TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

			AL AL																	
Enter	- and	Krystal										O Farmar's Market Food Un		C						
			r, rvar	ne	1423 W. Mair	n St.			_		_	Тур	e of E	Establi	shme	O Temporary O Seaso				
Addr	ess				Lebanon		-	11	·0:	<u>α Δ</u>	M					10.00 014				
City						2						_			ne ol	at 12:03; PIVI AM /	PM			
Insp					04/13/202					-		-					_ L			
Purpose of Inspection XRoutine O Follow-up O Complaint O Preliminary O Consultation/Other Risk Category O1 X2 O3 O4 Follow-up Required				nsultation/Other																
Risk	Cat			act	O1	22	O3	beha		04			oab			up Required O Yes 🗮			0	
Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Preve as contributing factors in foodborne illness outbreaks. Public Health Interventions are control measures to prevent illness or injury.																				
			de da		ed compliance status											INTERVENTIONS ach liom as applicable. Deduct pe	data far calesory or subra			
IN	in c	ompli			OUT-not in compliance		NO=not observe					_					tion of the same code provis		<u> </u>	
_		0107		110	Compl	iance Status		COS	R	WT						Compliance Status Cooking and Reheating o		COS	R	WT
-	-		NA	NO	Person in charge pre	Supervision sent, demonstrates k	nowledge, and	-		_		IN	OUT	NA	NO	Control For Safety	· · · · · · · · · · · · · · · · · · ·			
	篇 IN	O OUT	NA	NO	performs duties	Employee Health		0	0	5		<u>第</u> 0	0	00	-	Proper cooking time and temper Proper reheating procedures for		0	00	5
2	X	0			Management and foo	od employee awarene	ss; reporting		0	5	Ë	IN	олт		NO	Cooling and Holding, Date		Ť		
	8	0	NA	110	Proper use of restrict			0	0	Ľ						a Public Healt				
4	X	0	NA		Proper eating, tasting	A drinking, or tobacco		0	0		19	щo				Proper cooling time and temper Proper hot holding temperatures		8	0	
			NA		No discharge from e	yes, nose, and mouth g Contamination by		0	0	_	20	1	00	8		Proper cold holding temperature Proper date marking and dispos		8	8	5
					Hands clean and pro	perly washed		0	0			8	0	ō		Time as a public health control:		ō	ŏ	
	黨	0	0	0	No bare hand contac alternate procedures	t with ready-to-eat for followed	ods or approved	0	0	5		IN	OUT	NA	-	Consumer A		-	-	
		애	NA	NO	Handwashing sinks p	properly supplied and	accessible	0	0	2	23	0	0	1		Consumer advisory provided for food	r raw and undercooked	0	0	4
9	8	0	~	-	Food obtained from a	approved source		0				IN	OUT	NA	NO	Highly Susceptible	Populations			
10			0	35	~ ~	on, safe, and unadulte		0	0	5	24	×	0	0		Pasteurized foods used; prohibi	ted foods not offered	0	0	5
	0	0	×	0	destruction	ailable: shell stock taç		0	0			IN	OUT		NO	Chemic	ais			
		OUT O	NA	NO	Protect Food separated and	ion from Contamin protected	ation	0	0	4	25 26	<u></u> (о	00	X		Food additives: approved and p Toxic substances properly ident		0	8	5
14	Ř	õ	ŏ		Food-contact surface	s: cleaned and saniti		ŏ		5				NA	1000	Conformance with App	roved Procedures	Ť		
15	2	0			Proper disposition of served	unsafe food, returned	d food not re-	0	0	2	27	0	0	黨		Compliance with variance, spec HACCP plan	ialized process, and	0	0	5
				Goo	d Retail Practice	s are preventive r	measures to co	ntro	the	intro	duc	tion	of p	atho	gens	, chemicals, and physical	objects into foods.			
								GOO	DR	ar/Al	L PR	ACT	ICE	;						
_	_			00	T=not in compliance Compli	ance Status	COS=corre		n-site		inspe	ction				R-repeat (violation of Compliance Statu	of the same code provision)	COS	R	WT
	_	OUT			Safe Fe	od and Water						0	UT			Utensils and Equipm	ont			
20	_	0	Wate	er and	ed eggs used where re lice from approved so	ource		0	0	2	4	5 0				nfood-contact surfaces cleanable and used	e, properly designed,	0	0	1
30	_	O OUT	Varia	ince	btained for specialize Food Tem	d processing method perature Control	5	0	0	1	4	5 0	o v	Varew	ashin	g facilities, installed, maintained,	used, test strips	0	0	1
31		0			oling methods used; a	dequate equipment fo	or temperature	0	0	2	47		-	onfoo	d-con	tact surfaces clean		0	0	1
32	-	0	contr		properly cooked for h	ot holding		0	0	1	41	_	UT D ⊢	ot and	l cold	Physical Facilities water available; adequate press		0	σ	2
33	5	0	Appr	oved	thawing methods use	d		0	0	1	4		ΟP	lumbir	ng ins	stalled; proper backflow devices		0	0	2
34	_	O OUT	Ther	mom	eters provided and ac Food I	dentification		0	0	1	50	_	-			waste water properly disposed is: properly constructed, supplier	1. cleaned	8	0	2
35	;	0	Food	i prop	erly labeled; original o	container; required rec	cords available	0	0	1	53	2 0				use properly disposed; facilities r		0	0	1
		OUT			Prevention of	Food Contaminatio	>n				5	3 0	οP	hysica	I faci	lities installed, maintained, and c	lean	0	0	1
36	:	0	Insec	ts, ro	dents, and animals n	ot present		0	0	2	54	• •	0 A	dequa	de ve	ntilation and lighting; designated	areas used	0	0	1
37	'	0	Cont	amin	ation prevented during	food preparation, sto	orage & display	0	0	1		0	υτ			Administrative iter	**			
38	_				leanliness ths: properly used an	d stored		0	0	1	50	_				nit posted inspection posted		0	0	0
40	_			- N	ruits and vegetables	0 50/00		8	0	1	٣		<u> 1</u>	1054 16	cent	Compliance Statu	•			WT
41	_	OUT	le ur	o i do	Proper L nsils; properly stored	lse of Utensils		~	0	_	5	, –	-	omeli		Non-Smokers Prot with TN Non-Smoker Protection		×		
43	2	24	Uten	sils, e	quipment and linens;			0	0		58	5	T	obacc	o pro	ducts offered for sale		0	0	0
4					single-service article ed properly	is; properly stored, us	ed		8	1	55	9	lf	tobac	co pr	oducts are sold, NSPA survey co	ompleted	0	0	
	_					s within ten (10) days a	nay result in susper			_	servic		blish	nent pe	ermit.	Repeated violation of an identical r	isk factor may result in revo	cation	of you	ar food
servi		stablis	shmer st the	t per	nit. Items identified as o	onstituting imminent he	alth hazards shall b	e corre	cted is	mmedi	ately (or ope	ration	is shall	ceas	e. You are required to post the food lling a written request with the Com-	service establishment perm	it in a i	consp	icuous
repor	t. T.	Ċ.	فمر	15 (8)	Strange	708, 68-14-709, 68-14-71	1, 68-14-715, 68-14-7	16, 4-5	320.			1)	_	\mathbb{R}				
							04/1	13/2	023	3		+	-0	ų	K	1925		04/1	.3/2	2023
Sign	atur	re of	Pers	on In	Charge				(Date	Sig	natu	re of	Envir	onme	ental Health Specialist				Date
					···· ,	Additional food safet	y information can	be fo	und o	on ou	r web	site,	http	://tn.g	ov/h	ealth/article/eh-foodservice				

