

Risk Category

## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

Follow-up Required

SCORE

O Farmer's Market Food Unit Klassy Kids Academy - Food Svc Remanent O Mobile Establishment Name Type of Establishment 2979 Elmore Park O Temporary O Seasonal Address Bartlett Time in 09:45 AM AM / PM Time out 10:35: AM AM / PM City 08/19/2024 Establishment # 605219977 Embargoed 0 Inspection Date O Follow-up **K**Routine O Complaint O Preliminary O Consultation/Other Purpose of Inspection

О3

Number of Seats 113

# FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

| 112 | ¥=in c | ompli | ance |    | OUT=not in compliance NA=not applicable NO=not observe                                    | id  |   | 0  |
|-----|--------|-------|------|----|---|-----|---|----|
|     |        |       |      |    | Compliance Status   | cos | R | WT |
|     | IN     | OUT   | NA   | NO | Supervision   |     |   |    |
| 1   | Ħ      | 0     |      |    | Person in charge present, demonstrates knowledge, and<br>performs duties                  | 0   | 0 | 5  |
|     | IN     | OUT   | NA   | NO | Employee Health   |     |   |    |
| 2   | TXC    | 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   | 30     | 0     |      | 0  | Proper eating, tasting, drinking, or tobacco use  | 0   | 0 |    |
| 5   | *      | 0     |      | 0  | No discharge from eyes, nose, and mouth   | 0   | 0 |    |
|     | IN     | OUT   | NA   | NO | 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   | ×      | 0     |      |    | Handwashing sinks properly supplied and accessible  | 0   | 0 | 2  |
|     | IN     | OUT   | NA   | NO | Approved Source   |     |   |    |
| 9   | 嵩      | 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  | Ŕ      | 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-                                  | 0   | 0 | 2  |

|    | Compliance Status |     |      |     |   |   | R | WT |
|----|-------------------|-----|------|-----|---|---|---|----|
|    | IN                | OUT | NA   | NO  | Cooking and Reheating of Time/Temperature<br>Control For Safety (TCS) Foods |   |   |    |
| 16 | 0                 | 0   | 0    | 寒   | Proper cooking time and temperatures  | 0 | 0 | 5  |
| 17 | 0                 | 0   | 0    | 300 | Proper reheating procedures for hot holding                                 | 0 | 0 | ٠  |
|    | IN                | оит | NA   | NO  | Cooling and Holding, Date Marking, and Time as<br>a Public Health Control   |   |   |    |
| 18 | 0                 | 0   | ×    | 0   | Proper cooling time and temperature   | 0 | 0 |    |
| 19 | 0                 | 0   | 0    | 文   | Proper hot holding temperatures   | 0 | 0 |    |
| 20 | 243               | 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   | 335  |     | Pasteurized foods used; prohibited foods not offered                        | 0 | 0 | 5  |
|    | IN                | оит | NA   | NO  | Chemicals   |   |   |    |
| 25 | 0                 | 0   | - XX |     | Food additives: approved and properly used                                  | 0 | 0 | 5  |
| 26 | 菜                 | 0   |      |     | Toxic substances properly identified, stored, used                          | 0 | 0 | ,  |
|    | IN                | OUT | NA   | NO  | Conformance with Approved Procedures  |   |   |    |
| 27 | 0                 | 0   | ×    |     | Compliance with variance, specialized process, and<br>HACCP plan            | 0 | 0 | 5  |

O Yes 疑 No

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

L PRACTICES

|    |     |  | GOO |   |    |
|----|-----|--|-----|---|----|
|    |     | OUT=not in compliance COS=con  |     |   |    |
|    |     | Compliance Status  | cos | R | W  |
|    | OUT | Safe Food and Water  |     |   |    |
| 28 | 0   | Pasteurized eggs used where required                                       | 0   | 0 | 1  |
| 29 | 0   | Water and ice from approved source   | 0   | 0 | _; |
| 30 | 0   | Variance obtained for specialized processing methods                       | 0   | 0 | ١. |
|    | 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 | Г  |
| 33 | 0   | Approved thawing methods used  | 0   | 0 | Ι. |
| 34 | 0   | Thermometers provided and accurate   | 0   | 0 | Т  |
|    | OUT | Food Identification  |     |   |    |
| 35 | 0   | Food properly labeled; original container; required records available      | 0   | 0 | Г  |
|    | OUT | Prevention of Food Contamination   |     |   |    |
| 36 | 0   | Insects, rodents, and animals not present                                  | 0   | 0 |    |
| 37 | 0   | Contamination prevented during food preparation, storage & display         | 0   | 0 | 1  |
| 38 | 0   | Personal cleanliness   | 0   | 0 | Г  |
| 39 | 180 | Wiping cloths; properly used and stored                                    | 0   | 0 |    |
| 40 | 0   | Washing fruits and vegetables  | 0   | 0 |    |
|    | OUT | Proper Use of Utensils   |     |   |    |
| 41 | 0   | In-use utensils; properly stored   | 0   | 0 | Г  |
| 42 | 0   | Utensils, equipment and linens; properly stored, dried, handled            | 0   | 0 |    |
| 43 | 0   | Single-use/single-service articles; properly stored, used                  | 0   | 0 |    |
| 44 | 10  | Gloves used properly   | 0   | 0 |    |

