



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

89

Establishment Name Klassy Kids Academy - Food Svc Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile
Address 2979 Elmore Park ☐ Temporary ☐ Seasonal
City Bartlett Time in 11:15 AM AM / PM Time out 11:35 AM AM / PM
Inspection Date 09/15/2023 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		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 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 type="radio"/>	Proper cooking time and temperatures					<input type="radio"/>	<input type="radio"/>	5		17	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper reheating procedures for hot holding					<input type="radio"/>	<input type="radio"/>		
	IN	OUT	NA	NO	Employee Health													IN	OUT	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control																			
2	<input type="radio"/>	<input type="radio"/>			Management and food employee awareness, reporting					<input type="radio"/>	<input type="radio"/>	5																													
3	<input type="radio"/>	<input type="radio"/>			Proper use of restriction and exclusion					<input type="radio"/>	<input type="radio"/>	5																													
	IN	OUT	NA	NO	Good Hygienic Practices													IN	OUT	NA	NO	Proper cooling time and temperature					<input type="radio"/>	<input type="radio"/>													
4	<input type="radio"/>	<input type="radio"/>			<input type="radio"/>	Proper eating, tasting, drinking, or tobacco use				<input type="radio"/>	<input type="radio"/>	5		19	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper hot holding temperatures					<input type="radio"/>	<input type="radio"/>																
5	<input type="radio"/>	<input type="radio"/>			<input type="radio"/>	No discharge from eyes, nose, and mouth				<input type="radio"/>	<input type="radio"/>	5		20	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper cold holding temperatures					<input type="radio"/>	<input type="radio"/>																
	IN	OUT	NA	NO	Preventing Contamination by Hands													IN	OUT	NA	NO	Proper date marking and disposition					<input type="radio"/>	<input type="radio"/>													
6	<input type="radio"/>	<input type="radio"/>			<input type="radio"/>	Hands clean and properly washed				<input type="radio"/>	<input type="radio"/>	5		21	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper date marking and disposition					<input type="radio"/>	<input type="radio"/>																
7	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	No bare hand contact with ready-to-eat foods or approved alternate procedures followed				<input type="radio"/>	<input type="radio"/>	5		22	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Time as a public health control: procedures and records					<input type="radio"/>	<input type="radio"/>																	
8	<input checked="" type="radio"/>	<input type="radio"/>			Handwashing sinks properly supplied and accessible				<input type="radio"/>	<input type="radio"/>	2			IN	OUT	NA	NO	Consumer Advisory																							
	IN	OUT	NA	NO	Approved Source													IN	OUT	NA	NO	Consumer advisory provided for raw and undercooked food					<input type="radio"/>	<input type="radio"/>	4												
9	<input type="radio"/>	<input type="radio"/>			Food obtained from approved source				<input type="radio"/>	<input type="radio"/>	5			IN	OUT	NA	NO	Highly Susceptible Populations																							
10	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Food received at proper temperature				<input type="radio"/>	<input type="radio"/>	5		24	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Pasteurized foods used; prohibited foods not offered					<input type="radio"/>	<input type="radio"/>	5																
11	<input type="radio"/>	<input type="radio"/>			Food in good condition, safe, and unadulterated				<input type="radio"/>	<input type="radio"/>	5			IN	OUT	NA	NO	Chemicals																							
12	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Required records available: shell stock tags, parasite destruction				<input type="radio"/>	<input type="radio"/>	5		25	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Food additives: approved and properly used					<input type="radio"/>	<input type="radio"/>	5																
	IN	OUT	NA	NO	Protection from Contamination													IN	OUT	NA	NO	Toxic substances properly identified, stored, used					<input type="radio"/>	<input type="radio"/>	5												
13	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>		Food separated and protected				<input type="radio"/>	<input type="radio"/>	4		26	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Compliance with variance, specialized process, and HACCP plan					<input type="radio"/>	<input type="radio"/>	5																
14	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		Food-contact surfaces: cleaned and sanitized				<input type="radio"/>	<input type="radio"/>	5			IN	OUT	NA	NO	Conformance with Approved Procedures																							
15	<input type="radio"/>	<input type="radio"/>			Proper disposition of unsafe food, returned food not re-served				<input type="radio"/>	<input type="radio"/>	2		27	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>						<input type="radio"/>	<input type="radio"/>	5																

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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.	No
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.	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)

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)

Observed Violations

Total # 11

Repeated # 0

- 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: Cooking utensils stored on unlined cabinet drawer
- 42: Pots, pans, and plastic storage containers need to be inverted.
- 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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Comments/Other Observations

8: Handwashing sink blocked by fan and trash can

9/15/23: handwashing sink is no longer blocked by fan and trash can

13: Raw eggs store improperly - store at the bottom

9/15/23: eggs are not present in the refrigerator at this time and all items are properly stored.

1:

4:

5:

6:

7:

***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: Source:

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Additional Comments

Items were corrected.

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