

Establishment Name

Inspection Date

Risk Category

Address

City

## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

Remanent O Mobile Type of Establishment

Follow-up Required

O Temporary O Seasonal

O Yes 疑 No

Bartlett Time in 10:00 AM AM / PM Time out 10:15: AM AM / PM

03/07/2022 Establishment # 605219977 Embargoed 000

O Follow-up Purpose of Inspection **K**Routine O Complaint O Preliminary O Consultation/Other О3

Number of Seats 113 04

SCORE

## FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

| 10 | ¥=in c                    | ompli | moe |    | OUT=not in compliance NA=not applicable NO=not observ                                     | ed                                |   | 0   |
|----|---------------------------|-------|-----|----|---|-----------------------------------|---|-----|
|    |                           |       |     |    | Compliance Status   | COS                               | R | WT  |
|    | IN                        | OUT   | NA  | NO | Supervisien   |                                   |   |     |
| 1  | 糕                         | 0     |     |    | Person in charge present, demonstrates knowledge, and<br>performs duties                  | 0                                 | 0 | 5   |
|    | IN                        | OUT   | NA  | NO | Employee Health   |                                   |   |     |
| 2  | $\mathbb{R}^{\mathbb{C}}$ | 0     |     |    | Management and food employee awareness; reporting   | 0                                 | 0 |     |
| 3  | 寒                         | 0     |     |    | Proper use of restriction and exclusion   | 0                                 | 0 | 5   |
|    | IN                        | OUT   | NA  | NO | Good Hygienic Practices   |                                   |   |     |
| 4  | X                         | 0     |     | 0  | Proper eating, tasting, drinking, or tobacco use  | 0                                 | 0 | ·   |
| 5  | *                         | 0     |     | 0  | No discharge from eyes, nose, and mouth   | 0                                 | 0 | l ° |
|    | IN                        | OUT   | NA  | NO | Preventing Contamination by Hands   | Preventing Contamination by Hands |   |     |
| 6  | 黨                         | 0     |     | 0  | Hands clean and properly washed   | 0                                 | 0 |     |
| 7  | 왮                         | 0     | 0   | 0  | No bare hand contact with ready-to-eat foods or approved<br>alternate procedures followed | 0                                 | 0 | 5   |
| 8  | X                         | 0     |     |    | Handwashing sinks properly supplied and accessible  | 0                                 | 0 | 2   |
|    | IN                        | OUT   | NA  | NO | Approved Source   |                                   |   |     |
| 9  | 黨                         | 0     |     |    | Food obtained from approved source  | 0                                 | 0 |     |
| 10 | 0                         | 0     | 0   | ×  | Food received at proper temperature   | 0                                 | 0 |     |
| 11 | ×                         | 0     |     |    | Food in good condition, safe, and unadulterated   | 0                                 | 0 | 5   |
| 12 | 0                         | 0     | ×   | 0  | Required records available: shell stock tags, parasite<br>destruction                     | 0                                 | 0 |     |
|    | IN                        | OUT   | NA  | NO | Protection from Contamination   |                                   |   |     |
| 13 | 黛                         | 0     | 0   |    | Food separated and protected  | 0                                 | 0 | 4   |
| 14 | ×                         | 0     | 0   |    | Food-contact surfaces: cleaned and sanitized  | 0                                 | 0 | 5   |
| 15 | Ħ                         | 0     |     |    | Proper disposition of unsafe food, returned food not re-<br>served                        | 0                                 | 0 | 2   |

Klassy Kids Academy - Food Svc

2979 Elmore Park

|    |    |     |     |    | Compliance Status   | cos | R | WT |
|----|----|-----|-----|----|---|-----|---|----|
|    | IN | OUT | NA  | NO | Cooking and Reheating of Time/Temperature<br>Control For Safety (TCS) Foods |     |   |    |
| 16 | 0  | 0   | 0   | 黨  | Proper cooking time and temperatures  | 0   | 0 | 5  |
| 17 | 0  | 0   | 0   | 3% | Proper reheating procedures for hot holding                                 | 0   | 0 | ۰  |
|    | IN | оит | NA  | NO | Cooling and Holding, Date Marking, and Time as<br>a Public Health Control   |     |   |    |
| 18 | _  | 0   | 0   | ×  | Proper cooling time and temperature   | 0   | 0 |    |
| 19 | 0  | 0   | 0   | 文  | Proper hot holding temperatures   | 0   | 0 |    |
| 20 | 24 | 0   | 0   |    | Proper cold holding temperatures  | 0   | 0 | 5  |
| 21 | *  | 0   | 0   | 0  | Proper date marking and disposition   | 0   | 0 | *  |
| 22 | 0  | 0   | ×   | 0  | Time as a public health control: procedures and records                     | 0   | 0 |    |
|    | IN | OUT | NA  | NO | Consumer Advisory   |     |   |    |
| 23 | 0  | 0   | ×   |    | Consumer advisory provided for raw and undercooked<br>food                  | 0   | 0 | 4  |
|    | IN | OUT | NA  | NO | Highly Susceptible Populations  |     |   |    |
| 24 | 0  | 0   | 300 |    | Pasteurized foods used; prohibited foods not offered                        | 0   | 0 | 5  |
|    | IN | оит | NA  | NO | Chemicals   |     |   |    |
| 25 | 0  | 0   | X   |    | Food additives: approved and properly used                                  | 0   | 0 | 5  |
| 26 | 80 | 0   |     |    | Toxic substances properly identified, stored, used                          | 0   | 0 | 9  |
|    | IN | OUT | NA  | NO | Conformance with Approved Procedures  |     |   |    |
| 27 | 0  | 0   | ×   |    | Compliance with variance, specialized process, and<br>HACCP plan            | 0   | 0 | 5  |

