

City

## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Krystal Permanent O Mobile Establishment Name Type of Establishment 1423 W. Main St. O Temporary O Seasonal Address Lebanon Time in 10:22 AM AM / PM Time out 11:10: AM

03/16/2022 Establishment # 605103307 Embargoed 0 Inspection Date

**K**Routine O Follow-up O Preliminary Purpose of Inspection O Complaint O Consultation/Other

Number of Seats 0 Risk Category О3 04 Follow-up Required 级 Yes O No

#### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

10	IN-in compliance OUT=not in compliance NA=not applicable NO=not observed								COS=corrected on-site during inspec					
					Compliance Status	cos	R	WT						
	IN	OUT	NA	NO	Supervision				П	IN	оит	NA	NO	C
1	誕	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	湖	0	0	0	Prog
_	IN	OUT	NA	NO	Employee Health		-		17		ŏ	ŏ	W	Pro
2	HC.	0			Management and food employee awareness, reporting	0	0		H	Ť	Ť	Ť	-	Co
3	×	0			Proper use of restriction and exclusion	0	0	5	Ш	IN	ОUТ	NA	NO	"
	IN	OUT	NA	NO	Good Hygienic Practices				18	0	0	0	X	Pro
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0		19		0	0	0	Prop
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	l °	20	125	0	0		Prog
	IN	OUT	NA	NO	Proventing Contamination by Hands				21	<b>X</b>	0	0	0	Prop
6	100	0		0	Hands clean and properly washed	0	0		22	0	0	×	0	Tim
7	0	333	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5	Ľ	_	_		_	
	L.			_	alternate procedures followed	_	_			IN	OUT	NA	NO	
8	26	0		118	Handwashing sinks properly supplied and accessible	0	0	2	23	0	l٥	×		Con
		OUT	NA	NO	Approved Source		-	_	<u>                                   </u>	_				food
9	黨	0			Food obtained from approved source	0	0			IN	OUT	NA	NO	
10	0	0	0	×	Food received at proper temperature	0	0	١.	24	0	l٥	333		Pas
11	×	0	Щ,		Food in good condition, safe, and unadulterated	0	0	5	Ľ	_	Ŭ			1 00
12	0	0	Ж	0	Required records available: shell stock tags, parasite destruction	0	0		Ш	IN	ОUТ	NA	NO	
	IN	OUT	NA	NO	Protection from Contamination				25		0	X		Foo
13	黛	0	0		Food separated and protected	0	0	4	26	黨	0			Tax
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO	
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×		Con

	Compliance Status					cos	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	凝		0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	333	Proper reheating procedures for hot holding	0	0	٠
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	0	0	0	×	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20	243	0	0		Proper cold holding temperatures	0	0	5
21	250	0	0	0	Proper date marking and disposition	0	0	*
22	0	0	×	0	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	0	0	×		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	OUT	NA	NO	Chemicals			
25	0	0	3%		Food additives: approved and properly used	0	0	5
26	菜	0			Toxic substances properly identified, stored, used	0	0	۰
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

#### ns, chemicals, and physical objects into foods.

		OUT=not in compliance COS=corr					
		Compliance Status	cos	R	W		
	OUT						
28	0	Pasteurized eggs used where required	0	0	Ι,		
29		Water and ice from approved source	0	0			
30	0	Variance obtained for specialized processing methods	0	0	Ľ		
	OUT	Food Temperature Control					
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	:		
32	0	Plant food properly cooked for hot holding	0	0	Г		
33	0	Approved thawing methods used	0	0	1		
34	×	Thermometers provided and accurate	0	0	г		
	OUT	Food Identification					
35	×	Food properly labeled; original container; required records available	0	0	,		
	OUT	Prevention of Food Contamination					
36	0	Insects, rodents, and animals not present	0	0	:		
37	0	Contamination prevented during food preparation, storage & display	0	0	1		
38	0	Personal cleanliness	0	0	Г		
39	0	Wiping cloths; properly used and stored	0	0			
40	0	Washing fruits and vegetables	0	0	-		
	OUT	Proper Use of Utensils					
41	0	in-use utensils; properly stored	0	0	г		
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1		
43	0	Single-use/single-service articles; properly stored, used	0	0	r		
44	0	Gloves used properly	0	0			

pecti		R-repeat (violation of the same code provision Compliance Status	COS	R	W
	OUT	Utensils and Equipment	1		
45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	0	Nonfood-contact surfaces clean	0	0	
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	_
49	0	Plumbing installed; proper backflow devices	0	0	- 3
50	0	Sewage and waste water properly disposed	0	0	- 3
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	
53	200	Physical facilities installed, maintained, and clean	0	0	
54	0	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items	Т		
55	0	Current permit posted	0	0	П
56	0	Most recent inspection posted	0	0	
		Compliance Status	YES	NO	٧
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	×	0	
58		Tobacco products offered for sale	0	0	١ ١
59		If tobacco products are sold, NSPA survey completed	0	0	

(10) days of the date of the

03/16/2022

03/16/2022

Signature of Person In Charge

Date

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



_				
F-ct3	hire	hmont.	les f	ormation
	DID-			umauum

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 inflitrating into areas where smoking is prohibited.

Smoking observed where smoking is prohibited by the Act.

Warewashing Info							
Machine Name	Sanitizer Type	PPM	Temperature ( Fahrenheit)				
Bucket	QA	300					

Equipment Temperature				
Description	Temperature ( Fahrenheit)			
Walk in cooler (wic)	39			
Walk in freezer (wif)	0			
Reach in freezer(rif)	-4			
Rif fries	-1			

Food Temperature		
Description	State of Food	Temperature ( Fahrenheit
Krystal burger	Cooking	170
Chili	Hot Holding	166
Pup sauce	Hot Holding	169
Chicken patty	Hot Holding	151
Chicken wing wic	Cold Holding	35
Milk	Cold Holding	33
Shrimp	Cooking	180

Observed Violations
Total # 4
Repeated # 0
7: Employee grabbed fries with bare hands to put in bag. Also throw fries back in holder with bare hands 34: No thermometer in small counter top reach in cooler
35: Squeeze bottles not labeled by chili
53: Holes in flooring through out kitchen
55. Holes in hoofing unough out kitchen

<sup>&</sup>quot;"See page at the end of this document for any violations that could not be displayed in this space.

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



### Establishment Information

Establishment Name: Krystal

Establishment Number: 605103307

### Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 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: Employee washed hands when changing gloves
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 9: See source info
- 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: See food temps
- 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: (NA) Establishment does not serve animal food that is raw or undercooked.
- 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.

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

Establishment Name: Krystal	
Establishment Number: 605103307	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	
see last page for additional comments.	

Establishment Information

Establishment Infor	mation		
Establishment Name: K	rystal		
Establishment Number #	605103307		
Sources			
Source Type:	Food	Source:	US Food, Flowers Bakery
Source Type:	Water	Source:	City
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	
Additional Comme	ents		