



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

100

Establishment Name Krystal Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile
Address 750 Nissan Blvd. ☐ Temporary ☐ Seasonal
City Smyrna Time in 01:42 PM AM / PM Time out 01:50 PM AM / PM
Inspection Date 02/05/2024 Establishment # 605138813 Embargoed 0
Purpose of Inspection ☐ Routine ☒ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other
Risk Category ☐ 1 ☒ 2 ☐ 3 ☐ 4 Follow-up Required ☐ Yes ☒ No Number of Seats 56

Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public Health interventions are control measures to prevent illness or injury.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

(Mark designated compliance status (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

IN=In compliance					OUT=not in compliance					NA=not applicable					NO=not observed					COS=corrected on-site during inspection					R=repeat (violation of the same code provision)																					
Compliance Status															COS	R	WT	Compliance Status															COS	R	WT											
IN	OUT	NA	NO															IN	OUT	NA	NO																									
Supervision																																														
1	☒	☐	☐	☐	Person in charge present, demonstrates knowledge, and performs duties.											☐	☐	5	16	☐	☐	☐	☒	Proper cooking time and temperatures											☐	☐	5									
Employee Health																																														
2	☒	☐	☐	☐	Management and food employee awareness, reporting											☐	☐	5	17	☐	☐	☐	☒	Proper reheating procedures for hot holding											☐	☐										
3	☒	☐	☐	☐	Proper use of restriction and exclusion											☐	☐		Cooling and Holding, Date Marking, and Time as a Public Health Control																											
Good Hygienic Practices																																														
4	☒	☐	☐	☐	Proper eating, tasting, drinking, or tobacco use											☐	☐	5	18	☐	☐	☐	☒	Proper cooling time and temperature											☐	☐										
5	☒	☐	☐	☐	No discharge from eyes, nose, and mouth											☐	☐		19	☒	☐	☐	☐	Proper hot holding temperatures											☐	☐										
Preventing Contamination by Hands																																														
6	☒	☐	☐	☐	Hands clean and properly washed											☐	☐	5	20	☒	☐	☐	☐	Proper cold holding temperatures											☐	☐	5									
7	☒	☐	☐	☐	No bare hand contact with ready-to-eat foods or approved alternate procedures followed											☐	☐		21	☒	☐	☐	☐	Proper date marking and disposition											☐	☐										
8	☒	☐	☐	☐	Handwashing sinks properly supplied and accessible											☐	☐	2	22	☐	☐	☒	☐	Time as a public health control: procedures and records											☐	☐										
Approved Source																																														
9	☒	☐	☐	☐	Food obtained from approved source											☐	☐		Consumer Advisory																											
10	☐	☐	☐	☒	Food received at proper temperature											☐	☐	5	23	☐	☐	☒	☐	Consumer advisory provided for raw and undercooked food											☐	☐	4									
11	☒	☐	☐	☐	Food in good condition, safe, and unadulterated											☐	☐		Highly Susceptible Populations																											
12	☐	☐	☒	☐	Required records available: shell stock tags, parasite destruction											☐	☐		24	☐	☐	☒	☐	Pasteurized foods used; prohibited foods not offered											☐	☐	5									
Protection from Contamination																																														
13	☒	☐	☐	☐	Food separated and protected											☐	☐	4	Chemicals																											
14	☒	☐	☐	☐	Food-contact surfaces: cleaned and sanitized											☐	☐	5	25	☐	☐	☒	☐	Food additives: approved and properly used											☐	☐	5									
15	☒	☐	☐	☐	Proper disposition of unsafe food, returned food not re-served											☐	☐	2	26	☒	☐	☐	☐	Toxic substances properly identified, stored, used											☐	☐										
Compliance with Approved Procedures																																														
27 ☐ ☐ ☒ ☐ Compliance with variance, specialized process, and HACCP plan ☐ ☐ ☐ 5																																														