### s, chemicals, and physical objects into foods.

|                         |     |  | GOO |   |   |
|-------------------------|-----|--|-----|---|---|
|                         |     | OUT=not in compliance COS=con  |     |   |   |
|                         |     | Compliance Status  | cos | R | W |
|                         | OUT | Caro i con amo i i mori  | _   |   | _ |
| 28                      | 0   | Pasteurized eggs used where required                                       | 0   | 0 | 1 |
| 29                      | 0   |  | 0   | 0 |   |
| 30                      | 0   | Variance obtained for specialized processing methods                       | 0   | 0 | 1 |
|                         | OUT | Food Temperature Control   |     |   |   |
| 31                      | 0   | Proper cooling methods used; adequate equipment for temperature<br>control | 0   | 0 | : |
| 32                      | 0   | Plant food properly cooked for hot holding                                 | 0   | 0 | r |
| 33                      | 0   | Approved thawing methods used  | 0   | 0 | 7 |
| 34                      | 0   | Thermometers provided and accurate   | 0   | 0 | Г |
| OUT Food Identification |     |  |     |   |   |
| 35                      | 0   | Food properly labeled; original container; required records available      | 0   | 0 | ŀ |
|                         | OUT | Prevention of Food Contamination   |     |   |   |
| 36                      | 0   | Insects, rodents, and animals not present                                  | 0   | 0 | 1 |
| 37                      | 0   | Contamination prevented during food preparation, storage & display         | 0   | 0 | ŀ |
| 38                      | 0   | Personal cleanliness   | 0   | 0 | г |
| 39                      | 0   | Wiping cloths; properly used and stored                                    | 0   | 0 | _ |
| 40                      | 0   | Washing fruits and vegetables  | 0   | 0 | ' |
|                         | OUT | Proper Use of Utensils   |     |   | Π |
| 41                      | 0   | In-use utensils; properly stored   | 0   | 0 |   |
| 42                      | 0   | Utensils, equipment and linens; properly stored, dried, handled            | 0   | 0 | Г |
| 43                      | 0   |  | 0   | 0 | r |
|                         |     |  |     |   |   |

| specti |     | R-repeat (violation of the same code provision)  Compliance Status                       | COS | R  | W.  |
|--------|-----|--|-----|----|-----|
|        | OUT | Utensiis and Equipment   | 1   |    |     |
| 45     | 0   | Food and norfood-contact surfaces cleanable, properly designed,<br>constructed, and used | 0   | 0  | 1   |
| 46     | 0   | Warewashing facilities, installed, maintained, used, test strips                         | 0   | 0  | 1   |
| 47     | 0   | Nonfood-contact surfaces clean   | 0   | 0  | 1   |
|        | OUT | Physical Facilities  |     |    |     |
| 48     | 0   | Hot and cold water available; adequate pressure  | 0   | 0  | _ : |
| 49     | 0   | Plumbing installed; proper backflow devices  | 0   | 0  | -:  |
| 50     | 0   | Sewage and waste water properly disposed   | 0   | 0  | :   |
| 51     | 0   | Toilet facilities: properly constructed, supplied, cleaned                               | 0   | 0  | _   |
| 52     | 0   | Garbage/refuse properly disposed; facilities maintained                                  | 0   | 0  | ۱   |
| 53     | 0   | Physical facilities installed, maintained, and clean                                     | 0   | 0  |     |
| 54     | 0   | Adequate ventilation and lighting; designated areas used                                 | 0   | 0  | 1   |
|        | OUT | Administrative Items   |     |    |     |
| 55     | 0   | Current permit posted  | 0   | 0  | Γ,  |
| 56     | 0   | Most recent inspection posted  | 0   | 0  | ,   |
|        |     | Compliance Status  | YES | NO | W   |
|        |     | Non-Smokers Protection Act   |     |    |     |
| 57     |     | Compliance with TN Non-Smoker Protection Act   | 0   | W  |     |
| 58     |     | Tobacco products offered for sale  | 0   | 0  | ١ ( |
| 59     |     | If tobacco products are sold, NSPA survey completed                                      | 0   | 0  |     |

You have the right to request a l n (10) days of the date of the

03/07/2022

Signature of Person In Charge

03/07/2022

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

Date

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15) RDA 629 ) 9012229200 Please call ( to sign-up for a class.

Date

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



## Establishment Information

Establishment Name: Klassy Kids Academy - Food Svc
Establishment Number #: 605219977

| 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 ( Fahrenhelt) |
|                  |                |     |                           |
|                  |                |     |                           |
|                  |                |     |                           |
|                  |                |     |                           |

| Equipment Temperature |                           |  |
|-----------------------|---------------------------|--|
| Description           | Temperature ( Fahrenheit) |  |
| Refrigerator          | 41                        |  |
| Top freezer           | 0                         |  |
| Maytag freezer        | -10                       |  |
| Whirlpool freezer     | -10                       |  |

| Description | State of Food | Temperature ( Fahrenheit |
|-------------|---------------|--------------------------|
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# TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA

Establishment Information



| Establishment Name: Klassy Kids Academy - Food Svc   |  |
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| Establishment Number: 605219977  |  |
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| Comments/Other Observations  |  |
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| Establishment Name: Klassy Kids Academy - Food Svc |  |  |
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| Establishment Number: 605219977                    |  |  |
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Establishment Information

| Establishment Name: Klassy Kids Academy - Food Svc |         |  |  |  |
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| Establishment Number # 605219977                   |         |  |  |  |
| Sources  |         |  |  |  |
| Source Type:                                       | Source: |  |  |  |
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Establishment Information