

TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

83

Establishment Name	Klassy Kids Academy - Food Svc		Type of Establishment	☒ Farmer's Market Food Unit	83
Address	2979 Elmore Park			☒ Permanent ☐ Mobile	
City	Bartlett	Time in	09:30 AM	☐ Temporary ☐ Seasonal	
Inspection Date	08/29/2023	Time out	11:05 AM		
	Establishment #	605219977	Embargoed	000	
Purpose of Inspection	☒ Routine ☐ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other				
Risk Category	☐ 1 ☒ 2 ☐ 3 ☐ 4 Follow-up Required ☒ Yes ☐ No				
				Number of Seats	113

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	☒	☐			Person in charge present, demonstrates knowledge, and performs duties			☐	☐	5	
	IN	OUT	NA	NO	Employee Health						
2	☒	☐			Management and food employee awareness, reporting			☐	☐	5	
3	☒	☐			Proper use of restriction and exclusion			☐	☐		
	IN	OUT	NA	NO	Good Hygienic Practices						
4	☒	☐		☐	Proper eating, tasting, drinking, or tobacco use			☐	☐	5	
5	☒	☐		☐	No discharge from eyes, nose, and mouth			☐	☐		
	IN	OUT	NA	NO	Preventing Contamination by Hands						
6	☒	☐		☐	Hands clean and properly washed			☐	☐	5	
7	☒	☐	☐	☐	No bare hand contact with ready-to-eat foods or approved alternate procedures followed			☐	☐		
8	☐	☒			Handwashing sinks properly supplied and accessible			☐	☐	2	
	IN	OUT	NA	NO	Approved Source						
9	☒	☐			Food obtained from approved source			☐	☐	5	
10	☐	☐	☐	☒	Food received at proper temperature			☐	☐		
11	☒	☐			Food in good condition, safe, and unadulterated			☐	☐		
12	☐	☐	☒	☐	Required records available: shell stock tags, parasite destruction			☐	☐		
	IN	OUT	NA	NO	Protection from Contamination						
13	☐	☒	☐		Food separated and protected			☐	☐	4	
14	☒	☐	☐		Food-contact surfaces: cleaned and sanitized			☐	☐	5	
15	☒	☐			Proper disposition of unsafe food, returned food not re-served			☐	☐	2	

Compliance Status								COS	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods					
16	☒	☐	☐	☐	Proper cooking time and temperatures			☐	☐	5
17	☐	☐	☐	☒	Proper reheating procedures for hot holding			☐	☐	
	IN	OUT	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control					
18	☐	☐	☒	☐	Proper cooling time and temperature			☐	☐	5
19	☐	☐	☐	☒	Proper hot holding temperatures			☐	☐	
20	☒	☐	☐		Proper cold holding temperatures			☐	☐	
21	☐	☐	☐	☒	Proper date marking and disposition			☐	☐	
22	☐	☐	☒	☐	Time as a public health control: procedures and records			☐	☐	
	IN	OUT	NA	NO	Consumer Advisory					
23	☐	☐	☒		Consumer advisory provided for raw and undercooked food			☐	☐	4
	IN	OUT	NA	NO	Highly Susceptible Populations					
24	☐	☐	☒		Pasteurized foods used; prohibited foods not offered			☐	☐	5
	IN	OUT	NA	NO	Chemicals					
25	☐	☐	☒		Food additives: approved and properly used			☐	☐	5
26	☒	☐			Toxic substances properly identified, stored, used			☐	☐	
	IN	OUT	NA	NO	Conformance with Approved Procedures					
27	☐	☐	☒		Compliance with variance, specialized process, and HACCP plan			☐	☐	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	☐	Pasteurized eggs used where required				☐	☐	1		45	☒	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used				☐	☐	1
29	☐	Water and ice from approved source				☐	☐	2		46	☐	Warewashing facilities, installed, maintained, used, test strips				☐	☐	1
30	☐	Variance obtained for specialized processing methods				☐	☐	1		47	☒	Nonfood-contact surfaces clean				☐	☐	1
	OUT	Food Temperature Control								OUT	Physical Facilities							
31	☐	Proper cooling methods used; adequate equipment for temperature control				☐	☐	2		48	☐	Hot and cold water available; adequate pressure				☐	☐	2
32	☐	Plant food properly cooked for hot holding				☐	☐	1		49	☒	Plumbing installed; proper backflow devices				☐	☐	2
33	☐	Approved thawing methods used				☐	☐	1		50	☐	Sewage and waste water properly disposed				☐	☐	2
34	☒	Thermometers provided and accurate				☐	☐	1		51	☒	Toilet facilities: properly constructed, supplied, cleaned				☐	☐	1
	OUT	Food Identification																
35	☒	Food properly labeled; original container; required records available				☐	☐	1		52	☒	Garbage/refuse properly disposed; facilities maintained				☐	☐	1
	OUT	Prevention of Food Contamination								53	☐	Physical facilities installed, maintained, and clean				☐	☐	1
36	☐	Insects, rodents, and animals not present				☐	☐	2		54	☒	Adequate ventilation and lighting; designated areas used				☐	☐	1
37	☒	Contamination prevented during food preparation, storage & display				☐	☐	1			OUT	Administrative Items						
38	☐	Personal cleanliness				☐	☐	1		55	☐	Current permit posted				☐	☐	0
39	☐	Wiping cloths: properly used and stored				☐	☐	1		56	☐	Most recent inspection posted				☐	☐	
40	☐	Washing fruits and vegetables				☐	☐	1		Compliance Status						YES	NO	WT
	OUT	Proper Use of Utensils										Non-Smokers Protection Act						
41	☐	In-use utensils; properly stored				☐	☐	1		57		Compliance with TN Non-Smoker Protection Act				☒	☐	
42	☒	Utensils, equipment and linens; properly stored, dried, handled				☐	☐	1		58		Tobacco products offered for sale				☐	☒	0
43	☐	Single-use/single-service articles; properly stored, used				☐	☐	1		59		If tobacco products are sold, NSPA survey completed				☐	☐	
44	☐	Gloves used properly				☐	☐	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.