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

GOOD RETAIL PRACTICES															GOOD RETAIL PRACTICES																															
OUT=not in compliance										COS=corrected on-site during inspection					R=repeat (violation of the same code provision)																															
Compliance Status															COS	R	WT	Compliance Status															COS	R	WT											
OUT																		OUT																												
Safe Food and Water																																														
28	☐	Pasteurized eggs used where required														☐	☐	1	45	☐	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used														☐	☐	1									
29	☐	Water and ice from approved source														☐	☐	2	46	☐	Warewashing facilities, installed, maintained, used, test strips														☐	☐	1									
30	☐	Variance obtained for specialized processing methods														☐	☐	1	47	☐	Nonfood-contact surfaces clean														☐	☐	1									
Food Temperature Control																																														
31	☐	Proper cooling methods used; adequate equipment for temperature control														☐	☐	2	Physical Facilities																											
32	☐	Plant food properly cooked for hot holding														☐	☐	1	48	☐	Hot and cold water available; adequate pressure														☐	☐	2									
33	☐	Approved thawing methods used														☐	☐	1	49	☐	Plumbing installed; proper backflow devices														☐	☐	2									
34	☐	Thermometers provided and accurate														☐	☐	1	50	☐	Sewage and waste water properly disposed														☐	☐	2									
Food Identification																																														
35	☐	Food properly labeled; original container; required records available														☐	☐	1	51	☐	Toilet facilities: properly constructed, supplied, cleaned														☐	☐	1									
Prevention of Food Contamination																																														
36	☐	Insects, rodents, and animals not present														☐	☐	2	52	☐	Garbage/refuse properly disposed; facilities maintained														☐	☐	1									
37	☐	Contamination prevented during food preparation, storage & display														☐	☐	1	53	☐	Physical facilities installed, maintained, and clean														☐	☐	1									
38	☐	Personal cleanliness														☐	☐	1	54	☐	Adequate ventilation and lighting; designated areas used														☐	☐	1									
39	☐	Wiping cloths: properly used and stored														☐	☐	1	Administrative Items																											
40	☐	Washing fruits and vegetables														☐	☐	1	55	☐	Current permit posted														☐	☐	0									
Proper Use of Utensils																																														
41	☐	In-use utensils; properly stored														☐	☐	1	56	☐	Most recent inspection posted														☐	☐										
42	☐	Utensils, equipment and linens; properly stored, dried, handled														☐	☐	1	Compliance Status																											
43	☐	Single-use/single-service articles; properly stored, used														☐	☐	1																YES	NO	WT										
44	☐	Gloves used properly														☐	☐	1	Non-Smokers Protection Act																											
57 ☐ ☐ ☒ ☐ Compliance with TN Non-Smoker Protection Act ☒ ☐ ☐ 0																																														
58 ☐ ☐ ☐ ☒ Tobacco products offered for sale ☐ ☐ ☐ 0																																														
59 ☐ ☐ ☐ ☒ If tobacco products are sold, NSPA survey completed ☐ ☐ ☐ 0																																														

Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous manner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this report. T.C.A. sections 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329.

Signature of Person In Charge [Signature] Date 02/05/2024 Signature of Environmental Health Specialist [Signature] Date 02/05/2024

**** 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: Krystal
Establishment Number #: 605138813

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)

Equipment Temperature

Description	Temperature (Fahrenheit)

Food Temperature

Description	State of Food	Temperature (Fahrenheit)

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Comments/Other Observations

- 1:
- 2:
- 3:
- 4:
- 5:
- 6:
- 7:
- 8:
- 9:
- 10:
- 11:
- 12:
- 13:
- 14: (IN) All food contact surfaces of equipment and utensils cleaned and sanitized using approved methods.
- 15:
- 16:
- 17:
- 18:
- 19:
- 20:
- 21:
- 22:
- 23:
- 24:
- 25:
- 26: (IN) All poisonous or toxic items are properly identified, stored, and used.
- 27:
- 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.

***See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

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Comments/Other Observations (cont'd)**Additional Comments (cont'd)*****See last page for additional comments.***

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Sources

Source Type:	Source:
Source Type:	Source:
Source Type:	Source:
Source Type:	Source:
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Additional Comments

All priority item violations have been corrected.