TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

6/3.99

A A A A	FOOD SERVICE EST	ABL	SH	ME	N1	r 11	NSF	PEC	TI	DN REPORT	SCO	RE		
Establishment Name Knight Arnold Childrens Academy - Food Type of Establishment Vertex														
	3 Knight Arnold Rd.				_	Ту;	xe of E	Establ	ishme	O Temporary O Seasonal	L			
	nphis Time i	<u>1</u>):3	0 A	M	A	M/P	ит	me o	t 11:15:AM AM/PM				
	24/2023 Establishment # 60522394					_	d 0							
Purpose of Inspection ARou				- O Pre			-) Cor	sultation/Other				
Risk Category O1	3822 O3	-		04		,		F	ollow-	up Required O Yes 氨 No	Number of S	eats	75	
Risk Factors an	e food preparation practices and employee							rep	ortec	to the Centers for Disease Control	and Prevent	lion	_	
as contra	FOODBORNE ILLNESS R										or injury.			
	spliance status (IH, OUT, HA, HO) for each numbered ite	m. For		mark	M 0U	π, •	artk GG	38 or I	t for e	ach liem as applicable. Deduct points for cate				
IN=in compliance OUT=r	tot in compliance NA=not applicable NO=not observ Compliance Status	COS	R		s=cor	recte	d on-s	ite dur	ing ins	Compliance Status			R	WT
IN OUT NA NO	Supervision		_			IN	ουτ	NA	NO	Coolding and Roberting of Time/Ten Control For Safety (TCS) Foo				
perfor	n in charge present, demonstrates knowledge, and ms duties	0	0	5		0	0	0	8	Proper cooking time and temperatures		8	<u> </u>	5
2 X O Mana	Employee Health gement and food employee awareness, reporting	0	0		1/	0	0			Proper reheating procedures for hot holding Cooling and Holding, Date Marking, a		0	0	
	r use of restriction and exclusion	0	0	°		IN	OUT			a Public Health Control			_	
IN OUT NA NO 4 X O O Prope	Good Hygienic Practices r eating, tasting, drinking, or tobacco use	0	0			0	0	8		Proper cooling time and temperature Proper hot holding temperatures		8	윙	
5 X O O No dis	charge from eyes, nose, and mouth Preventing Contamination by Hands	0	0	<u> </u>		24	0	8		Proper cold holding temperatures Proper date marking and disposition		8	8	5
6 嵐 O O Hands	s clean and properly washed	0	0		22		ō	x		Time as a public health control: procedures a	and records	_	ō	
1 m 0 0 0 alterni	re hand contact with ready-to-eat foods or approved ate procedures followed	0	0	<u> </u>		IN	OUT	NA	NO	Consumer Advisory				
IN OUT NA NO	vashing sinks properly supplied and accessible Approved Source		0	2	23	0	0	篾		Consumer advisory provided for raw and un food	dercooked	0	0	4
	obtained from approved source received at proper temperature	0	0			IN	OUT			Highly Susceptible Populatio			-	
11 🖹 0 Food	in good condition, safe, and unadulterated red records available: shell stock tags, parasite	0	0	5	24	_	0	X	-	Pasteurized foods used; prohibited foods no	t offered	0	0	5
12 0 0 (a) 0 destru	ction	0	0		~	IN	OUT		NO	Chemicals		~		
	Protection from Contamination separated and protected	0	0	4	25	n K	0	0	J	Food additives: approved and properly used Toxic substances properly identified, stored,	. used		8	5
Dream	contact surfaces: cleaned and sanitized r disposition of unsafe food, returned food not re-	0	0	5		IN	OUT	_	NO	Conformance with Approved Proc Compliance with variance, specialized proce				
15 溴 O server		0	0	2	27	0	0	8		HACCP plan	cas, and	0	0	5
Good Ret	all Practices are preventive measures to c	ontro	the	intro	duc	tion	of p	atho	gens	, chemicals, and physical objects in	nto foods.			
		G00						3						
OUT=not in	COS=com Compliance Status	COS			inspe	ction				R-repeat (violation of the same or Compliance Status		COS	R	WT
28 O Pasteurized egg	Safe Food and Water s used where required	0	0	1			UT	ood a	nd no	Utensils and Equipment nfood-contact surfaces cleanable, properly d	sesigned.		-	
29 O Water and ice from the second			0	2	4	+	•	onstru	cted,	and used		0	0	1
