



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

98

Establishment Name Krystal CHNF09 Type of Establishment ☒ Permanent ☐ Mobile
Address 3150 Broad St.
City Chattanooga Time in 01:45 PM AM / PM Time out 02:15 PM AM / PM
Inspection Date 05/12/2023 Establishment # 605261599 Embargoed 2
Purpose of Inspection ☐ Routine ☒ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other
Risk Category ☐ 1 ☒ 2 ☐ 3 ☐ 4 Follow-up Required ☐ Yes ☒ No Number of Seats 40

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

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

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

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, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329.

Signature of Person In Charge I. Kurman Date 05/12/2023 Signature of Environmental Health Specialist Julia L. L. Date 05/12/2023

**** 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 CHNF09

Establishment Number #: 605261599

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)

Observed Violations

Total # 2

Repeated # 0

39:

53:

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Comments/Other Observations

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***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:

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Additional Comments****Priority item #19 corrected. See original report dated 5/12/23.****