## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

53.3

a state										• ••									
A.		17444	C. In																
					Krystal											O Fermer's Merket Food Unit ent Ø Permanent O Mobile			
			nt Nar	me	1423 W. M	lain St					_	Тур	pe of	Establi	ishme		Ĵ	J	
Add	iress				Lebanon			<u> </u>	1.0	<u>о г</u>						O Temporary O Seasonal			
City	,					222			L.3						me o	ut <u>02:04</u> ; <u>PM</u> ам / РМ			
		on Da					ent # 60510330			-	Emb		d L						
Pur	pose	of In	spec	tion	Routine	O Follow-up	O Complaint			O Pr	elimir	hary		c	Cor	nsultation/Other		_	
Risi	k Ca	tegor		Fact	O1	SE2	O3	hehr		04	unt c	0.000	aoab			up Required O Yes X No Number of to the Centers for Disease Control and Preve		0	
																control measures to prevent illness or injury.			
		(14	urik de	algna	ted compliance st		BORNE ILLNESS Ri )) for each numbered liter									INTERVENTIONS ach liem as applicable. Deduct points for category or subca	legory.	)	
IÞ	⊧in o	ompli	ance			iance NA=not applic	cable NO=not observ		_		)\$ <u>≖</u> ∞	rrecte	d on-s	ite duri	ing ins	spection R*repeat (violation of the same code provi			
	IN	OUT	NA	NO	Co	mpliance Status Supervision		cos	R	WT	H					Compliance Status Cooking and Reheating of Time/Temperature	COS	R	WT
1	10						ates knowledge, and	0	0	5		IN	OUT			Control For Safety (TCS) Foods		-	
-	IN	OUT	NA	NO	performs duties	Employee Hea		-		-		00	0	0		Proper cooking time and temperatures Proper reheating procedures for hot holding	0	00	5
23	XX	0	-		-	d food employee aw striction and exclusion		0	0	5		IN	ουτ	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control		_	
-			NA	NO		lood Hygienic Pra		Ť		-	18	0	0	0	12	Proper cooling time and temperature	0		
4	X	0				asting, drinking, or to om eyes, nose, and r			0	5			0	0	0	Proper hot holding temperatures Proper cold holding temperatures		00	
	IN	OUT	NA	NO	Prever	nting Contaminati						1		ŏ	0	Proper date marking and disposition	ŏ	ŏ	5
	<u>×</u>		-	_		d properly washed ontact with ready-to-e	eat foods or approved	_	0	5	22	8	0	0	0	Time as a public health control: procedures and records	0	0	
7	1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	0	0	0	alternate proced			0	0			IN	OUT	_	NO	Consumer Advisory Consumer advisory provided for raw and undercooked			
	IN	OUT	NA	NO		Approved Sour	rce			-	23	-	0	8		food	0	0	4
10	0		0		Food received a	rom approved source t proper temperature	)	0	0		24	IN 版	OUT	NA	NO	Highly Susceptible Populations Pasteurized foods used; prohibited foods not offered	0	0	
	×		8	-		ndition, safe, and un s available: shell sto		0	0	5	-	-	-	-			Ľ	<u> </u>	9
12	O	O		O NO	destruction Pret	tection from Cont	amination	0	0	_	25	IN O	OUT	NA		Chemicals Food additives: approved and properly used	-	o	
13	X	0	0		Food separated	and protected			0		26	×	0		·	Toxic substances properly identified, stored, used	ŏ		5
		0	0	1	Deserve discourse No.	rfaces: cleaned and on of unsafe food, re	to an a different and a set of	-	0	5		IN	-	NA	NO	Conformance with Approved Procedures Compliance with variance, specialized process, and			
15	2	0			served			0	0	2	21	0	0	2		HACCP plan	0	0	5
				Goo	d Retail Pract	tices are prevent	tive measures to co	ontro	l the	intr	oduc	tion	of	atho	gens	s, chemicals, and physical objects into foods.			
										эrА				5					
				00	T=not in complianc Cor	e mpliance Status	COS=com		R			sction				R-repeat (violation of the same code provision) Compliance Status	COS	R	WT
	8	001	_	eurí2	Saf d eggs used whe	e Food and Water are required	,	0	0	1			UT	ood a	nd no	Utensils and Equipment infood-contact surfaces cleanable, properly designed,			
2	19 10	0	Wate	er and	ice from approve		and the second	0	0	2	4	5				and used	0	0	1
_		OUT		ance		Temperature Cont			0	-	4	_	_			g facilities, installed, maintained, used, test strips	0	0	1
2	н	0	Prop		oling methods us	ed; adequate equipr	nent for temperature	0	0	2	4	_	0 UTU	lonfoo	d-cor	htact surfaces clean Physical Facilities	0	0	1
_	2	0			properly cooked	for hot holding		0	0	1		8	0			f water available; adequate pressure	0		2
_	13 14				thawing methods			0	0	1	4		_		-	stalled; proper backflow devices	00	0	2
		OUT		mom	eters provided an	od identification		0	0	-		_	-			I waste water properly disposed es: properly constructed, supplied, cleaned	6	8	1
\$	5	0	Food	d prop	erly labeled; origi	inal container; requir	ed records available	0	0	1	5	2	0	Sarbag	e/refi	use properly disposed; facilities maintained	0	0	1
		OUT			Prevention	n of Feed Contam	ination				5	3	o F	hysica	al faci	lities installed, maintained, and clean	0	0	1
3	6	0	Inse	cts, ro	dents, and anima	als not present		0	0	2	5	4	0 /	\dequa	ste ve	intilation and lighting; designated areas used	0	0	1
3	7	0	Cont	tamin	ation prevented d	luring food preparation	on, storage & display	0	0	1		0	TUK			Administrative Items			
	8	-			leanliness	d and stored		0	0	1						nit posted	0	0	0
_	:9 10			_	ths; properly use ruits and vegetab				0	1	P	6		nost re	cent	inspection posted Compliance Status			WT
		OUT	_			er Use of Utensil			· · ·			_				Non-Smokers Protection Act			
_	12				nsils; properly sto outoment and lin	ens; properly stored;	dried bandled		8			7				with TN Non-Smoker Protection Act ducts offered for sale	X	읭	0
4	3	0	Sing	le-use	single-service a	rticles; properly store		0	0	1	5	ġ.				oducts are sold, NSPA survey completed	ŏ		·
	4		-		ed properly				0										-
serv	ice e	stabli	shmer	nt perr	nit. Items identified	as constituting immin	ent health hazards shall b	e corre	cted i	mmed	iately	or op	eratio	ns shal	l ceas	Repeated violation of an identical risk factor may result in revo e. You are required to post the food service establishment perm	vit in a o	consp	icuous
man repr	nera at. T	nd po	st the sectio	ns 68-	14-703, 68-14-706, 6	eport in a conspicuous 8-14-708, 68-14-709, 68	s manner. You have the rig I-14-711, 68-14-715, 68-14-7	pe to r 16, 4-5	eques	a he	aring	regard	ling th	is repo	rt by f	fling a written request with the Commissioner within ten (10) day	s of the	date	of this
	·_(		۔ ب		Jale	_	11/0			3			Ľ	Zri	<b>a</b> /	Fach	11/0	212	023
Sin	nahu				Charge					Date	Si	gnati	ite of	Envir	onme	erital Health Specialist			Date
						*** Additional food	safety information car	n be fr								ealth/article/eh-foodservice			
_																			

