

Address

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Krystal CHNF09 Remanent O Mobile Establishment Name Type of Establishment 3150 Broad St. O Temporary O Seasonal Chattanooga Time in 09:30 AM AM/PM Time out 10:15; AM AM/PM

11/02/2023 Establishment # 605261599 Embargoed 0 Inspection Date

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

Number of Seats 40 Risk Category О3 Follow-up Required 级 Yes O No

Ib	₽ in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observ	ed		0	O5=
					Compliance Status	cos	R	WT] [
	IN	OUT	NA	NO	Supervisien				П
1	鼷	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	
	IN	OUT	NA NO Employee Health					П	
2	ЭK	0			Management and food employee awareness; reporting	0	0		П
3	×	0			Proper use of restriction and exclusion	0	0	5	П
	IN	OUT	NA	NO	Good Hygienic Practices				П
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	
5	*	0		0	No discharge from eyes, nose, and mouth	0	0		П
	IN	OUT	NA	NO	Preventing Contamination by Hands				Ш
6	100	0		0	Hands clean and properly washed	0	0		Ш
7	鉱	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	П
8	X	0			Handwashing sinks properly supplied and accessible	0	0	2	П
	IN	OUT	NA	NO	Approved Source				Ш
9	黨	0			Food obtained from approved source	0	0		П
10	0	0	0	3%	Food received at proper temperature	0	0		Ш
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	Ш
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0		П
	IN	OUT		NO	Protection from Contamination				П
13	×	0	0		Food separated and protected	0	0	4	П
14	0	寒	0		Food-contact surfaces: cleaned and sanitized	0	0	5	IJ
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	

	Compliance Status							WT
	IN OUT NA NO Control For Safety (TCS) Foods			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	300	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	24	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	黨	0			Toxic substances properly identified, stored, used	0	0	,
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

introduction of pathogens, chemicals, and physical objects into foods.

			GOO			
		OUT=not in compliance COS=com				
		Compliance Status	cos	R	٧	
	OUT					
28	_	Pasteurized eggs used where required	0	0		
29	0	Water and ice from approved source	8	0	H	
30	0					
	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	г	
34	0	Thermometers provided and accurate	0	0	г	
	OUT	Food Identification				
35	0	Food properly labeled; original container; required records available	0	0	Γ	
	OUT	Prevention of Feed Contamination				
36	0	Insects, rodents, and animals not present	0	0		
37	0	Contamination prevented during food preparation, storage & display	0	0	Г	
38	0	Personal cleanliness	0	0	Г	
39	1992	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	Г	
44	0	Gloves used properly	0	0	г	

pecti	on	R-repeat (violation of the same code provision		_	
		Compliance Status	cos	R	W
	OUT	Utensils and Equipment	Щ.	_	_
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	1
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	-
49	0	Plumbing installed; proper backflow devices	0	0	- 2
50	0	Sewage and waste water properly disposed	0	0	- 2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	0	Physical facilities installed, maintained, and clean	0	0	-
54	0	Adequate ventilation and lighting; designated areas used	0	0	'
	OUT	Administrative Items			
55	0	Current permit posted	0	0	П
56	0	Most recent inspection posted	0	0	
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- 3%	0	
58		Tobacco products offered for sale	0	0	١ (
59		If tobacco products are sold, NSPA survey completed	0	0	

ion report in a conspicuous manner. You have the right to request a hearing regarding this re ten (10) days of the date of th 14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320.

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11/02/2023

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Signature of Person In Charge

Date Signature of Environmental Health Spec

Date

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

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



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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 (Fahrenhelt)				
*Triple Sink	QA	0					

Equipment Temperature				
Description	Temperature (Fahrenheit)			
All refrigeration @ 41°F or below. Product temperatures taken from				
·				

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Krystal	Cooking	183
Sausage	Cooking	214
Pups (reach in)	Cold Holding	37
Dairy (reach in 2)	Cold Holding	38
Scrambled Eggs	Hot Holding	177
Chicken	Hot Holding	166
Chili	Hot Holding	181

Observed Violations						
Total # 2						
Repeated # ()						
14: Sanitizer at triple sink 0 ppm QA. Must be 150-400ppm QA per manufacturer recommendations. MOD contacted repair service to repair dispenser. Will manually add sanitizer and check concentration with provided test kit until unit can be repaired. 39: Wet wiping cloths stored on working surfaces and not in sanitizer solution.						

[&]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 CHNF09
Establishment Number: 605261599

Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 2: (IN) An employee health policy is available. PIC aware of symptoms and reportable illnesses per employee illness policy.
- 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.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: (IN) Observed raw, TCS foods cooked to the proper internal time/temperature requirements during 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.
- 19: (IN) TCS foods holding at 135°F or above. See food temperatures listed above.
- 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)	
Additional Comments (cont'd)	
See last page for additional comments.	

Establishment Information

Establishment Information						
	stal CHNF09					
Establishment Number #:	605261599					
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	s					