

Establishment Name

Address

Risk Category

City

## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

Remanent O Mobile

Type of Establishment O Temporary O Seasonal

Follow-up Required

Time in 09:49 AM AM/PM Time out 10:37; AM AM/PM

02/21/2024 Establishment # 605117714 Embargoed 0 Inspection Date

Kid's World Food Service

818 North Cumberland St.

Lebanon

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

04

Number of Seats 99 O Yes 疑 No

SCORE

COS R W

#### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

status (IN, OUT, HA, HO) for each numb

10	<b>e</b> in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not obser	ved		C	05*	con	recte	d on-si	te duri	ing ins	spection R=repeat (violation
					Compliance Status	COS	R	WT	[						Compliance Status
	IN	OUT	NA	NO	Supervision				П		IN	оит	NA	NO	Cooking and Reheating of
_	88	0		_	Person in charge present, demonstrates knowledge, and	10	6	5	П						Control For Safety (
1	540	0			performs duties		١	9		16	_	0	0		Proper cooking time and temperal
	IN	OUT	NA	NO	Employee Health				l [	17	0	0	0	300	Proper reheating procedures for h
2	380	0			Management and food employee awareness; reporting	0	0		Ιſ						Cooling and Holding, Date M
3	×	0			Proper use of restriction and exclusion	0	0	5	П		IN	OUT	NA	NO	a Public Health
	IN	OUT	NA	NO	Good Hygienic Practices				11	18	0	0	0	涎	Proper cooling time and temperat
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	. 5		19	寒	0	0	0	Proper hot holding temperatures
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	l°l	П	20	25	0	0		Proper cold holding temperatures
	IN	OUT	NA	NO	Preventing Contamination by Hands				1	21	*	0	0	0	Proper date marking and dispositi
6	×	0		0	Hands clean and properly washed	0	0		П	22	0	0	0	鋖	Time as a public health control: pr
7	鉱	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	H		IN	_	NA.	NO.	Consumer Adv
8	W.	0		_	Handwashing sinks properly supplied and accessible	10	0	2	lł						Consumer advisory provided for r
Ť	IN	OUT	NA	NO	Approved Source	+	_	-	Н	23	0	0	×		food
9	黨	0		_	Food obtained from approved source	0	ТО		H		IN	OUT	NA	NO	Highly Susceptible I
10	0	0	0	100	Food received at proper temperature	0	0	1	ı	~	612	_	$\overline{}$		
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	Н	24	823	0	0		Pasteurized foods used; prohibite
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0	1	П		IN	оит	NA	NO	Chemical
	IN	OUT	NA	NO	Protection from Contamination				H	25	0	0	3%		Food additives: approved and pro
13	黛	0	0		Food separated and protected	0	О	4	ll	26	家	0			Toxic substances properly identifi
14	X		0	1	Food-contact surfaces: cleaned and sanitized	0	0	5			IN	OUT	NA	NO	Conformance with Appro
15		0			Proper disposition of unsafe food, returned food not re- served	0	0	2		27	0	0	×		Compliance with variance, special HACCP plan

					Tompiumoe others		• • •	
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	文	Proper cooking time and temperatures	0	0	5
17	0	0	0	200	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	0	×	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20	24	0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	*
22	0	0	0	氮	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			
25	0	0	3%		Food additives: approved and properly used	0	0	5
26	R	0			Toxic substances properly identified, stored, used	0	0	9
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	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.

		OUT=not in compliance COS=con	ected or	1-site	du
		Compliance Status	cos		_
	OUT	Safe Food and Water		_	_
28	0	Pasteurized eggs used where required	0	0	г
29	0	Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	<u> </u>
	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	Г
33	0	Approved thawing methods used	0	0	
34	0	Thermometers provided and accurate	0	0	г
	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	Ε.
40	0	Washing fruits and vegetables	0	0	Г
	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	Г
44	10	Gloves used properly	0	0	

pecti		R-repeat (violation of the same code provision)  Compliance Status	cos	R	W
	OUT	Utensils and Equipment	_		
45	0	Food and norifood-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			
55	0	Current permit posted	ि	0	Г
56	0	Most recent inspection posted	0	0	_ `
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- XX	0	
58		Tobacco products offered for sale	0	0	١
59		If tobacco products are sold, NSPA survey completed	0	0	

You have the right to request a h ten (10) days of the date of the

02/21/2024

GOLLY

Date Signature of Environmental Health Specialist

02/21/2024

en a

RIE

Date

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

#### 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.	П
"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.	$\vdash$
Smoking observed where smoking is prohibited by the Act.	_

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

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

Food Temperature		
Description	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.

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- 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:

### 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: 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 Inform	nation			
Establishment Name: Kid	d's World Food Service	)		
Establishment Number #	605117714			
Sources				
Carrier Times	\\/a+a	Carrage	O:t-	
Source Type:	Water	Source:	City	
Course Type:	Food	Course:	IWC	
Source Type:	Fuuu	Source:	IVVC	
Source Type:		Source:		
, , , , , , , , , , , , , , , , , , , ,		2001201		
Source Type:		Source:		
Source Type:		Source:		
Additional Comme	nts			
Three comp sink not	set up during inspection	on		