TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

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Est	abīs	hmer	t Nar		Lucky Ladd Farms					Tor		Tota b P	-	O Fermer's Market Food Unit ant @ Permanent O Mobile			
Add	iress				4374 Rocky Glade Rd.				_	Typ	xe of t	Establi	shme	O Temporary O Seasonal	L		
		,			Eagleville	03	3.0	3 F	M					at 03:16; PM AM / PM			
City					C Integr		5.0			-			me o				
		on Da			03/28/2024 Establishment # 60522694						d 0			L			
Pur	pose	of In	spect	tion	O Routine 操 Follow-up O Complain	1		O Pr	limin	ary		C	Cor	nsultation/Other			
Risi	k Cat	tegor		-	O1 X2 O3 ors are food preparation practices and employee	hake	wine	O 4	-					up Required O Yes 🕄 No Number of S		_	
					ontributing factors in foodborne illness outbreat										tion		
					FOODBORNE ILLNESS R												
IN	⊨in o	ompli		algini	ed compliance status (IN, OUT, NA, NO) for each armbered ite OUT=not in compliance NA=not applicable NO=not observ		Rem							pection R*repeat (violation of the same code provis			
				_	Compliance Status		R	WT	Ē					Compliance Status	COS	R	WT
		-	NA	NO	Supervision					IN	ουτ	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
1	鬣	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5		0	0	×		Proper cooking time and temperatures	0	0	5
2	N X		NA	NO	Employee Health Management and food employee awareness; reporting	0	0		17	0	0	0		Proper reheating procedures for hot holding Ceeling and Helding, Date Marking, and Time as	0	0	
3	×		1		Proper use of restriction and exclusion	0	0	5		IN	OUT	NA	NO	a Public Health Control			
			NA	NO	Good Hygionic Practices					×	0	0		Proper cooling time and temperature	0		
4	XX	0			Proper eating, tasting, drinking, or tobacco use No discharge from eyes, nose, and mouth	8	0	5		0 23	0	0	22	Proper hot holding temperatures Proper cold holding temperatures	0	응	
	IN	OUT	NA	NO	Preventing Contamination by Hands				21	1	0		0	Proper date marking and disposition	0	0	ę
6	直截	0 0	0		Hands clean and properly washed No bare hand contact with ready-to-eat foods or approved	6	0	5	22	0	0	X	0	Time as a public health control: procedures and records	0	0	
/ 8		0	•		alternate procedures followed Handwashing sinks properly supplied and accessible		0	-		IN	OUT	_	NO	Consumer Advisory Consumer advisory provided for raw and undercooked			
	IN	OUT	NA	NO	Approved Source		_		23		0	黛		food	0	0	4
	黨		0	52	Food obtained from approved source Food received at proper temperature	8	0			IN	OUT	_	NO	Highly Susceptible Populations			
11	X	ŏ			Food in good condition, safe, and unadulterated	ŏ		5	24	٥	0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
12	0	0	X	0	Required records available: shell stock tags, parasite destruction	0	0			IN	OUT			Chemicals			
43		OUT		NO	Protection from Contamination Food separated and protected		0		25	0 黛	0	X	J	Food additives: approved and properly used	0	읭	5
14	*	ö	ŏ		Food-contact surfaces: cleaned and sanitized		ŏ		20		-	NA	NO	Toxic substances properly identified, stored, used Conformance with Approved Procedures	٣	0	_
_																	
15	X				Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5
15	_				served	0	0	2		0				HACCP plan	0	0	5
15	_			Goo		0 ontro	0 I the	2 intr	duc	0 tion	of p	atho		HACCP plan	0	0	5
15	_				served d Retail Practices are preventive measures to c	ontro	O I the	2 intr	duc	O tion	of p	atho		HACCP plan , chemicals, and physical objects into foods.	0	0	5
15	_	0			d Retail Practices are preventive measures to c Finot in compliance COS=con Compliance Status	ontro ected o	0 I the D R	2 intr	duc	O tion	of p	atho		R-repeat (violation of the same code provision) Compliance Status			5 WT
	润	O		00	d Retail Practices are preventive measures to c fenot in compliance COSecon Compliance Status Safe Food and Water	O ected o COS	O I the n-site R	2 intro during wr	duc Inspe	O tion ction	of p (CES	atho	gena	HACCP plan a, chemicals, and physical objects into foods. R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment	cos	R	
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PH-2267 (Rev. 6-15)	Free food safety training cla	RDA 629		
P192201 (1094. 0=10)	Please call () 6158987889	to sign-up for a class.	nDr 023

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Lucky Ladd Farms Establishment Number #: 605226948

Warewashing Info										
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)							

upment Temperature							
Decoription	Temperature (Fahrenheit)						

ecoription	State of Food	Temperature (Fahrenheit

Observed Violations	
Total #	
Repeated # 0	
52:	

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Lucky Ladd Farms Establishment Number: 605226948

Comments/Other Observations	
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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: Lucky Ladd Farms

Establishment Number : 605226948

Comments/Other Observations (cont'd)

Additional Comments (cont'd) See last page for additional comments.

Establishment Information

Establishment Name: Lucky Ladd Farms Establishment Number #: 605226948

Sources		
Source Type:	Source:	

Additional Comments