Signature of Person In Charge

| pecti |     | R-repeat (violation of the same code provision)  Compliance Status                       | cos | R  | W   |
|-------|-----|--|-----|----|-----|
|       | OUT | Utensiis and Equipment   | 000 |    |     |
| 45    | Ħ   | Food and nonfood-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  | 1   |
| 53    | 2%  | Physical facilities installed, maintained, and clean                                     | 0   | 0  | -   |
| 54    | 0   | Adequate ventilation and lighting; designated areas used                                 | 0   | 0  |     |
|       | OUT | Administrative Items   |     |    |     |
| 55    | 0   | Current permit posted  | 0   | 0  | П   |
| 56    | 0   | Most recent inspection posted  | 0   | 0  | '   |
|       |     | Compliance Status  | YES | NO | V   |
|       |     | Non-Smokers Protection Act   |     |    |     |
| 57    |     | Compliance with TN Non-Smoker Protection Act   | 100 | 0  |     |
| 58    |     | Tobacco products offered for sale  | 0   | 0  | ١ ١ |
| 59    |     | If tobacco products are sold, NSPA survey completed                                      | 0   | 0  |     |

ent inspection report in a conspicuous manner. You have the right to request a h 703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. n (10) days of the date of the

08/19/2024

Date Signature of Environmental Health Specialist

08/19/2024 Date

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

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.

#### 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 ( Fah |        |  |  |  |  |  |  |  |
| Three compartment sink                            | Bleach |  |  |  |  |  |  |  |

| Equipment Temperature |                          |  |  |  |  |  |  |
|-----------------------|--------------------------|--|--|--|--|--|--|
| Description           | Temperature (Fahrenheit) |  |  |  |  |  |  |
| Refrigerator          | 38                       |  |  |  |  |  |  |
| Freezer               | -4                       |  |  |  |  |  |  |
|                       |                          |  |  |  |  |  |  |
|                       |                          |  |  |  |  |  |  |

| Food Temperature |               |                          |
|------------------|---------------|--------------------------|
| Description      | State of Food | Temperature (Fahrenheit) |
| Milk             | Cold Holding  | 38                       |
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| Observed Violations                          |
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| Total ≠ B                                    |
| Repeated # ()                                |
| 39: Store wiping cloth properly              |
| 45: Sanitize microwave                       |
| 53: Floors needs cleaning , trash in kitchen |
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<sup>\*\*\*</sup>See page at the end of this document for any violations that could not be displayed in this space.

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



#### Establishment Information

Establishment Name: Klassy Kids Academy - Food Svc

Establishment Number : 605219977

### Comments/Other Observations

1: (IN): ANSI Certified Manager present.

- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 4: (IN) Employee drinking from an approved container which is stored properly.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.

- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 9: Sam's
- 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: (IN) All raw animal food is separated and protected as required.
- 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:

17: (NO) No TCS foods reheated during inspection. 18:

19: (NO) TCS food is not being held hot during inspection. 20:

21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours. 22: (NA) No food held under time as a public health control.

- 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:

## Additional Comments

See last page for additional comments.

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

<sup>&</sup>quot;See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

| Establishment Name: Klassy Kids Academy - Food Svc |  |  |  |  |
|--|--|--|--|--|
| Establishment Number: 605219977                    |  |  |  |  |
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| Comments/Other Observations (cont'd)               |  |  |  |  |
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| Additional Comments (cont'd)                       |  |  |  |  |
| See last page for additional comments.             |  |  |  |  |
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Establishment Information

| Establishment Information |                    |          |            |  |  |  |
|---------------------------|--------------------|----------|------------|--|--|--|
| Establishment Name: Kla   | ssy Kids Academy - | Food Svc |            |  |  |  |
| Establishment Number #:   | 605219977          |          |            |  |  |  |
|                           |                    |          |            |  |  |  |
| Sources                   |                    |          |            |  |  |  |
| Source Type:              | Food               | Source:  | Sam's club |  |  |  |
| Source Type:              |                    | Source:  |            |  |  |  |
| Source Type:              |                    | Source:  |            |  |  |  |
| Source Type:              |                    | Source:  |            |  |  |  |
| Source Type:              |                    | Source:  |            |  |  |  |
| Additional Commen         | nts                |          |            |  |  |  |
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