



**TENNESSEE DEPARTMENT OF HEALTH  
DIVISION OF ENVIRONMENTAL HEALTH  
FOOD INSPECTION DATA**



***Establishment Information***

Establishment Name: Taco Bell #23043

Establishment Number #: 605195818

***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)
Three comp sink	Quat	100	
Sani Bucket	Quat	100	

***Equipment Temperature***

Description	Temperature ( Fahrenheit)
Heated Cabinet	167
Shell Warmer Hot Holding Cabinet	159
Slide Door Warmer	206
Delfield RIF	-0.5

***Food Temperature***

Description	State of Food	Temperature ( Fahrenheit)
Black Beans	Hot Holding	158
Chicken	Hot Holding	168
Ground Beef	Hot Holding	169
Shredded Lettuce	Cold Holding	36
Diced Tomatoes	Cold Holding	37
Shredded Cheese	Cold Holding	38
Guacamole	Cold Holding	37
Rolled Chicken Taco	Hot Holding	171
Potatoes	Hot Holding	145
Steak	Hot Holding	162
Rice	Hot Holding	159
Rolled Chicken Tacos	Cooking	191
Eggs	Thawing	32
Chicken	Reheating	188

### Observed Violations

Total # 1

Repeated # 0

42: Metal and plastic pans stacked wet on shelf above three comp sink

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**Comments/Other Observations**

- 1: (IN): ANSI Certified Manager present.
- 2: Establishment has 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:
- 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 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.
- 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: See temps
- 17: (IN) All TCS foods are properly reheated for hot holding.
- 18: No foods observed cooling during inspection
- 19: See temps
- 20: See temps
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: TILT time tickets in time window and labeled on food items
- 23: (NA) Establishment does not serve animal food that is raw or undercooked.
- 24:
- 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.***

\*\*\*See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

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**Comments/Other Observations (cont'd)****Additional Comments (cont'd)**

***See last page for additional comments.***



<b>Establishment Information</b>	
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Establishment Number #:	605195818

**Sources**

Source Type:	Water	Source:	City
Source Type:	Food	Source:	McClanes
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

**Additional Comments**