OUT	Food Temperature Control			_	4		-		_	g facilities, installed, maintained, used, test s	trips	0	0	1
31 O Proper cooling m control	ethods used; adequate equipment for temperature	0	0	2	4	_	O N	lontoo	d-cor	tact surfaces clean Physical Facilities		0	0	1
32 O Plant food proper 33 O Approved thawin	ty cooked for hot holding	8	8	1	4					water available; adequate pressure talled; proper backflow devices			읭	2
34 O Thermometers p	rovided and accurate	ŏ	ŏ	1	50	2	o s	iewag	e and	waste water properly disposed		0	0	2
35 O Food property lab	Food Identification	-			5	_				is: properly constructed, supplied, cleaned			2	1
	beled; original container; required records available revention of Food Contamination	0	0	1	5		_		·	use properly disposed; facilities maintained lities installed, maintained, and clean		0	응	1
	and animals not present	0	0	2	5	_	-			ntilation and lighting; designated areas used			ō	1
37 O Contamination p	evented during food preparation, storage & display	0	0	1		0	υт			Administrative items				
38 O Personal cleanlin		0	0	1	5					nit posted		0	0	0
39 O Wiping cloths; pr 40 O Washing fruits an	operly used and stored of vegetables	0		1	5	\$	0	lost re	cent	inspection posted Compliance Status		O YES	0 NO	WT
OUT	Proper Use of Utensils				5	,		Same	1000	Non-Smokers Protection Act with TN Non-Smoker Protection Act			_	
42 O Utensils, equipm	ent and linens; properly stored, dried, handled	0	0	1	5	8	T	obacc	o pro	ducts offered for sale		8	ŝ	0
43 O Single-usersingle-service articles; properly stored, used O O 1 44 O Gloves used properly O O 1														
	f risk factor items within ten (10) days may result in suspe													
manner and post the most recent i	is identified as constituting imminent health hazards shall t inspection report in a conspicuous manner. You have the if the starter de starter constraints of starter of starters	ght to n	eques											
report. 1.C.A. sections 68-14-703,	68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-7			`			5	Ĺ	~	nda			A 10	000
Cionatura of Danasa In Otor		24/2	_		61	un et		Envi		June		13/2	4/2	023 Date
Signature of Person In Charg	ie -			Date	90	natu	ne of	CIMI	onme	ental Health Specialist				0408

	Additional food safety information	can be found on our website, h	ttp://tn.gow/health/article/eh-foodservic	e ****
PH-2267 (Rev. 6-15)	Free food safety training class	sses are available each mon	th at the county health department.	RDA 629
rrezor (nev. o-ro)	Please call (9012229200	to sign-up for a class.	hor oza

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Knight Arnold Childrens Academy - Food Establishment Number #: 605223948

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.	Yes
"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)				
3 compartment sink	Bleach	50					

Equipment Temperature					
Description	Temperature (Fahrenheit)				
Refrigerator	14				
Freezer	-8				

Food Temperature					
Description	State of Food	Temperature (Fahrenheit)			
Milk	Cold Holding	37			

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Comments/Other Observations	
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Additional Comments See last page for additional comments.

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Establishment Name: Knight Arnold Childrens Academy - Food Establishment Number : 605223948

Comments/Other Observations (cont'd)

Additional Comments (cont'd) See last page for additional comments.

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Sources				
Source Type:	Food	Source:	Sam's	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		

Additional Comments