



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

99

Establishment Name Taco Bell #23043 Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile
Address 1672 W. Main St. ☐ Temporary ☐ Seasonal
City Lebanon Time in 01:04 PM AM / PM Time out 02:00 PM AM / PM
Inspection Date 02/29/2024 Establishment # 605195818 Embargoed 0
Purpose of Inspection ☒ Routine ☐ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other
Risk Category ☒ 1 ☐ 2 ☐ 3 ☐ 4 Follow-up Required ☐ Yes ☒ No Number of Seats 60

Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public Health interventions are control measures to prevent illness or injury.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

(Mark designated compliance status (IN, OUT, NA, 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					NA=not applicable					NO=not observed					COS=corrected on-site during inspection					R=repeat (violation of the same code provision)				
Compliance Status															COS			R			WT								
IN	OUT	NA	NO												COS	R	WT												
Supervision																													
1	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Person in charge present, demonstrates knowledge, and performs duties.											<input type="radio"/>	<input type="radio"/>	5											
Employee Health																													
2	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Management and food employee awareness, reporting											<input type="radio"/>	<input type="radio"/>	5											
3	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper use of restriction and exclusion											<input type="radio"/>	<input type="radio"/>												
Good Hygienic Practices																													
4	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper eating, tasting, drinking, or tobacco use											<input type="radio"/>	<input type="radio"/>	5											
5	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	No discharge from eyes, nose, and mouth											<input type="radio"/>	<input type="radio"/>												
Preventing Contamination by Hands																													
6	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Hands clean and properly washed											<input type="radio"/>	<input type="radio"/>	5											
7	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	No bare hand contact with ready-to-eat foods or approved alternate procedures followed											<input type="radio"/>	<input type="radio"/>												
8	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Handwashing sinks properly supplied and accessible											<input type="radio"/>	<input type="radio"/>	2											
Approved Source																													
9	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Food obtained from approved source											<input type="radio"/>	<input type="radio"/>												
10	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Food received at proper temperature											<input type="radio"/>	<input type="radio"/>	5											
11	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Food in good condition, safe, and unadulterated											<input type="radio"/>	<input type="radio"/>												
12	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Required records available: shell stock tags, parasite destruction											<input type="radio"/>	<input type="radio"/>												
Protection from Contamination																													
13	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Food separated and protected											<input type="radio"/>	<input type="radio"/>	4											
14	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Food-contact surfaces: cleaned and sanitized											<input type="radio"/>	<input type="radio"/>	5											
15	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper disposition of unsafe food, returned food not re-served											<input type="radio"/>	<input type="radio"/>	2											

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Compliance Status															COS			R			WT								
IN	OUT	NA	NO												COS	R	WT												
Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods																													
16	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper cooking time and temperatures											<input type="radio"/>	<input type="radio"/>	5											
17	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper reheating procedures for hot holding											<input type="radio"/>	<input type="radio"/>												
Cooling and Holding, Date Marking, and Time as a Public Health Control																													
18	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper cooling time and temperature											<input type="radio"/>	<input type="radio"/>												
19	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper hot holding temperatures											<input type="radio"/>	<input type="radio"/>	5											
20	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper cold holding temperatures											<input type="radio"/>	<input type="radio"/>												
21	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper date marking and disposition											<input type="radio"/>	<input type="radio"/>												
22	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Time as a public health control: procedures and records											<input type="radio"/>	<input type="radio"/>												
Consumer Advisory																													
23	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Consumer advisory provided for raw and undercooked food											<input type="radio"/>	<input type="radio"/>	4											
Highly Susceptible Populations																													
24	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Pasteurized foods used; prohibited foods not offered											<input type="radio"/>	<input type="radio"/>	5											
Chemicals																													
25	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Food additives: approved and properly used											<input type="radio"/>	<input type="radio"/>	5											
26	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Toxic substances properly identified, stored, used											<input type="radio"/>	<input type="radio"/>												
Conformance with Approved Procedures																													
27	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Compliance with variance, specialized process, and HACCP plan											<input type="radio"/>	<input type="radio"/>	5											

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

GOOD RETAIL PRACTICES

OUT=not in compliance					COS=corrected on-site during inspection					R=repeat (violation of the same code provision)								
Compliance Status										COS			R			WT		
OUT										COS	R	WT						
Safe Food and Water																		
28	<input checked="" type="radio"/>	Pasteurized eggs used where required									<input type="radio"/>	<input type="radio"/>	1					
29	<input checked="" type="radio"/>	Water and ice from approved source									<input type="radio"/>	<input type="radio"/>	2					
30	<input checked="" type="radio"/>	Variance obtained for specialized processing methods									<input type="radio"/>	<input type="radio"/>	1					
Food Temperature Control																		
31	<input checked="" type="radio"/>	Proper cooling methods used; adequate equipment for temperature control									<input type="radio"/>	<input type="radio"/>	2					
32	<input checked="" type="radio"/>	Plant food properly cooked for hot holding									<input type="radio"/>	<input type="radio"/>	1					
33	<input checked="" type="radio"/>	Approved thawing methods used									<input type="radio"/>	<input type="radio"/>	1					
34	<input checked="" type="radio"/>	Thermometers provided and accurate									<input type="radio"/>	<input type="radio"/>	1					
Food Identification																		
35	<input checked="" type="radio"/>	Food properly labeled; original container; required records available									<input type="radio"/>	<input type="radio"/>	1					
Prevention of Food Contamination																		
36	<input checked="" type="radio"/>	Insects, rodents, and animals not present									<input type="radio"/>	<input type="radio"/>	2					
37	<input checked="" type="radio"/>	Contamination prevented during food preparation, storage & display									<input type="radio"/>	<input type="radio"/>	1					
38	<input checked="" type="radio"/>	Personal cleanliness									<input type="radio"/>	<input type="radio"/>	1					
39	<input checked="" type="radio"/>	Wiping cloths: properly used and stored									<input type="radio"/>	<input type="radio"/>	1					
40	<input checked="" type="radio"/>	Washing fruits and vegetables									<input type="radio"/>	<input type="radio"/>	1					
Proper Use of Utensils																		
41	<input checked="" type="radio"/>	In-use utensils; properly stored									<input type="radio"/>	<input type="radio"/>	1					
42	<input checked="" type="radio"/>	Utensils, equipment and linens; properly stored, dried, handled									<input type="radio"/>	<input type="radio"/>	1					
43	<input checked="" type="radio"/>	Single-use/single-service articles; properly stored, used									<input type="radio"/>	<input type="radio"/>	1					
44	<input checked="" type="radio"/>	Gloves used properly									<input type="radio"/>	<input type="radio"/>	1					

