

# TENNESSEE DEPARTMENT OF HEALTH

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

Permanent O Mobile

O Temporary O Seasonal

Bartlett City

Type of Establishment

Time in 11:15; AM AM / PM Time out 11:35; AM AM / PM

Inspection Date Purpose of Inspection

Establishment Name

Address

09/15/2023 Establishment # 605219977 Routine

2979 Elmore Park

∰ Follow-up

Klassy Kids Academy - Food Svc

O Complaint O Preliminary O Consultation/Other

O Yes 疑 No

Number of Seats 113

SCORE

Risk Category О3 Follow-up Required

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Embargoed 000

IN-in compliance OUT-not in compliance NA-not applicable NO-not observed Co								
Compliance Status							R	WT
	IN	OUT	NA	NO	Supervision			
1	0	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN OUT NA NO Employee Health							
2	0	0			Management and food employee awareness; reporting	0	0	$\Box$
3	0	0			Proper use of restriction and exclusion	0	0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	0	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	
5	0	0		0	No discharge from eyes, nose, and mouth	0	0	•
	IN	OUT	NA	NO	Proventing Contamination by Hands			
6	0	0		0	Hands clean and properly washed	0	0	
7	0	0	0	0	No bare hand contact with ready-to-eat foods or approved 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	0	0			Food obtained from approved source	0	0	
10	0	0	0	0	Food received at proper temperature	0	0	
11	0	0			Food in good condition, safe, and unadulterated	0	0	5
12	0	0	0	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	×	0	0		Food separated and protected	0	0	4
14	0	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	0	0			Proper disposition of unsafe food, returned food not re- served	0	0	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	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	0	Proper reheating procedures for hot holding	0	0	۰
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	0	0	0	0	Proper cooling time and temperature	0	0	
19	0	0	0	0	Proper hot holding temperatures	0	0	
20	0	0	0		Proper cold holding temperatures	0	0	5
21	0	0	0	0	Proper date marking and disposition	0	0	
22	0	0	0	0	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	0	0	0		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	0		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	0		Food additives: approved and properly used	0	0	5
26	0	0			Toxic substances properly identified, stored, used	0	0	9
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	0		Compliance with variance, specialized process, and HACCP plan	0	0	5

#### res to control the introduction of pathogens, chemicals, and physical objects into foods.

		019	GOO		
		OUT=not in compliance COS=com Compliance Status	COS		
	OUT		- 008	K	**
28	0		-		_
29	18	Pasteurized eggs used where required Water and ice from approved source	10	8	1
30	18		8	8	1
30	OUT	Variance obtained for specialized processing methods  Food Temperature Control			
	001	·	_	_	_
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	2
32	0	Plant food properly cooked for hot holding	0	0	1
33	0	Approved thawing methods used	0	0	7
34	X	Thermometers provided and accurate	0	0	7
	OUT	Food Identification			
35	Ж	Food properly labeled; original container; required records available	0	0	1
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	:
37	338	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	r
39	0	Wiping cloths; properly used and stored	0	0	1
40	0	Washing fruits and vegetables	0	0	7
	OUT	Proper Use of Utensils		_	
41	0	In-use utensils; properly stored	0	0	П
42	100	Utensils, equipment and linens; properly stored, dried, handled	0	0	,
43	0	Single-use/single-service articles; properly stored, used	0	0	1
44	0	Gloves used properly	0	0	1

specti		R-repeat (violation of the same code provision  Compliance Status	COS	R	W
	OUT	Utensils and Equipment	1000		
45	涎	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	355	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	7
49	黨	Plumbing installed; proper backflow devices	0	0	- 2
50	0	Sewage and waste water properly disposed	0	0	- 2
51	126	Toilet facilities: properly constructed, supplied, cleaned	0	0	
52	×	Garbage/refuse properly disposed; facilities maintained	0	0	١ ١
53	0	Physical facilities installed, maintained, and clean	0	0	1
54	羅	Adequate ventilation and lighting; designated areas used	0	0	'
	OUT	Administrative Items	Т		
55	0	Current permit posted	0	0	Г
56	0	Most recent inspection posted	0	0	Ľ
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	0	0	
58		Tobacco products offered for sale	0	×	١ (
59		If tobacco products are sold, NSPA survey completed	0	0	$\Box$

er. You have the right to request a hi ten (10) days of the date of th

Signature of Person In Charge

09/15/2023 Date 09/15/2023

\*\*\*\* 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. ) 9012229200 Please call ( to sign-up for a class.

Date

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



FOOD INSPECTION DATA				(E)				
Establishment Information								
Establishment Name: Klassy Kids Academy - Food Svc								
Establishment Number #: 605219977	Establishment Number #:  605219977							
NSPA Survey - To be completed if	#57 is "No"							
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.								
		present present at every		-				
Garage type doors in non-enclosed areas are r	not completely open.			No				
Tents or awnings with removable sides or vent	s in non-enclosed areas are n	ot completely removed or	open.	No				
Smoke from non-enclosed areas is infiltrating in	nto areas where smoking is p	rohibited.		No				
Smoking observed where smoking is prohibited	i by the Act.			No				
Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature ( F	ahrenheit)				
Equipment Temperature								
Description			Temperature (F	ahrenhelt)				
Food Temperature								
Food Temperature		State of Food	Temperature ( F.	ahrenheit)				
		State of Food	Temperature ( F	ahrenheit)				
		State of Food	Temperature (F	ahrenheit)				
		State of Food	Temperature ( F	ahrenheit)				
		State of Food	Temperature (F	ahrenheit)				
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		State of Food	Temperature (F	ahrenheit)				
		State of Food	Temperature ( F	ahrenheit)				
		State of Food	Temperature ( F	ahrenheit)				

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Observed Violations
a. L
Reposted # 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.

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

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Establishment Information	
Establishment Name: Klassy Kids Academy - Food Svc	
Establishment Number: 605219977	
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:	
o. 7:	

## 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>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		
Comments/Other Observations (cont'd)		
Additional Comments (cont'd)		
See last page for additional comments.		

Establishment Information

Establishment Name: Klassy Kids Academy - Food Svc					
Establishment Number #: 605219977					
Sources					
Source Type:	Source:				
Source Type:	Source:				
Source Type:	Source:				
Source Type:	Source:				
Source Type:	Source:				
Additional Comments					
Items were corrected.					
Mieshia.bailey@gmail.com					

Establishment Information