

Establishment Name

Inspection Date

Risk Category

Address

# TENNESSEE DEPARTMENT OF HEALTH

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

Permanent O Mobile Type of Establishment

O Temporary O Seasonal

级 Yes O No

SCORE

Bartlett Time in 09:30 AM AM / PM Time out 11:05: AM City 08/29/2023 Establishment # 605219977

Klassy Kids Academy - Food Svc

2979 Elmore Park

Embargoed 000

Follow-up Required

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

Number of Seats 113

## FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

10	<b>e</b> in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe			0
匚					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Supervision			
1	×	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	38	0			Management and food employee awareness; reporting	0	0	Ι.
3	×	0			Proper use of restriction and exclusion	0	0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	l °
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	×	0		0	Hands clean and properly washed	0	0	
7	氮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	0	M			Handwashing sinks properly supplied and accessible	0	0	2
	IN	OUT	NA	NO	Approved Source			
9	黨	0			Food obtained from approved source	0	0	
10	0	0	0	×	Food received at proper temperature	0	0	1
11	×	0			Food in good condition, safe, and unadulterated	0	0	5
12	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		Food-contact surfaces: cleaned and sanitized	0	0	5
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2

Compliance Status						cos	R	WT
	IN	оит	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	×	0	0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	3%	Proper reheating procedures for hot holding	0	0	٠
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	0	0	X	0	Proper cooling time and temperature	0	0	
19	0	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	×		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	0	0	333		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	X		Food additives: approved and properly used	0	0	
26	X	0			Toxic substances properly identified, stored, used	0	0	,
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

#### s, chemicals, and physical objects into foods.

			G00	D R	3/A
		OUT=not in compliance COS=com			
		Compliance Status	cos	R	WT
	OUT	Safe Food and Water			$\neg$
28	0	Pasteurized eggs used where required	0	0	1
29	0	Water and ice from approved source	0	0	2
30	0	Variance obtained for specialized processing methods	0	0	1
	OUT	Food Temperature Control			
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	1
34	X	Thermometers provided and accurate	0	0	1
	OUT	Food Identification			
35	×	Food properly labeled; original container, required records available	0	0	1
	OUT	Prevention of Feed Contamination			
36	0	Insects, rodents, and animals not present	0	0	2
37	338	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	1
39	0	Wiping cloths; properly used and stored	0	0	1
40	0	Washing fruits and vegetables	0	0	1
	OUT	Proper Use of Utensils			$\neg$
41	0	In-use utensils; properly stored	0	0	1
42	300	Utensils, equipment and linens; properly stored, dried, handled	0	0	1
43	0	and the same of th	0	0	1
44	10	Gloves used properly	0	0	1

inspect	on	R-repeat (violation of the same code provision)			
		Compliance Status	cos	R	WT
	OUT	Utensils 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	凝	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	2
49	2	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	1
52	×	Garbage/refuse properly disposed, facilities maintained	0	0	1
53	0	Physical facilities installed, maintained, and clean	0	0	1
54	羅	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative items			
55	0	Current permit posted	0	0	0
56	0	Most recent inspection posted	0	0	
		Compliance Status	YES	NO	WT
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- XX	0	
58		Tobacco products offered for sale	0	8	0
59		If tobacco products are sold, NSPA survey completed	0	0	

ous manner. You have the right to request a hi n (10) days of the date of the Jacque Fost

08/29/2023

08/29/2023

Signature of Person In Charge

Date Signature of Environmental Health Specialist

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

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



#### 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
"No Smoking" signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance.	Yes
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)					
Top freezer	12					

Food Temperature						
Description	State of Food	Temperature ( Fahrenheit				
Pan 1 chicken nuggets	Cooking	131.7				
Pan2- chicken nuggets	Cooking	155.7				
Turkey	Cold Holding	40				

01
Observed Violations
Total # 13 Repeated # 0
8: Handwashing sink blocked by fan and trash can
13: Raw eggs store improperly - store at the bottom
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: Pots, pans, and plastic storage containers need to be inverted.
42: Cooking utensils stored on unlined cabinet drawer
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.

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



Establishment Name: Klassy Kids Academy - Food Svc	
Establishment Number: 605219977	

Comments/Other Observations	
1: 2: 3: 4: 5: 6: 7: 9: 10: 11: 12: 14: 15: 16: 17: 18: 19: 20: 21: 22: 23: 24: 25: 26: 27: 57: 1: 2: 3: 4: 5: 6: 6: 7: 58: 1: 2: 3: 4: 5:	
2:	
3:	
4:	
5:	
6:	
7:	
9:	
10:	
<b>11</b> :	
12:	
14:	
15:	
16:	
<b>1</b> 7:	
18:	
19:	
20:	
21:	
22:	
23:	
24:	
25:	
26:	
27:	
57:	
<b>1</b> :	
2:	
3:	
4:	
5:	
6:	
[7: 	
58:	
1:	
[2:	
[3:	
4:	
b:	

dditional Comments			
ee last page for	additional cor	nments.	

<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)	
A dellate and Community (annually)	
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				
Leak under 3 compartment sink Microwave oven needs to be cleanedJelly, chocolate syrup, lemon juice, pickles are unopened and not refrigerated Utensils not stored in lined drawer Invert all pots, pans, and storage containers Wash, rinse, sanitize the can opener Broken thermometer in the freezer -replace thermometer Non food contact surfaces not clean- clean the freezer Air gap in refrigerator door from improper gaskets  Exp. Date 8/27/23 for muffins-discard Frozen french toast sticks in bag are not labeled No lid on trash can in employee bathroom				

Establishment Information