TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

No.						FOOD SER	VICE ESTA	BL	SH	ME	IN1	r II	ISI	PEC	TI	ON REPORT	SCO	RE		
¥		744	T. S. P.																	
Est	abīs	hmen	t Nar		Krystal CHN	N010						Tree	o of l	Establi		Farmer's Market Food Unit Sector O Mobile	Y	≻	K	
Adx	iress				4868 Hixsor	n Pike						тур	xe or i	Establi	snme	O Temporary O Seasonal				
City	,				Hixson		Time in	09):4	5 A	M	AJ	M/P	и та	me o	ut 10:35; AM AM / PM				
		on Da			08/04/20	21 Establishmen	60530487					-	d 0							
			spect		SRoutine	O Follow-up	O Complaint			- ' O Pre			u =		0.00	nsultation/Other				
				0011	01	\$2 100000-0p	03			04	/101110010	ary					Number of S	ante	62	
RIS	k Ca	tegori R	isk I		ors are food pre	paration practic	es and employee		vior	s mo				rep	ortec	to the Centers for Disease Cont	rol and Preven	tion	02	
				as c	ontributing fact											control measures to prevent illn	sss or injury.			
		(11	ırk de	algaa	ted compliance stati											INTERVENTIONS ach liem as applicable. Deduct points for	category or subcate	igery.)	
11	⊨in c	ompii	ance			nce NA=not applicab pliance Status	le NO=not observe				\$=cor	recte	d on-s	ite duri	ing ins	spection R=repeat (violation of th Compliance Status			e	WT
	IN	OUT	NA	NO	com	Supervision		COS	~ 1	<u>" </u>	h	IN	0.0	NA	NO	Cooking and Reheating of Time/		005	~	WT
1	展	0				present, demonstrate	s knowledge, and	0	0	5						Control For Safety (TCS)	Foods	-		
-	IN	OUT	NA	NO	performs duties	Employee Healt	•	-		-		夏季	0	0		Proper cooking time and temperatures Proper reheating procedures for hot hok	ding	0	00	5
23	Ř					food employee aware	eness; reporting	0		5		IN	оυт	NA	NO	Cooling and Holding, Date Markin				
3	<u>実</u>	0 OUT	NA	NO	,	riction and exclusion od Hygionic Pract	ices	0	0	_	18	0	0	0	84	a Public Health Centr Proper cooling time and temperature	ol	0		
4	20	0	101	0	Proper eating, tast	ting, drinking, or toba	cco use	0	0		19	黨	0	0		Proper hot holding temperatures		0	0	
5	XX IN		NA	O NO		eyes, nose, and mo ing Contamination		0	0	Ť	20	100	8	8	0	Proper cold holding temperatures Proper date marking and disposition		8	8	5
6	X	0			Hands clean and p	xoperly washed		0	0			0	ō	x		Time as a public health control: procedu	res and records	o	ō	
7	鬣	0	0	0	No bare hand cont alternate procedur	tact with ready-to-eat es followed	foods or approved	0	0	°		IN	OUT	NA				-	-	
8	X	0	NA	NO	Handwashing sink	s properly supplied a Approved Source		0	0	2	23	×	0	0		Consumer advisory provided for raw and food	d undercooked	0	0	4
	嵩	0			Food obtained from	m approved source		0				IN	OUT	NA	NO	Highly Susceptible Popula	rtions			
10 11	0	0	0	8	Food received at p Food in good cond	xoper temperature ition, safe, and unad	ulterated	8	8	5	24	0	0	X		Pasteurized foods used; prohibited food	s not offered	0	0	5
12	õ	ō	×	0	Required records a	available: shell stock		ō	ō		H	IN	OUT	NA	NO	Chemicals				
			NA	NO	destruction Protect	ction from Contan	ination				25	0	0	X		Food additives: approved and properly u	ised	0		5
		0			Food separated an	nd protected ices: cleaned and sa	betite		0	4	26	<u>災</u> IN	O OUT	NA	NO	Toxic substances properly identified, sto Conformance with Approved I		0	0	
15	ñ	0	-			of unsafe food, retur		6	0	2	27	_	0	100	110	Compliance with variance, specialized p		0	0	5
	~	Ű			served			Ŭ	Ŭ	-		Ŭ	Ŭ	~		HACCP plan		Ŭ	-	•
				Goo	d Retail Practic	es are preventiv	e measures to co	ontro	l the	intro	duc	tion	of p	atho	gens	s, chemicals, and physical object	s into foods.			
								GOO						3						
				00	T=not in compliance Comp	pliance Status	COS=corre		R		Inspe	ction				R-repeat (violation of the san Compliance Status	te code provision)	COS	R	WT
_	8	OUT		0.0526	Safe I ed eggs used where	Food and Water		0	0	-		_	UT	ood a	nd no	Utensils and Equipment prood-contact surfaces cleanable, prope	dy decise of			
1	9	0	Wate	er and	lice from approved	source		0	0	2	4	5 (and used	iy designed,	0	0	1
- 2	0	O OUT		ance (ized processing meth mperature Contro		0	0	1	4	6 6	o v	Varew	ashin	g facilities, installed, maintained, used, te	est strips	0	0	1
2	11	0			oling methods used	; adequate equipmer	t for temperature	0	0	2	47	_	_	lonfoo	d-cor	ntact surfaces clean		0	0	1
	2	0	contr		properly cooked fo	r hot bolding			0	1	41		UT OF	lot and	1 cold	Physical Facilities i water available; adequate pressure		0	σ	2
	3	0	Appr	oved	thawing methods u	sed		0	0	1	4	9 3	<u>R</u> P	Numbi	ng ins	stalled; proper backflow devices		Õ	Ō	2
- 2	4	O OUT		mom	eters provided and Food	accurate I identification		0	0	1	5	_				i waste water properly disposed es: properly constructed, supplied, cleane	đ	0	0	2
	5			i prop		al container; required	records available	0	0	1	5	_				use properly disposed; facilities maintaine		ō	ō	1
		OUT				of Food Contamina				-	5		_		·	ilities installed, maintained, and clean		0	0	1
:	6	0	Insec	cts, ro	dents, and animals	not present		0	0	2	54	4 (0 4	dequa	ite ve	entilation and lighting; designated areas u	sed	0	0	1
1	17	0	Cont	amin	ation prevented dur	ing food preparation,	storage & display	0	0	1		0	UΤ			Administrative items				
3	8	0	Pers	onal o	leanliness			0	0	1	54					nit posted		0		0
_	9				ths; properly used a			0	0	1	54	6 (inspection posted		0		U W
H.	0	OUT		ang t	ruits and vegetable Proper	s r Use of Utensils		0	0	1						Compliance Status Non-Smokers Protection	Act	TES	NO	WI
_	1				nsils; properly store		iad handlad		8	1	5					with TN Non-Smoker Protection Act oducts offered for sale		X	읭	0
-	3	0	Sing	e-use	single-service artic	s; properly stored, di cles; properly stored,		0	0	1	55	9				oducts offered for sale roducts are sold, NSPA survey completed	tt	0		0
4	4	0	Glov	es us	ed properly				0											
																Repeated violation of an identical risk factor e. You are required to post the food service				
		nd po	st the	most	recent inspection rep	ort in a conspicuous m		the to n	equest							filing a written request with the Commissioner				
-	-7	4	τ <u>c</u>	h	\sim							1	X		X				1/2	2021
Siz	nater	10.01	Pr	ク	Charge		08/0	J4/Z		Date	Ric	10.0		~{t		ental Health Specialist		10/0	14/2	Date
-019	au	0.01	- 010	SALL HIS	ouelline.					-010	-09	mana	-00	CUAL		annan Fredhill Openalist				Crane

