

Establishment Name

Address

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

93

Krystal CHNF09

3150 Broad St.

O Farmer's Market Food Unit

© Permanent O Mobile

O Temporary O Seasonal

Inspection Date 05/12/2023 Establishment # 605261599 Embargoed 2

Chattanooga

Purpose of Inspection MRoutine O Follow-up O Complaint O Preliminary O Consultation/Other

Risk Category O1 🕱 O3 O4 Follow-up Required 🕱 Yes O No Number of Seats 40

tisk Factors are food preparation practices and employee behaviors most commonly reported to the Genters for Disease Control and Preventic as contributing factors in foodborne illness outbreaks. Public Health Interventions are control measures to prevent illness or injury.

Time in 01:15 PM AM / PM Time out 01:45: PM AM / PM

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

(Mark designated compliance status (IH, OUT, HA, HO) for each numbered Item. For Items marked OUT, mark COS or R for each Item as applicable. Deduct points for category or subcategory.

115	ê -in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	id		Ö)\$=c	orrecte	ed on-si	ite dur	ing ins	spection R=re
					Compliance Status	COS	R	WT						Compliance
	IN	оит	NA	NO	Supervision					IN	оит	NA	NO	Cooking and Reh Control Fo
1	黨	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	1	8 XX	0	0	0	Proper cooking time ar
	IN	OUT	NA	NO	Employee Health				1		_	ŏ		Proper reheating proce
2	700	0			Management and food employee awareness; reporting	0	0							Cooling and Holdin
3	×	0			Proper use of restriction and exclusion	0	0	5		IN	OUT	NA	NO	a Publ
	IN	OUT	NA	NO	Good Hygienic Practices				1	0	0	0	涎	Proper cooling time an
4	30	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	1	9 0	186	0	0	Proper hot holding tem
5	黨	0		0	No discharge from eyes, nose, and mouth	0	0	l ° l	2	0 24	0	0		Proper cold holding ter
	IN	OUT	NA	NO	Preventing Contamination by Hands				2	1 💥	0	0	0	Proper date marking ar
6	×	0		0	Hands clean and properly washed	0	0		2	2 0	0	×	0	Time as a public health
7	800	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	lo	5	Ľ	_	_		_	
Ŀ	-		_	_	alternate procedures followed	_	_		ш	IN	OUT	NA	NO	Cons
8	蕊	0	51.5	110	Handwashing sinks properly supplied and accessible	0	0	2	2	3 🕱	lο	0		Consumer advisory pro
Ļ		OUT	NA	NO	Approved Source	_		_		0.0	_			food
9	×	0	_	_	Food obtained from approved source	0	0		ш	IN	OUT	NA	NO	Highly Sus
10	0	0	0	\approx	Food received at proper temperature	0	0	5	2	ı o	l٥	320		Pasteurized foods use
11	×	0	_		Food in good condition, safe, and unadulterated	0	0	l ° I		1	Ľ.	-		
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	ОUТ	NA	NO	
		OUT	NA	NO	Protection from Contamination				2		0	X		Food additives: approv
13	×	0	0		Food separated and protected	0	0	4	2	6 gg	0			Toxic substances prop
14	X	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5	Г	IN	OUT	NA	NO	Conformance v
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	2	7 0	0	×		Compliance with variar HACCP plan

					Compliance Status	COS	к	WI
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16		0	0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	3%	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	120	0	0	Proper hot holding temperatures	歐	0	
20	243	0	0		Proper cold holding temperatures	0	0	5
21	*	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	333		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	3%		Food additives: approved and properly used	0	0	5
26	80	0			Toxic substances properly identified, stored, used	0	0	9
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	X		Compliance with variance, specialized process, and HACCP plan	0	0	5

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

L PRACTICES

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	W
	OUT	Safe Food and Water			
28	0	Pasteurized eggs used where required	0	0	Г
29	0	Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	1
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	Т
34	0	Thermometers provided and accurate	0	0	г
	OUT	Food Identification			
35	0	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	ŀ
38	0	Personal cleanliness	0	0	г
39	188	Wiping cloths; properly used and stored	0	0	_
40	0	Washing fruits and vegetables	0	0	Г
	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	Г
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	Ľ
		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	

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 equest a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this center. The post of the contraction of the c

05/12/2023

Signature of Person in Charge

Date Signature of Environmental Health Specialist

Date

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

PH-2267 (Rev. 6-15)

Free food safety training classes are available each month at the county health department.

Please call () 4232098110 to sign-up for a class.

05/12/2023

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)						
Triple Sink	QA	400							

Equipment Temperature						
Description	Temperature (Fahrenheit)					
See Remarks						

Food Temperature						
Description	State of Food	Temperature (Fahrenheit				
Krystal	Cooking	191				
Pups (reach in)	Cold Holding	32				
Dairy	Cold Holding	35				
Eggs (Walk in)	Cold Holding	38				
Chicks	Hot Holding	138				
Chili	Hot Holding	193				
*Corn Pups	Hot Holding	121				

Observed Violations							
Total # 3							
Repeated # ()							
19: Corn Pups holding in thermodyne unit at 121*F. Must be 135*F or above. Products were discarded at time of inspection (2 lbs). COS							
39: Wet wiping cloths stored on working surfaces and not in sanitizer solution.							
53: Mop sink soiled/dirty.							

^{***}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 CHNF09
Establishment Number: 605261599

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: (IN) Observed employees washing hands as needed during inspection. Proper and adequate handwashing observed.
- 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: (IN) Food products obtained from approved sources.
- 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: (IN) Proper cooking temperatures observed with TCS foods at time of inspection. (See food temperatures)
- 17: (NO) No TCS foods reheated during inspection.
- 18: (NO) No TCS foods observed in the cooling process at time of inspection.
- 20: (IN) TCS foods holding at 41°F or below. See food temperatures listed above.
- 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: (IN) Consumer advisory provided for raw or undercooked foods. Disclosure and reminder provided on menu.
- 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: (IN) Establishment does not allow smoking inside facility and is in compliance with the State of TN non-smokers protection act.
- 58: (IN) Tobacco products not sold at establishment.

Additional Comments

See last page for additional comments.

^{***}See page at the end of this document for any violations that could not be displayed in this space.

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

Establishment Name: Krystal CHNF09	
Establishment Number: 605261599	
Comments/Other Observations (cont'd)	
A deltate and On account the control	
Additional Comments (cont'd)	
See last page for additional comments.	

Establishment Information

Establishment Information								
Establishment Name: Krystal C	CHNF09							
Establishment Number #: 6052	61599		Till the state of					
Marco .								
Sources								
Source Type:	Food	Source:	Approved sources noted					
Source Type:	Water	Source:	Public Water Supply					
Source Type:		Source:						
Source Type:		Source:						
Source Type:		Source:						
Additional Comments								