible population is not served.

24: (NA) A highly susceptible population is not served.

25: (NA) Establishment does not use any additives or sulfites on the premises.

25: (NA) Establishment does not use any additives or sulfites on the premises.

25: (NA) Establishment does not use any additives or sulfites on the premises.

26: (IN) All poisonous or toxic items are properly identified, stored, and used.

26: (IN) All poisonous or toxic items are properly identified, stored, and used.

26: (IN) All poisonous or toxic items are properly identified, stored, and used.

57:

57:

57:

58:

58:

58:

Additional Comments (cont'd)

See last page for additional comments.

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Establishment Number : 605257625

Comments/Other Observations (cont'd)**Additional Comments (cont'd)*****See last page for additional comments.***

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Comments/Other Observations (cont'd)**Additional Comments (cont'd)*****See last page for additional comments.***

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Sources

Source Type:	Food	Source:	Inkand seafood, bear creek farms,
Source Type:	Food	Source:	Inkand seafood, bear creek farms,
Source Type:	Food	Source:	Inkand seafood, bear creek farms,
Source Type:		Source:	
Source Type:		Source:	

Additional Comments

Morrison.dylan@gmail.com

Info@1892leipersfork.com

Uses xanthan gum to stabilize demi sauces. Using cirtic acids for balsamic glazes