

DEPARTMENT OF COMMUNITY HEALTH, DIVISION OF PUBLIC HEALTH
Food Service Establishment Inspection Report

Establishment Name: KRYSTAL #7
 Address: 3029 MANCHESTER EXPY

City: COLUMBUS Time In: 09 : 50 AM Time Out: 10 : 50 AM
 Inspection Date: 01/24/2012 CFSM: Teresa Satterwhite (exp 8/14)

Purpose of Inspection: Routine Followup Complaint
 Preliminary Other

Risk Type: 1 2 3 Permit#: 106-035

Last Score	Grade	Date	91	A
93	A	07/11/11		
Prior Score	Grade	Date		
89	B	01/06/11		

SCORING AND GRADING: A=90-100 B=80-89 C=70-79 U=69

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

(Mark designated compliance status (IN, OUT, NA, or NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)
 IN=in compliance OUT=not in compliance NO=not observed NA=not applicable COS=corrected on-site during inspection R=repeat violation (violation of the same code provision)= 2 points per subcategory

Compliance Status				COS	R	Compliance Status				COS	R		
1	IN	OUT	NA	NO			5	IN	OUT	NA	NO		
Supervision - Subcategory 2						4 points	Cooking and Reheating of Potentially Hazardous Foods, Consumer Advisory - Subcategory 1						9 points
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>				<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
1-2. Person in charge present, demonstrates knowledge, and performs duties							5-1A. Proper cooking time and temperatures						
2	IN	OUT	NA	NO				<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Employee Health, Good Hygienic Practices, Preventing Contamination by Hands - Subcategory 1						9 points	Consumer Advisory-Subcategory 2						4 points
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>				<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
2-1A. Proper use of restriction & exclusion							5-1B. Proper reheating procedures for hot holding						
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>				<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
2-1B. Hands clean and properly washed							Holding of Potentially Hazardous Foods, Date Marking Potentially Hazardous Foods - Subcategory 1						9 points
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>				<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
2-1C. No bare hand contact with ready-to-eat foods or approved alternate method properly followed							5-2. Consumer advisory provided for raw and undercooked foods						
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>				<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Employee Health, Good Hygienic Practices-Subcategory 2						4 points	6	IN	OUT	NA	NO		
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>				<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
2-2A. Management awareness; policy present; reporting							6-1A. Proper cold holding temperature						
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>				<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
2-2B. Proper eating, tasting, drinking, or tobacco use							6-1B. Proper hot holding temperature						
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>				<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
2-2C. No discharge from eyes, nose, and mouth							6-1C. Proper cooling time and temperature						
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>				<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
2-2D. Adequate handwashing facilities supplied & accessible							6-1D. Time as a public health control; procedures and records						
3	IN	OUT	NA	NO				<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Approved Source - Subcategory 1						9 points	Date Marking-Subcategory 2						4 points
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>				<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
3-1A. Food obtained from approval source, parasite destruction							6-2. Proper date marking and disposition						
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>				<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
3-1B. Food received at proper temperature							Highly Susceptible Populations - Subcategory 1						9 points
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>				<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
3-1C. Food in good condition, safe, and unadulterated							7-1. Pasteurized foods used; Prohibited foods not offered						
4	IN	OUT	NA	NO				<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Protection from Contamination - Subcategory 1						9 points	Chemicals - Subcategory 2						4 points
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>				<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
4-1A. Food separated and protected							8-2A. Food additives; approved and properly used						
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>				<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
4-1B. Proper disposition of contaminated food; returned food or unused food not re-served							8-2B. Toxic substances properly identified, stored, used						
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>				<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Protection from Contamination-Subcategory 2						4 points	Conformance with Approved Procedures - Subcategory 2						4 points
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>				<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
4-2A. Food stored covered							9-2. Compliance with variance, specialized process and HACCP plan						
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>				<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
4-2B. Food-contact surfaces; cleaned & sanitized													

GOOD RETAIL PRACTICES

(Mark the numbered item OUT, if not in compliance. For items marked OUT, mark COS or R for each item as applicable. R= repeat (violation of the same code provision) = 1 point per category)

Compliance Status				COS	R	Compliance Status				COS	R		
10	OUT					14	OUT						
Safe Food and Water, Food Identification						3 points	Proper Use of Utensils						1 point
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
10A. Pasteurized eggs used where required							14A. In-use utensils; properly stored						
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
10B. Water and ice from approved source							14B. Utensils, equipment and linens; properly stored, dried, handled						
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
10C. Variance obtained for specialized processing methods							14C. Single-use/single-service articles; properly stored, used						
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
10D. Food properly labeled; original container; required records available; shellstock tags							14D. Gloves used properly						
11	OUT					15	OUT						
Food Temperature Control						3 points	Utensils, Equipment and Vending						1 point
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
11A. Proper cooling methods used; adequate equipment for temperature control							15A. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used						
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
11B. Plant food properly cooked for hot holding							15B. Warewashing facilities; installed, maintained, used; test strips						
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
11C. Approved thawing methods used							15C. Nonfood-contact surfaces clean						
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
11D. Thermometers provided and accurate							Water, Plumbing and Waste						2 points
12	OUT						<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
Prevention of Food Contamination						3 points	16A. Hot and cold water available; adequate pressure						
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
12A. Contamination prevented during food preparation, storage display							16B. Plumbing installed; proper backflow devices						
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
12B. Personal cleanliness							16C. Sewage and waste water properly disposed						
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
12C. Wiping cloths; properly used and stored							Physical Facilities						1 point
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
12D. Washing fruits and vegetables							17A. Toilet facilities; properly constructed, supplied, cleaned						
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
Postings and Compliance with Clean Air Act						1 point	17B. Garbage/refuse properly disposed; facilities maintained						
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
13A. Posted: Permit/Inspection/Choking Poster/Handwashing							17C. Physical facilities installed, maintained, and clean						
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
13B. Compliance with Georgia Smoke Free Air Act							17D. Adequate ventilation and lighting; designated areas used						
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
							Pest and Animal Control						3 points
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
							18. Insects, rodents, and animals not present						

Person in Charge (Signature) Wendy Batastini (Print) Wendy Batastini Date: 01/24/2011

Inspector (Signature) Ashley Basset Follow-up: YES NO Follow-up Date:

Food Establishment Inspection Report Addendum

Violations cited in this report must be corrected within the time frames specified below, or as stated in the Georgia Department of Human Resources Rules and Regulations Food Service Chapter 290-5-14, Rule .10 subsections (2)(i) and (j).

Establishment KRYSTAL #7	Permit # 106-035	Date 01/24/2012
Address 3029 MANCHESTER EXPY	City/State COLUMBUS GA	Zipcode 31904

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Chicken / Hot-Hold Unit	151.0 ° F	Diced Tomatoes / Cold-Hold Unit	35.0 ° F	Frank Furter / Hot-Hold Unit	140.0 ° F
Sausage / Hot-Hold Unit	142.0 ° F	Chili / Hot-Hold Unit	151.0 ° F	egg / Hot-Hold Unit	144.0 ° F
raw shelled egg / ice bath	59.0 ° F				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	6-1A	Observed potentially hazardous food (raw shelled egg) cold holding greater than 41°F in ice bath. Corrected On-Site. New Violation.
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Remarks

Person in Charge (Signature) *Wendy Batastas*

Date: 01/24/2011

Inspector (Signature) Ashley Basset *Ashley Basset*

Date: 01/24/2012