TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

	C.B.L		A. C. C.															
Establishment Name									-				O Fermer's Merket Food Unit	3(く			
Address 4868 Hixson Pike						_	Тур	xe of E	Establ	ishme	O Temporary O Seasonal		J					
City				00).1	5 A	M	41	4/0	. т.	ma 0	ut 10:00: AM AM/PM						
		-			07/05/2022 Establishment # 6053									me o				
		n Da					, 	_	-			d 0						
			spect	bon		omplaint			O Pre	amin	ary				nsultation/Other		62)
Risk	ik Category O1 第2 O3 O4 Follow-up Required O Yes 第 No Number of Seats 62 Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention																	
					ontributing factors in foodborne illness ou	tbreaks	. P	ublic	Hea	ith I	inte	rven	tions	are	control measures to prevent illness or injur			
		(11	rk de	algnat	FOODBORNE ILLN ted compliance status (IH, OUT, NA, NO) for each namb										INTERVENTIONS ach item as applicable. Deduct points for category or su	categor	r.)	
IN	in c	ompii	ance			ot observe				\$=cor	recte	d on-s	ite duri	ing ins	pection R=repeat (violation of the same code p			
	IN	оит	NA	NO	Compliance Status Supervision	_	COS	R	WT	Ь					Compliance Status Cooking and Reheating of Time/Temperatur	_	S R	WT
\rightarrow		0	10-1		Person in charge present, demonstrates knowledge	, and	0	0	5		IN	OUT			Control For Safety (TCS) Foods			
			NA	NO	Employee Health		-	-	-		00	00	0		Proper cooking time and temperatures Proper reheating procedures for hot holding	- 8	00	5
2	X	0			Management and food employee awareness, report	ting	0		5	H		олт			Cooling and Holding, Date Marking, and Time	_		
		0			Proper use of restriction and exclusion		0	0	Ľ						a Public Health Control		1.0	
	IN X		NA		Good Hygienic Practices Proper eating, tasting, drinking, or tobacco use		0	0	_		0 家	0	0		Proper cooling time and temperature Proper hot holding temperatures		8	{
5	1	0		0	No discharge from eyes, nose, and mouth		ŏ	ŏ	5	20	25	0	0		Proper cold holding temperatures	0	0	5
	IN 注	001	NA		Preventing Contamination by Hands Hands clean and properly washed		0	0	-		*		0		Proper date marking and disposition	0	-	
_	×	0	0	0	No bare hand contact with ready-to-eat foods or app	proved	0	ō	5	22	-	0	×		Time as a public health control: procedures and recor	s O	0	
8	-		-	_	alternate procedures followed Handwashing sinks property supplied and accessible	le		0	2	23	N	OUT	O	NO	Consumer Advisory Consumer advisory provided for raw and undercooke	6	0	
	IN 嵐		NA	NO	Approved Source Food obtained from approved source		0				N IN	OUT	-	NO	food Highly Susceptible Populations		10	-
10	0	0	0	20	Food obtained from approved source			0		24			25	- NO		6		6
11	_	_			Food in good condition, safe, and unadulterated Required records available: shell stock tags, parasit	la.	0	0	5	24		0	-		Pasteurized foods used; prohibited foods not offered		0	°
	<u> </u>	0	×	0	destruction		0	0			IN	OUT		NO	Chemicals			
		OUT		NO	Protection from Contamination Food separated and protected		0	0	4	25 26	0	8	X	J	Food additives: approved and properly used Toxic substances properly identified, stored, used	- 8	8	5
		ŏ			Food-contact surfaces: cleaned and sanitized			ŏ					NA	NO	Conformance with Approved Procedures	Ť		
15	2	0			Proper disposition of unsafe food, returned food not served	re-	0	0	2	27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5
_	_	_		-					_	-		-		_			-	
				Goo	d Retail Practices are preventive measure							_		geni	, chemicals, and physical objects into food			
				-00	T=not in compliance C	OS=correc			Suring			1CE	5		R-repeat (violation of the same code provisi	n)		
	_				Compliance Status			R							Compliance Status		S R	WT
21	_	OUT	Past	eurize	Safe Food and Water ed eggs used where required	_	0	0	1	E.		UT O F	ood a	nd no	Utensils and Equipment infood-contact surfaces cleanable, properly designed,			
21	_	0	Wate	er and	tice from approved source obtained for specialized processing methods		0	8	2	4	<u>'</u>	•	onstru	cted,	and used	°	0	1
	_	OUT	vanie	ince c	Food Temperature Control		<u> </u>		<u> </u>	4	5 (0 V	Varew	ashin	g facilities, installed, maintained, used, test strips	0	0	1
3.	1	0			oling methods used; adequate equipment for temper	ature	0	0	2	47	_	-	lonfoo	d-cor	tact surfaces clean	0	0	1
3:	2	0	contr Plant		properly cocked for hot holding		0	0	1	41		UT O ⊢	lot and	1 cold	Physical Facilities (water available; adequate pressure	0	10	2
33	_	0	Appr	oved	thawing methods used		0	0	1	4	9 (_			stalled; proper backflow devices	0	0	2
34		O OUT	Ther	mom	eters provided and accurate Food Identification		0	0	1	5		-			waste water properly disposed s: properly constructed, supplied, cleaned	- 8	-	
35	_		Food	i prop	erly labeled; original container; required records avai	ilable	0	0	1	53	_	_			use properly disposed; facilities maintained	10	ō	1
		OUT			Prevention of Feed Contamination		-			53	3 (-	-	·	lities installed, maintained, and clean	0	0	1
30	;	0	Insec	ts, ro	dents, and animals not present		0	0	2	54	1 8	🐹 A	dequa	ste ve	ntilation and lighting; designated areas used	0		1
3	,	0	Cont	amina	ation prevented during food preparation, storage & di	isplay	0	0	1		0	UT			Administrative items			
34	_	0	Pers	onal o	leanliness		0	0	1	54		0	urrent	t pern	nit posted	0	0	0
35	_			<u> </u>	ths; properly used and stored			0		54	5 (0 1	fost re	cent	Compliance Status		0	WT
-44	_	OUT	vids	ang t	ruits and vegetables Proper Use of Utensils		0	9	1						Non-Smokers Protection Act	TE	-TNO	
4					nsils; properly stored			8		5					with TN Non-Smoker Protection Act ducts offered for sale	12	8	0
4	3	0	Sing	e-use	equipment and linens; properly stored, dried, handled a/single-service articles; properly stored, used	,	0	0	1	55	5				oducts offered for sale oducts are sold, NSPA survey completed		8	
4	1	0	Glov	es us	ed properly		0	0	1									
															Repeated violation of an identical risk factor may result in e. You are required to post the food service establishment p			
man	er a	nd po	st the	most		ave the righ	t to re	quest							lling a written request with the Commissioner within ten (10)			
7					1						-(L)	\sim	A		o – ·	
			6	ふ	rath	07/0	5/2	022				$\sqrt{\mathcal{D}}$	ىرى	1	\mathcal{A}	07/	05/2	2022

