TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

10	شد ا	- 34	153																	
10			S. S.																	
Establishment Name				Taco Bell #23	3043										O Farmer's Market Food Uni			Z		
			t Nar		1672 W. Main St.															
	fress				Lebanon) · 1							O Temporary O Seaso ut 10:18; AM AM /				
City	1					<u> </u>			9. L			-			me ou	ut 10:18; AIV AM/	PM			
		on Da				Establishment #				_	Emba						_ L			
Pur	pose	of In	spect	tion	Routine	O Follow-up	O Complaint			O Pro	elimin	ary		c	Cor	nsultation/Other			~~~	
Ris	k Ca	tegor			X1	O2	03	hake		04	-		-			up Required O Yes 🗮 to the Centers for Diseas			60	
																control measures to preve				
			rk de	slove	ed compliance status											INTERVENTIONS ach liom as applicable. Deduct po	lata for catagory or subcat	-		
17	t⊧in o	ompli				e NA=not applicable	NO=not observe	юl		CO							tion of the same code provisi	ion)		
	IN	OUT	NA	NO	Comp	Supervision		COS	R	WT						Compliance Status Cooking and Reheating of		cos	R	WT
4	10		~	no	Person in charge pre	esent, demonstrates kr	nowledge, and	0	0	5		IN		NA		Control For Safety	(TCS) Foods			
		OUT	NA	NO	performs duties	Employee Health	-	-		-		0 家	00	0		Proper cooking time and temper Proper reheating procedures for		0	8	5
_		0				od employee awarene	ss; reporting		2	5		IN	оит	NA	NO	Cooling and Holding, Date				
3	× IN	O OUT	NA	NO	Proper use of restric Good	d Hygienic Practice		0	0	_	18	0	0	0	<u>8</u> 3	a Public Health Proper cooling time and tempera		0	0	
4	X	0		0	Proper eating, tastin	g. drinking, or tobacco		0	0	5	19	义	0	0	õ	Proper hot holding temperatures		0	0	
	IN	O OUT	NA	NO	Preventin	yes, nose, and mouth g Contamination by	Hands		0		20	100	00	8	_	Proper cold holding temperature Proper date marking and dispos		0	ő	5
6	0 減	0 0	0		Hands clean and pro No bare hand contain	operly washed ct with ready-to-eat foo	ds or approved	0	0 0	5	22	0	0	0	鼠	Time as a public health control:	procedures and records	0	٥	
8	X	0	-	-	alternate procedures Handwashing sinks	s followed properly supplied and a	accessible		0	2	-	IN	OUT	NA	NO	Consumer Ad Consumer advisory provided for			0	
9	IN	OUT	NA	NO	Food obtained from	Approved Source				_	23	O IN	O OUT			food Highly Susceptible	Populations	0	9	•
10	0	0	0	×	Food received at pro	oper temperature		0	0	5	24		0	80		Pasteurized foods used; prohibit		0	0	5
11		0	×	0	Required records av	ion, safe, and unadulte ailable: shell stock tag		0	0 0	Ĩ	H	IN	OUT	-		Chemics			_	
	IN	OUT	NA	NO	destruction Protect	ion from Contamina	ation				25	0	0	X		Food additives: approved and pr	openly used	0	0	5
13 14	夏	0	0		Food separated and Food-contact surface	i protected es: cleaned and sanitiz	sed		00		26	<u>実</u> IN	O	NA	NO	Toxic substances properly ident Confermance with App		0	0	-
	_	0	-		Proper disposition of served	f unsafe food, returned	food not re-	-	0	2	27	0	0	×		Compliance with variance, speci HACCP plan		0	0	5
			_	_						_										
				Goo	d Retail Practice	s are preventive n									gens	, chemicals, and physical	objects into foods.			
				00	T=not in compliance		COS=corre		n-site	during			IGR	5			f the same code provision)			
		OUT				iance Status ood and Water		COS	R	WT		0	UT			Compliance Statu Utensils and Equipm	s ent	COS	R	WT
_	28 29				d eggs used where r ice from approved s				8		4	5 (nfood-contact surfaces cleanable and used	e, properly designed,	0	0	1
_	30				btained for specialize	ed processing methods	5	ŏ	ŏ	î	4	5 (g facilities, installed, maintained,	used, test strips	0	0	1
	31	0	Prop	er coo		adequate equipment fo	r temperature	0	0	2	47	7	o N	lonfoo	d-con	tact surfaces clean		0	0	1
	32	-	contr Plant		properly cooked for I	hot holding		-	0	1	41		UT D ⊢	lot and	t cold	Physical Facilities water available; adequate press		0	0	2
;	33	0	Appr	oved	thawing methods use	ed		0	0	1	4	9	ΟP	lumbir	ng ins	stalled; proper backflow devices		0	0	2
	34	OUT	Ther	mome	eters provided and ac Food I	identification		0	0	1	5	_				waste water properly disposed as: properly constructed, supplied	l, cleaned		0	2
;	35	0	Food	i prop	erly labeled; original	container; required rec	ords available	0	0	1	53	2	0 G	Sarbag	e/refi	use properly disposed; facilities n	naintained	0	0	1
_		OUT	lace			Food Contaminatio	n	_		-	5	_	-			lities installed, maintained, and c			0	1
	36				dents, and animals n	,		0	0	2	54	+	-	vaequa	ne ve	ntilation and lighting; designated		0	0	1
	37	0				g food preparation, sto	rage & display	0	0	1			UT			Administrative iten		-		
_	38 39	-	-		leanliness ths; properly used ar	nd stored			0	1	54					nit posted inspection posted		0	0	0
	10	O	Was	hing fi	ruits and vegetables Proper	Use of Utensils		0	0	1		-	_			Compliance Status Non-Smokers Prot		YES	NO	WT
	11	12			nsils; properly stored		handed		8		5	ŗ				with TN Non-Smoker Protection ducts offered for sale		8		
-	13	0	Sing	e-use	/single-service article	properly stored, dried, es; properly stored, use		0	0		55	5				oducts are sold, NSPA survey co	mpleted	ŏ	ŏ	
	14				ed properly	na mistria tan 1880 dana a	and the surgery		0	_						Reported detailers of an identical a	a faith and a second in second			
	Áce e	stablis	hmer	t perm	sit, items identified as o	constituting imminent her	alth hazards shall be	e corre	cted i	mmedi	ately a	or op-	ration	is shall	cease	Repeated violation of an identical ri e. You are required to post the food lling a written request with the Comm	service establishment permi	t in a c	onsp	icuour
>	*	CA	Stio	\cap	14-703, 68-14-706, 68-14	-708, 68-14-709, 68-14-711	, 68-14-715, 68-14-7	16, 4-5	320.	c a mea	ang r	(1	41	Λ	U.L.	nessioner withen een (10) days	OF UNE	Gate	orus
	\neg	Ē	€	\mathcal{L}	_		03/1	6/2	022	2		Þ	A	91	'l A	Alth_)	()3/1	6/2	022
Sig	natu	re of	Pers	on In	Charge				[Date	Sig	natu	re of	Envir	onme	ental Health Specialist				Date
						,										ealth/article/eh-foodservice	***			
PH	2267	(Rev.	6-15))		Free food safety	training classes	s are	avai	able	eac	n ma	onth a	at the	cou	inty health department.			RD	A 629

