### TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

Contraction of the local division of the loc	100	744	A. C.																		
Establishment Name			t Nar		Kid's World Food Service							Farmer's Market Food Unit Type of Establishment Ø Permanent O Mobile									
Adx	ress				818 North Cu	mberland St.						тур	eore	stabil	snime		xorary O Seas	sonal			/
City	,				Lebanon		Time in	09	):4	9 A	M	AJ	/ PI	M Tir	ne ou	10:37	AM AM	/ PM			
Ins	Inspection Date 02/21/2024 Establishment # 60511771																				
		of In				O Follow-up	O Complaint			- O Pr			-		Cor	nsultation/Othe	r				
Ris	k Cal	tegor	y		01	\$12	03			04				Fo	ilow-	up Required	O Yes 🖇	K No Number of S	Seats	99	
		R	isk I															se Control and Preven vent illness or injury.			
					ond ibit any inoton		E ILLNESS RI		_			_	_		_			fort miness of mpary.			
				algna		IH, OUT, HA, HO) for ea	ch numbered iten	n. For		mark	ed 00	л, т	ink CC	XS or R	for e	ach liem as app	licable. Deduct	points for category or subcate	_		
	₽in c	ompli	ance	_	OUT=not in compliance Complia	NA=not applicable ance Status	NO=not observe	cos	R		5=00	recte	d on-s	ne dun	ng ins	pection Com	Rerepeat (vic pliance Statu	plation of the same code provisi		R	WT
	_	-	NA	NO	Desses in charge and	Supervision	audadaa aad					IN	ουτ	NA	NO	-	-	of Time/Temperature ty (TCS) Foods			
1	黨	0	N/A	NO	Person in charge pres performs duties		owiedge, and	0	0	5		0	0	0		Proper cooking	g time and temp	eratures	0 0	<u> </u>	5
	2%	0	NA	NO	Management and food	mployee Health d employee awarenes	s; reporting	0	0		"	0 IN	O OUT		NO		ng procedures for Heiding, Date	e Marking, and Time as	- 0	0	
3	×				Proper use of restriction			0	0	5							a Public Heal		-	-	
4	X	OUT	NA		Good Proper eating, tasting,	Hygienic Practices drinking, or tobacco		0		5	19	<b>0</b> 溪	0				time and tempe ding temperature		0	0	
5	高 IN	O	NA	O NO	No discharge from eye Preventing	es, nose, and mouth Contamination by	Hands	0	0	-		12	00	8	0		iding temperatu arking and dispo		8	8	5
6	20	0	1.0-1		Hands clean and prop	cerly washed		0	0		22		ō	ō	×			t procedures and records	ō	ō	
7	鬣		0	0	No bare hand contact alternate procedures f	followed		0	0	°		IN	OUT	NA	NO		Consumer				
8	N IN	O OUT	NA	NO	Handwashing sinks pr	roperly supplied and a pproved Source	ccessible	0	0	2	23	0	0	X		Consumer adv food	visory provided f	or raw and undercooked	0	0	4
	富		0	~	Food obtained from ap Food received at prop			8	0			IN	OUT		NO	Hig	hly Susceptib	le Populations			
11	X	0			Food in good condition Required records avail	n, safe, and unadulter		ŏ	0	5	24	鬣	0	0		Pasteurized fo	ods used; prohit	bited foods not offered	0	٥	5
12	0	0	×	0	destruction			0	0			IN	OUT			F	Chemi		~	~	
13	12	0	0	NO	Food separated and p	on from Contamina protected	tion	0	0	4		<b>巡</b> 0	0	X			approved and ces properly ide	property used ntified, stored, used	0	8	5
	_	0	0	]	Food-contact surfaces Proper disposition of u			0	0	5		_		NA	NO			proved Procedures scialized process, and			
15	篾	0			served	ansare rood, retarmed	lood not re-	0	0	2	27	0	0	黨		HACCP plan	er vanance, spe	concea process, and	0	٥	5
				Goo	d Retail Practices	are preventive m	easures to co	ontro	l the	intr	oduc	tion	of p	atho	gens	, chemicals	, and physica	il objects into foods.			
										эrА			ICE	3							
				00	T=not in compliance Complia	ince Status	COS=corre		R		Inspe	ction					R-repeat (violation mpliance Stat	n of the same code provision)	COS	R	WT
_	8	001	Past	eurize	Safe Foo d eggs used where re-	od and Water		0	0	1			UT	ood ar	ud no		surfaces cleanal	ment ble, properly designed,	-		
	19 10	0	Wate	er and	lice from approved so obtained for specialized	urce		0	0	2	4	+				and used		ere, property accordined,	0	0	1
		OUT		ince c		erature Control				_	4	-	_			-		d, used, test strips	0	٥	1
\$	и	0	Prop contr		oling methods used; ad	sequate equipment for	r temperature	0	0	2	4	_	Λ Ο UT	lonfoo	d-con	tact surfaces o	iean ysical Faciliti	••	0	0	1
_	2				properly cooked for ho			0		1	4	_	_			water availabl	e; adequate pres	ssure		0	2
	13 14				thawing methods used eters provided and acc			8	0	1	49	_					ackflow devices roperly disposed			8	2
		OUT				ientification			-		5		-				structed, supplie		ŏ	ŏ	1
:	5	0	Food	i prop	erly labeled; original co	ontainer; required reco	ords available	0	0	1	5	2   (	<b>o</b>   a	larbag	e/refi	use properly dis	sposed; facilities	maintained	0	0	1
		OUT	_			eed Contamination	n				5	_					maintained, and		-	0	1
	6	0	Insec	cts, ro	dents, and animals not	t present		•	0	2	5	+	-	dequa	te ve	ntilation and lig	hting; designate	d areas used	0	0	1
	17	0			ation prevented during	food preparation, stor	age & display	0	0	1		-	UT				ninistrative ite	ims		- 1	
	8 9	-	-		leanliness ths: properly used and	stored		0	0	1	5	_			-	nit posted inspection post	ted		0	0	0
4	0	_		hing f	ruits and vegetables			0 0 1			Compliance Status						NO	WT			
_	1	OUT	_	a i da	Proper Un nsils; properly stored	se of Utensils		0	0	1	5	,	-	omolia	1000		n-Smokers Pro moker Protectio		x	01	
-	2	0	Uten	sils, e	quipment and linens; p			0	0	1	5	8	T	obacc	o pro	ducts offered for	or sale		0	0	0
	13  4				single-service articles ed properly	s; properly stored, use	d		8		5	9	ľ	tobac	co pr	oducts are sold	t, NSPA survey	completed	0	0	
Fail	ure to	o com	ect an	y viola	tions of risk factor items	s within ten (10) days m	ay result in susper	wion o	fyour	food	servic	e est:	blish	nent pe	ermit.	Repeated violat	ion of an identical	I risk factor may result in revoc	ation	of you	ar food
																		od service establishment permi mmissioner within ten (10) days			
rep			sectio	ns 68-	14-703, 68-14-706, 68-14-7							T			~	$\mathbf{D}$					
6	$\tilde{c}$	2P.		v	Jarn		02/2	21/2	024	1		$\downarrow$	ð	τų	R	Fors	2	(	)2/2	1/2	2024
Sig	natu	re of	Pers	ion In	Charge					Date						ental Health Sj	pecialist				Date
					A	dditional food safety	information can	be fo	und e	on ou	r web	site	http	//tn.o	ov/h	ealth/article/e	h-foodservice	****			

