

City

Risk Category

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Krystal CHNF07 Remanent O Mobile Establishment Name Type of Establishment 6300 Ringgold Rd. O Temporary O Seasonal Address

Chattanooga Time in 11:30; AM AM/PM Time out 12:15; PM AM/PM

10/05/2023 Establishment # 605261601 Embargoed 6 Inspection Date

O Follow-up Purpose of Inspection **K**Routine O Complaint O Preliminary O Consultation/Other О3

Number of Seats 54

Follow-up Required

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTION

IN	in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		CO	S=cor	recte	d on-si	te duri	ing ins	spection
					Compliance Status	cos	R	WT						
	IN	оит	NA	NO	Supervision					IN	оит	NA	NO	Cool
1	×	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	×	0	0	0	Proper
-	IN	OUT	NA	NO	Employee Health		-		17	õ	ŏ	ŏ	×	Proper
2	W	0			Management and food employee awareness: reporting	0	0		H	Ť	Ť	Ť	-	Coolin
3	×	0			Proper use of restriction and exclusion	0	0	5		IN	OUT	NA	NO	Coom
	IN	OUT	NA	NO	Good Hygienic Practices				18	0	0	0	×	Proper
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	19	×	0	0	0	Proper
5	×	0		0	No discharge from eyes, nose, and mouth	0	0	ů	20	2	0	0		Proper
	IN	OUT	NA		Proventing Contamination by Hands				21	*	0	0	0	Proper
6	100	0		0	Hands clean and properly washed	0	0		22	0	0	×	0	Time a
7	800	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5		_	_		_	THIRD G
-1	~		ŭ		alternate procedures followed	_	_			IN	OUT	NA	NO	
8	黑	0			Handwashing sinks properly supplied and accessible	0	0	2	23	X	l٥l	0		Consur
	IN		NA	NO	Approved Source		_	-						food
9	黨	0			Food obtained from approved source	0	0			IN	OUT	NA	NO	
10	0	0	0	28	Food received at proper temperature	0	0	١. ١	24	0	0	333		Pasteur
11	0	涎	\perp	_	Food in good condition, safe, and unadulterated	126	0	5		_				. doi:ed
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	ОUТ	NA	NO	
	IN	OUT	NA	NO	Protection from Contamination				25	0	0	X		Food a
13	Ä	0	0		Food separated and protected	0	0	4	26	X	0			Toxic s
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO	C
15	M	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×		Compli

					Compliance Status	cos	R	WT
	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	0	0	Proper hot holding temperatures	0	0	
20		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	300		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25		0	X		Food additives: approved and properly used	0	0	5
26	X	0			Toxic substances properly identified, stored, used	0	0	9
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

级 Yes O No

trol the introduction of pathoge ns, chemicals, and physical objects into foods.

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	W
	OUT	Caro i con amo i i mori			_
28	0	Pasteurized eggs used where required	0	0	1
29	0		0	0	_;
30	0	Variance obtained for specialized processing methods	0	0	1
	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	r
33	0	Approved thawing methods used	0	0	Т
34	0	Thermometers provided and accurate	0	0	Т
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	ŀ
	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	0	Wiping cloths; properly used and stored	0	0	_
40	0	Washing fruits and vegetables	0	0	·
	OUT	Proper Use of Utensils	\top		T
41	0	In-use utensils; properly stored	0	0	г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	Г
	_		0	0	ь.
43	0	Childre-aperalistic-pervice arrives, broberry stored, asea		-	

pecti		R-repeat (violation of the same code provision) Compliance Status	cos	R	W
	OUT	Utensils and Equipment	1000		
45	麗	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	-
47	凝	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	7
50	0	Sewage and waste water properly disposed	0	0	- :
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	
53	2%	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	Ľ
		Compliance Status	YES	NO	٧
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- X	0	
58		Tobacco products offered for sale	0	0	١ ١
59		If tobacco products are sold, NSPA survey completed	0	0	

You have the right to request a l n (10) days of the date of the

10/05/2023

Date Signature of Environmental Health Specialis

10/05/2023

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

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15) RDA 629) 4232098110 Please call (to sign-up for a class.

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



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Establishment Name: Krystal CHNF07
Establishment Number #: 605261601

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	150					

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	207
Liquid Egg Product	Cold Holding	37
Pups (walk in)	Cold Holding	36
Eggs (walk in)	Cold Holding	38
Chiks	Hot Holding	158
Pups	Hot Holding	149
Chili Sauce	Hot Holding	161

Observed Malariana
Observed Violations
Total # 4 Repeated # ()
11: Condensate dripping onto food products in walk in cooler unit from condenser. Products were discarded (~6lbs) and pan placed in unit to catch condensate. Recommend repair on unit to properly protect food items. (COS) 45: Cardboard re-used on cookline to line shelving excessively soiled. Must provide a smooth,durable,non-absorbant material. 47: Some non-food contact surfaces dirty on cooklines. 53: Floors dirty behind/underneath equipment.

[&]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 CHNF07
Establishment Number: 605261601

Comments/Other Observations

- 1: (IN): PIC has Active Managerial Control of food systems in FSE.
- 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.
- 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) 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 CHNF07 Establishment Number: 605261601				
				Comments/Other Observations (cont'd)
Comments/Other Observations (cont'd)				
- Fun - 1/2				
Additional Comments (cont'd)				
See last page for additional comments.				

Establishment Information

Establishment Inform			
Establishment Name: Krys			
Establishment Number #:	605261601		
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 Comment	ts		