



TENNESSEE DEPARTMENT OF HEALTH  
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

100

Establishment Name Oakview Farm FMFU Type of Establishment ☒ Farmer's Market Food Unit  
Address 11237 Jw Jordan Rd ☐ Permanent ☐ Mobile  
City Lascassas ☐ Temporary ☐ Seasonal  
Inspection Date 04/12/2024 Time in 08:27 AM AM / PM Time out 08:53 AM AM / PM  
Establishment # 605324731 Embargoed 0  
Purpose of Inspection ☒ Routine ☐ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other  
Risk Category ☐ 1 ☒ 2 ☐ 3 ☐ 4 Follow-up Required ☐ Yes ☒ No Number of Seats 0

**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	Compliance Status															COS	R	WT	
	IN	OUT	NA	NO	Supervision														IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods													
1	<input checked="" type="radio"/>	<input type="radio"/>			Person in charge present, demonstrates knowledge, and performs duties										<input type="radio"/>	<input type="radio"/>	5	16	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	Proper cooking time and temperatures										<input type="radio"/>	<input type="radio"/>	5	
	IN	OUT	NA	NO	Employee Health														17	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	Proper reheating procedures for hot holding										<input type="radio"/>		<input type="radio"/>
2	<input checked="" type="radio"/>	<input type="radio"/>			Management and food employee awareness, reporting										<input type="radio"/>	<input type="radio"/>	5		IN	OUT	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control													
3	<input checked="" type="radio"/>	<input type="radio"/>			Proper use of restriction and exclusion										<input type="radio"/>	<input type="radio"/>		18	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	Proper cooling time and temperature										<input type="radio"/>	<input type="radio"/>		
	IN	OUT	NA	NO	Good Hygienic Practices														19	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	Proper hot holding temperatures										<input type="radio"/>	<input type="radio"/>	5
4	<input type="radio"/>	<input type="radio"/>		<input checked="" type="radio"/>	Proper eating, tasting, drinking, or tobacco use										<input type="radio"/>	<input type="radio"/>	20	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>		Proper cold holding temperatures										<input type="radio"/>	<input type="radio"/>			
5	<input type="radio"/>	<input type="radio"/>		<input checked="" type="radio"/>	No discharge from eyes, nose, and mouth										<input type="radio"/>	<input type="radio"/>	21	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	Proper date marking and disposition										<input type="radio"/>	<input type="radio"/>			
	IN	OUT	NA	NO	Preventing Contamination by Hands														22	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	Time as a public health control: procedures and records										<input type="radio"/>	<input type="radio"/>	
6	<input type="radio"/>	<input type="radio"/>		<input checked="" type="radio"/>	Hands clean and properly washed										<input type="radio"/>	<input type="radio"/>	5		IN	OUT	NA	NO	Consumer Advisory													
7	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	No bare hand contact with ready-to-eat foods or approved alternate procedures followed										<input type="radio"/>	<input type="radio"/>		23	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		Consumer advisory provided for raw and undercooked food										<input type="radio"/>	<input type="radio"/>	4	
8	<input checked="" type="radio"/>	<input type="radio"/>			Handwashing sinks properly supplied and accessible										<input type="radio"/>	<input type="radio"/>	24	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		Highly Susceptible Populations														
	IN	OUT	NA	NO	Approved Source														IN	OUT	NA	NO	Chemicals													
9	<input checked="" type="radio"/>	<input type="radio"/>			Food obtained from approved source										<input type="radio"/>	<input type="radio"/>	5		<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		Food additives: approved and properly used										<input type="radio"/>	<input type="radio"/>	5	
10	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	Food received at proper temperature										<input type="radio"/>	<input type="radio"/>		26	<input checked="" type="radio"/>	<input type="radio"/>		Toxic substances properly identified, stored, used										<input type="radio"/>	<input type="radio"/>			
11	<input checked="" type="radio"/>	<input type="radio"/>			Food in good condition, safe, and unadulterated										<input type="radio"/>	<input type="radio"/>			IN	OUT	NA	NO	Conformance with Approved Procedures													
12	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	Required records available: shell stock tags, parasite destruction										<input type="radio"/>	<input type="radio"/>	27	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		Compliance with variance, specialized process, and HACCP plan										<input type="radio"/>	<input type="radio"/>	5		
	IN	OUT	NA	NO	Protection from Contamination																															
13	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>		Food separated and protected										<input type="radio"/>	<input type="radio"/>	4																			
14	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>		Food-contact surfaces: cleaned and sanitized										<input type="radio"/>	<input type="radio"/>	5																			
15	<input checked="" type="radio"/>	<input type="radio"/>			Proper disposition of unsafe food, returned food not re-served										<input type="radio"/>	<input type="radio"/>	2																			