PH-2267 (Rev. 6-15)	Free food safety training class	ses are available each mon	th at the county health department.	RDA 629
	Please call (	) 6154445325	to sign-up for a class.	nur des

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



#### Establishment Information

Establishment Name: Krystal Establishment Number # 605103307

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.	
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.	
Smoking observed where smoking is prohibited by the Act.	

Warewashing Info						
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)			
Three comp sink Sani Bucket	Quat Quat	100 200				

Equipment Temperature		
Description	Temperature (Fahrenheit)	
Beverage Air RIF	12	
WIF	10	
WIC	41	
Artic Air RIF	4	

Food Temperature		
Description	State of Food	Temperature (Fahrenheit
Chili w/beans	Hot Holding	178
Chili Sauce for mini hot dogs	Hot Holding	165
Chihcken Wing Bone-in	Cold Holding	40
Hot Dog	Cold Holding	40
Shredded Cheese	Cold Holding	42
Sliced Cheese	Cold Holding	32
3oz Chicken Patty	Hot Holding	149
Hot Dog	Hot Holding	151
Corn Dog	Hot Holding	154
Hamburger Patty	Hot Holding	174

bserved Violations tal # 1 peated # 0 D: Wiping cloths stored on drain board of three comp sink	
pealed # 0	



### Establishment Information

Establishment Name: Krystal

Establishment Number : 605103307

#### 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:

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: (NÁ) Shell stock not used and parasite destruction not required at this establishment.
- 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 cooked or being cooked during inspection
- 17: (NO) No TCS foods reheated during inspection.
- 18: No foods cooled or in cooling 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: Foods items held in TILT are labeled and are in time window
- 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: Krystal

Establishment Number : 605103307

Comments/Other Observations (cont'd)

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

# Establishment Information

Establishment Name: Krystal

Establishment Number # 605103307

Sources			
Source Type:	Food	Source:	US FOODS Flowers Bakery
Source Type:	Water	Source:	City
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

# Additional Comments