

Establishment Name

Address

Risk Category

TENNESSEE DEPARTMENT OF HEALTH

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

SCORE

Number of Seats 99

Remanent O Mobile Type of Establishment

Follow-up Required

O Temporary O Seasonal

City Inspection Date

Kid's World Food Service

818 North Cumberland St.

Lebanon

Time in 02:18 PM AM / PM Time out 02:48: PM AM / PM

O Yes 疑 No

08/23/2021 Establishment # 605117714 Embargoed 0

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

04

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

s (IH, OUT, HA, HO) for a

10	¥ =in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		0	05=cc	
					Compliance Status	cos	R	WT		
	IN	OUT	NA	NO	Supervisien				П	
1	盔	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	1	
	IN	OUT	NA	NO	Employee Health				1 1	
2	DK.	0			Management and food employee awareness; reporting	0	0		7 F	
3	×	0			Proper use of restriction and exclusion	0	0	5	ш	
	IN	OUT	NA	NO	Good Hygienic Practices				1 17	
4	0	0		X	Proper eating, tasting, drinking, or tobacco use	0	0	5	1 17	
5	0	0		*	No discharge from eyes, nose, and mouth	0	0	l °	2	
		OUT	NA	NO	Preventing Contamination by Hands	/ Hands			2	
6	0	0		300	Hands clean and properly washed	0	0		2	
7	0	0	0	×	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	ľ	
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2	1 2	
	IN	OUT	NA	NO	Approved Source				ΙĽ	
9	黨	0			Food obtained from approved source	0	0		ΙГ	
10	0	0	0	×	Food received at proper temperature	0	0	1	I	
11	20	0			Food in good condition, safe, and unadulterated	0	0	5	Ιľ	
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0		П	
		OUT	NA	NO	Protection from Contamination				2 2	
13	×	0	0		Food separated and protected	0	0	4	2	
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	2	

					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	寒	Proper cooking time and temperatures	0	0	5
17	7 O O S Proper reheating procedures for hot holding		Proper reheating procedures for hot holding	0	0	,		
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18		0	0	×	Proper cooling time and temperature	0	0	
19	_	0	0	文	Proper hot holding temperatures	0	0	
20		0	0		Proper cold holding temperatures	0	0	5
21	0	0	0	200	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 food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	氮	0	0		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals	Chemicals		
25		0	X		Food additives: approved and properly used	0	0	5
26	黨	0			Toxic substances properly identified, stored, used	0	0	3
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

trol the introduction of pathogens, chemicals, and physical objects into foods.

			GOOD RE		
		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	ľ
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	:
32	0	Plant food properly cooked for hot holding	0	0	Т
33	ō	Approved thawing methods used	Ō	Ō	
34	0	Thermometers provided and accurate	0	0	Т
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	-
	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	0	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	100	Single-use/single-service articles; properly stored, used	0	0	Г
44		Gloves used properly	0	0	

specti	ion	R-repeat (violation of the same code provision)		
		Compliance Status	cos	R	WT
	OUT	Utensiis and Equipment			
45	M	Food and nonfood-contact surfaces cleanable, properly designed, 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	2
49	0	Plumbing installed; proper backflow devices	0	0	2
50	0	Sewage and waste water properly disposed	0	0	2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	1
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	0	Physical facilities installed, maintained, and clean	0	0	- 1
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items	Т		
55	0	Current permit posted	0	0	0
56	0	Most recent inspection posted	0	0	۰
		Compliance Status	YES	NO	WT
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- X	0	
58		Tobacco products offered for sale	0	0	0
59		If tobacco products are sold, NSPA survey completed	0	0	

ction report in a conspicuous manner. You have the right to request a h in (10) days of the date of the 703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320.

08/23/2021

ignature of Person In Charge

1 2s

Date Signature of Environmental Health Specialist

oval.

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) 6154445325 Please call (to sign-up for a class.

08/23/2021

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Kid's World Food Service
Establishment Number ≠: 605117714

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 inflitrating into areas where smoking is prohibited.	\vdash
Smoking observed where smoking is prohibited by the Act.	\vdash

Warewashing Info						
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)			
Three comp sink	Chlorine					

Equipment Temperature						
Description	Temperature (Fahrenheit)					
RIC	30					
Silver Whirlpool RIC	40					
White RIF for Meat	-10					
White RIF for Bread Fruit and Vegetables	-12					

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Milk Carton	Cold Holding	41
Orange Juice Carton	Cold Holding	41
Reach In Purity Milk Cooler	Cold Holding	41

Observed Violations
Total # 2
Repeated # 0
43: Single use plastic sporks in cabinet stored haphazardly in a plastic storage
container
45: Table top can opener blade has debri build up
***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: Kid's World Food Service

Establishment Number: 605117714

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: (IN): An employee health policy is available.
- 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) No workers present during inspection.
- 7: (NO) No food workers present during the inspection.

18:

- 9: See sources
- 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: (NO) No raw animal foods cooked during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: (NO) TCS food is not being held hot during inspection.
- 20: See temps
- 21: (NO) There are no foods requiring date marking in the facility at the time of the inspection.
- 22: (NA) No food held under time as a public health control.

23:

24:

- 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.

^{***}See page at the end of this document for any violations that could not be displayed in this space.

^{***}See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Name: Kid's World Food Service	
Establishment Number: 605117714	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	

Establishment Information

Establishment Infor	CALADITY DESCRIPTION		
Establishment Name: K Establishment Number #:	(id's World Food Service 605117714		
	000117114		
Sources			
Source Type:	Water	Source:	City
Source Type:	Food	Source:	IWC Purity Walmart Al's FoodLand
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	
Additional Comme	ents		
Three comp sink no	ot set up at time of inspec	etion	