2267 (Rev. 6-15)	Free food safety training class	RDA 6		
(12207 (Nev. 6-15)	Please call () 6154445325	to sign-up for a class.	1040

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Taco Bell #23043 Establishment Number #: 605195818

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 (Fahrenheit)									
Bucket	QA	300										

Equipment Temperature					
Description	Temperature (Fahrenheit)				
Reach in cooler (ric)	33				
Ric main line	35				
Walk in cooler (wic)	33				
Walk in freezer (wif)	-3				

Food Temperature						
Decoription	State of Food	Temperature (Fahrenheit)				
Refried beans	Hot Holding	156				
Diced tomatoes	Cold Holding	38				
Sausage	Hot Holding	149				
Ground beef	Hot Holding	169				
Avocado	Cold Holding	37				
Chicken	Reheating	189				

Observed Violations

Total # 3

Repeated # 0

41: Scoop handles down in cheese on line

42: Pans stacked wet on shelf over 3 comp sink

55: No permit posted

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



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Establishment Number : 605195818

Comments/Other Observations

1: (IN): ANSI Certified Manager present.

- 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.

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 source info

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: (NO) No raw animal foods cooked during inspection.

17: See food temps

- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: See food temps

20: See food temps

21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.

- 22: (NO) Time as a public health control is not being used during the inspection.
- 23: (NA) Establishment does not serve animal food that is raw or undercooked.
- 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: Taco Bell #23043

Establishment Number : 605195818

Comments/Other Observations (cont'd)

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

Establishment Information Establishment Name: Taco Bell #23043

Establishment Number # 605195818

Sources				
Source Type:	Food	Source:	McLanes	
Source Type:	Water	Source:	City	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		

Additional Comments