,	Additional food safety information can be found on our website, http://tn.gow/health/a	rticle/eh-foodservice ****
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PH-2267 (Rev. 6-15)	Free food safety training cl	RDA 629		
(19220) (1001. 0-10)	Please call () 4232098110	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)			
3 sink	Quat	400				
Sani bucket	Quat	300				

Equipment Temperature	
Description	Temperature (Fahrenheit)

Food Temperature		
Decoription	State of Food	Temperature (Fahrenheit)
Pup	Hot Holding	147
Chicken	Hot Holding	142
Gravy	Hot Holding	139
Chili	Hot Holding	192
Sausage	Hot Holding	149
Egg	Hot Holding	147
Pup	Cold Holding	38
Raw bacon	Cold Holding	35
Grits	Reheating	191
Milk	Cold Holding	39

Observed Violations
Total #
Repeated # 0
49: Leak at 3 sink faucet

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Establishment Number : 605304870

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by having no violations of priority violations during current inspection.
- 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: Observed good hand washing when changing tasks and transitioning betweem raw and RTE foods.

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: (NÁ) 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) All raw animal foods cooked to proper temperatures.
- 17: (IN) All TCS foods are properly reheated for hot holding.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: See recorded food temperatures
- 20: See recorded food temperatures
- 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
- 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:	Water	Source:	Hud	
Source Type:	Food	Source:	Us foods	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		

Additional Comments