OUT=not in compliance					COS=corrected on-site during inspection					R=repeat (violation of the same code provision)								
Compliance Status										COS			R			WT		
OUT										COS	R	WT						
Utensils and Equipment																		
45	<input checked="" type="radio"/>	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used									<input type="radio"/>	<input type="radio"/>	1					
46	<input checked="" type="radio"/>	Warewashing facilities, installed, maintained, used, test strips									<input type="radio"/>	<input type="radio"/>	1					
47	<input checked="" type="radio"/>	Nonfood-contact surfaces clean									<input type="radio"/>	<input type="radio"/>	1					
Physical Facilities																		
48	<input checked="" type="radio"/>	Hot and cold water available; adequate pressure									<input type="radio"/>	<input type="radio"/>	2					
49	<input checked="" type="radio"/>	Plumbing installed; proper backflow devices									<input type="radio"/>	<input type="radio"/>	2					
50	<input checked="" type="radio"/>	Sewage and waste water properly disposed									<input type="radio"/>	<input type="radio"/>	2					
51	<input checked="" type="radio"/>	Toilet facilities: properly constructed, supplied, cleaned									<input type="radio"/>	<input type="radio"/>	1					
52	<input checked="" type="radio"/>	Garbage/refuse properly disposed; facilities maintained									<input type="radio"/>	<input type="radio"/>	1					
53	<input checked="" type="radio"/>	Physical facilities installed, maintained, and clean									<input type="radio"/>	<input type="radio"/>	1					
54	<input checked="" type="radio"/>	Adequate ventilation and lighting; designated areas used									<input type="radio"/>	<input type="radio"/>	1					
Administrative Items																		
55	<input checked="" type="radio"/>	Current permit posted									<input type="radio"/>	<input type="radio"/>	0					
56	<input checked="" type="radio"/>	Most recent inspection posted									<input type="radio"/>	<input type="radio"/>						
Compliance Status																		
										YES	NO	WT						
Non-Smokers Protection Act																		
57	<input checked="" type="radio"/>	Compliance with TN Non-Smoker Protection Act									<input checked="" type="radio"/>	<input type="radio"/>	0					
58	<input checked="" type="radio"/>	Tobacco products offered for sale									<input type="radio"/>	<input type="radio"/>						
59	<input checked="" type="radio"/>	If tobacco products are sold, NSPA survey completed									<input type="radio"/>	<input type="radio"/>						

Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous manner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this report. T.C.A. sections 26-14-706, 26-14-708, 26-14-709, 26-14-711, 26-14-715, 26-14-716, 4-5-329.

Signature of Person In Charge 02/29/2024 Date Denise Pass Signature of Environmental Health Specialist 02/29/2024 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**



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)
Sani Bucket	Quat	100	
Three comp sink	Quat	100	

Equipment Temperature

Description	Temperature (Fahrenheit)
Heated Cabinet	167
Tottrilla Shell Warmer	160
208 Cabinet	230
Cold Well Prep RIC	32

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Rice	Hot Holding	183
Refried Beans	Hot Holding	149
Chicken	Hot Holding	165
Ground Beef	Hot Holding	170
Steak	Hot Holding	190
Shredded Lettuce	Cold Holding	37
Shredded Cheese	Cold Holding	37
Diced Tomatoes	Cold Holding	36
Diced Potatoes	Hot Holding	187
Chicken Crispanada	Hot Holding	155
Eggs	Cold Holding	38

Observed Violations

Total # 1

Repeated # 0

42: Metal pans stacked wet on shelving in front of prep sink/ next to WIC

TENNESSEE DEPARTMENT OF HEALTH
DIVISION OF ENVIRONMENTAL HEALTH
FOOD INSPECTION DATA



Establishment Information

Establishment Name: Taco Bell #23043

Establishment Number : 605195818

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: No foods observed being cooked during inspection
- 17: (NO) No TCS foods reheated during inspection.
- 18: No foods observed in 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: Food items are labeled and dated with TILT ticket TILT tickets are in time window for TILT procedure
- 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.

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
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Sources

Source Type: Water

Source:	City
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Source Type:	Food
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Source: Mclanes

Source Type:

Source:

Source Type:

Source:

Source Type:

Source:

Additional Comments