PH-2267 (Rev. 6-15)	Free food safety training cla Please call (	sses are available each mont ) 6154445325	th at the county health department. to sign-up for a class.	RDA 629
L		/ 010 1110010		

#### 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 wenty-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.	
Sarage 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 (Fahrenheit)								
Three comp sink	Chlorine										

Equipment Temperature	
Description	Temperature (Fahrenheit)
Frigidaire RIC	30
Purity RIC	40
Whirlpool RIC	30
Whirlpool RIF	10

Food Temperature		
Decoription	State of Food	Temperature (Fahrenheit)
Spaghetti and Meatsauce	Hot Holding	160
Chocolate Milk	Cold Holding	38
Taco Meat	Cold Holding	40
Peaches	Cold Holding	38

### 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): ANSI Certified Manager present.
- 2: Establishment has employee illness policy
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 4: (IN) Employee isn't drinking, eating, or using tobacco in a food preparation area.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 6: <sup>`</sup>

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: See sources

- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12:
- 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 foods observed being cooked during inspection
- 17: (NO) No TCS foods reheated during inspection.
- 18: No foods observed being cooled during inspection
- 19: See temps
- 20: See temps
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (NO) Time as a public health control is not being used during the inspection.
- 23: (NA) Establishment does not serve animal food that is raw or undercooked.
- 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:

\*\*\*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.

# Establishment Information

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

Sources				
Source Type:	Water	Source:	City	
Source Type:	Food	Source:	IWC	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		

### **Additional Comments**

Three comp sink not set up during inspection