	r			
PH-2267 (Rev. 6-15)	Free food safety training clas		th at the county health department.	RDA 629
	Please call () 6154445325	to sign-up for a class.	1101 110

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Krystal Establishment Number # 605103307

ISPA Survey – To be completed if #57 is "No"	
ge-restricted venue does not affirmatively restrict access to its buildings or facilities at all times to persons who are venty-one (21) years of age or older.	
ge-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.	
arage type doors in non-enclosed areas are not completely open.	
ents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	
moke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	
moking observed where smoking is prohibited by the Act.	

Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenhelt)					
Three comp sink	Quat							

uipment Temperature			
Description	Temperature (Fahrenheit)		
Artic Air RIF	7		
Beverage Air RIF	15		
Artic Air RIF	5		
WIC	40		

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Hamburger and Bun	Hot Holding	174
Chicken Patty	Hot Holding	158
Pup Hot Dogs	Hot Holding	157
Chili	Hot Holding	171
Chicken Patty	Cooking	178
Corn Dogs	Cooking	189
Chicken Wings	Cold Holding	42
Pup Hot Dogs	Cold Holding	42

Observed violations	Observed	Viol	lations
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Total 🗶 📋

Repeated # ()

42: Water holding in rim of metal food pan stored on shelf above three comp sink



Establishment Name: Krystal

Establishment Number : 605103307

Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 2: Establishment has employee illness policy and PIC has knowledge of symptoms and disease
- 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 hand washing 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: See 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: See temps
- 17: (NO) No TCS foods reheated during inspection.
- 18: No foods cooled or cooling during inspection
- 19: See temps
- 20: See temps
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: Food items using TILT are labeled and dated and have time stamps; time stamps are acurate
- 23: (NA) Establishment does not serve animal food that is raw or undercooked.
- 24:
- 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

Establishment Number : 605103307

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Krystal

Establishment Number #: 605103307

Sources			
Source Type:	Food	Source:	US FOODS FLOWERS BAKERS
Source Type:	Water	Source:	City
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	
Additional Comme	ents		

Three comp sink not set up during inspection