Signature of	Person In	n Charge
--------------	-----------	----------

Date Signature of Environmental Health Specialist

SCORE

_	-	-	-	-	-
	r	٦.	-		
	L	л	а	U	e

**** Additional food safety information can be found on our website, http://tn.gow/health/article/eh-foodservice ****

Free food safety training classes are available each month at the county health department. Please call () 4232098110 to sign-up for a class. PH-2267 (Rev. 6-15) RDA 629 to sign-up for a class.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Krystal CHN010 Establishment Number #: 605304870

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)			
Sani bucket	Quat	300				
3 sink	Quat	300				

Equipment Temperature	
Description	Temperature (Fahrenheit)

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Hot dog	Hot Holding	142
Chicken	Hot Holding	147
Pimento chz	Cold Holding	34
Hot dog	Cold Holding	34
Gravy	Hot Holding	148
Chili	Hot Holding	142
Raw bacon	Cold Holding	39
Cheese	Cold Holding	41
Sasuage	Hot Holding	135
Egg	Hot Holding	135

Observed Viola	tions
----------------	-------

Total # 2

Repeated # 0

41: Utensil stored in room temperature standing water. Utemsils should be stored in product, dry, under running water, or in water 135F or above.

54: Lighting not working in dry storage. Personal items stored in non designated area.



Establishment Information

Establishment Name: Krystal CHN010

Establishment Number : 605304870

Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 2: (IN): An employee health policy is available.
- 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: Good hamd washing when changing tasks

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: Approved

- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: (NA) 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) No raw animal foods cooked during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: See food temps
- 20: See food temps
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (NA) No food held under time as a public health control.
- 23: On menu for eggs cooked to order
- 24: (NA) A highly susceptible population is not served.
- 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 CHN010

Establishment Number: 605304870

Comments/Other Observations (cont'd)

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

Establishment Information Establishment Name: Krystal CHN010

Establishment Number #: 605304870

Sources				
Source Type:	Food	Source:	Us foods	
Source Type:	Water	Source:	Hud	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		

Additional Comments