**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							OUT	Administrative Items					
35	<input type="radio"/>	Food properly labeled; original container; required records available			<input type="radio"/>	<input type="radio"/>	1	55	<input type="radio"/>	Current permit posted			<input type="radio"/>	<input type="radio"/>	0
	OUT	Prevention of Food Contamination						56	<input type="radio"/>	Most recent inspection posted			<input type="radio"/>	<input type="radio"/>	
36	<input type="radio"/>	Insects, rodents, and animals not present			<input type="radio"/>	<input type="radio"/>	2	Compliance Status					YES	NO	WT
37	<input type="radio"/>	Contamination prevented during food preparation, storage & display			<input type="radio"/>	<input type="radio"/>	1			Non-Smokers Protection Act					
38	<input type="radio"/>	Personal cleanliness			<input type="radio"/>	<input type="radio"/>	1	57	<input type="radio"/>	Compliance with TN Non-Smoker Protection Act			<input checked="" type="radio"/>	<input type="radio"/>	0
39	<input type="radio"/>	Wiping cloths: properly used and stored			<input type="radio"/>	<input type="radio"/>	1	58	<input type="radio"/>	Tobacco products offered for sale			<input type="radio"/>	<input type="radio"/>	
40	<input type="radio"/>	Washing fruits and vegetables			<input type="radio"/>	<input type="radio"/>	1	59	<input type="radio"/>	If tobacco products are sold, NSPA survey completed			<input type="radio"/>	<input type="radio"/>	
	OUT	Proper Use of Utensils													
41	<input type="radio"/>	In-use utensils; properly stored			<input type="radio"/>	<input type="radio"/>	1								
42	<input type="radio"/>	Utensils, equipment and linens; properly stored, dried, handled			<input type="radio"/>	<input type="radio"/>	1								
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

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**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 buckets, not set	Qa tabs		

**Equipment Temperature**

Description	Temperature ( Fahrenheit)
Na	

**Food Temperature**

Description	State of Food	Temperature ( Fahrenheit)
No tcs at this time		

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**Comments/Other Observations**

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Policy in place
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 4: (N.O.) No food workers present.
- 5: (N.O.) No food workers present at the time of inspection.
- 6: No workers present, no food prep or tasks worked.
- 7: (NO) No food workers present during the inspection.
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 9: See sources - verified approval: see plan review
- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: (NA) Shell stock not used and parasite destruction not required at this establishment.
- 13: No raw product at the time, has means to separate at this time.
- 14: (IN) All food contact surfaces of equipment and utensils cleaned and sanitized using approved methods.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: No raw product present.
- 17: (NO) No TCS foods reheated during inspection.
- 18: No tcs foods on hand to require cooling
- 19: (NO) TCS food is not being held hot during inspection.
- 20: No tcs foods at time of inspection, equipment adequate, has thermometers for the coolers.
- 21: (NO) There are no foods requiring date marking in the facility at the time of the inspection.
- 22: (NO) Time as a public health control is not being used during the inspection.
- 23: (NA) Establishment does not serve animal food that is raw or undercooked.
- 24: (NA) A highly susceptible population is not served.
- 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.
- 27: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes.
- 57:
- 58:

\*\*\*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.

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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:	Triple L, Servant farms, FM venders
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Source Type:	Water	Source:	Rutherford co
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Source Type:		Source:	
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Source Type:		Source:	
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Source Type:		Source:	
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**Additional Comments**

Verified payment and billing address on computer. As far as our department is concerned, this establishment is approved to open and operate.

Will email relevant fact sheets and let operator know we are available to assist with any questions.