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, 4-5-329.			
Signature of Person In Charge 	Date 08/29/2023	Signature of Environmental Health Specialist 	Date 08/29/2023

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

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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.	No
Age-restricted venue does not require each person attempting to gain entry to submit acceptable form of identification.	No
"No Smoking" signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance.	Yes
Garage type doors in non-enclosed areas are not completely open.	No
Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	No
Smoke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	No
Smoking observed where smoking is prohibited by the Act.	No

Warewashing Info			
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)

Equipment Temperature	
Description	Temperature (Fahrenheit)
Top freezer	12

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Pan 1 chicken nuggets	Cooking	131.7
Pan2- chicken nuggets	Cooking	155.7
Turkey	Cold Holding	40

Observed Violations

Total # 13

Repeated # 0

- 8: Handwashing sink blocked by fan and trash can
- 13: Raw eggs store improperly - store at the bottom
- 34: Broken thermometers in the top freezer and refrigerator-replace
- 35: Frozen french toast sticks not labeled -label items not in original packaging
- 37: Jelly, chocolate syrup , barbecue sauce, pickles not refrigerated after opening - check label for refrigeration instructions
- Prepackaged muffins expired on 8/27/23-discard
- 42: Pots, pans, and plastic storage containers need to be inverted.
- 42: Cooking utensils stored on unlined cabinet drawer
- 45: Can opener not clean -wash, rinse, and sanitize
- Microwave oven needs to be cleaned.
- 47: Freezer not clean on the bottom surface - clean the freezer
- Refrigerator gaskets not working properly and creates an air gap.
- 49: Leak under 3 compartment sink-repair to stop leak
- 51: Trash can in the employee bathroom needs a lid.
- 52: Dumpster has items stored around it- discard inside dumpster or remove until garbage pick up day

- 54: Light bulb needs replacing in the refrigerator.
- Lighting needs to be repaired in the mop sink room.

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Establishment Information

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Establishment Number : 605219977

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.

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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: Source:

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Additional Comments

Leak under 3 compartment sink

Microwave oven needs to be cleaned Jelly, chocolate syrup, lemon juice, pickles are unopened and not refrigerated

Utensils not stored in lined drawer

Invert all pots, pans, and storage containers

Wash, rinse, sanitize the can opener

Broken thermometer in the freezer -replace thermometer

Non food contact surfaces not clean- clean the freezer

Air gap in refrigerator door from improper gaskets

Exp. Date 8/27/23 for muffins-discard

Frozen french toast sticks in bag are not labeled

No lid on trash can in employee bathroom