

Establishment Name

Inspection Date

Address

City

Taco Bell

TENNESSEE DEPARTMENT OF HEALTH

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

Type of Establishment

O Farmer's Market Food Unit

Remanent O Mobile

SCORE

6705 Eastgate Blvd O Temporary O Seasonal

Lebanon Time in 12:57; PM AM/PM Time out 01:55; PM AM/PM 03/29/2021 Establishment # 605304689 Embargoed 0

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

Number of Seats 60 Risk Category О3 Follow-up Required O Yes 疑 No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

s (IN, OUT, NA, NO) for

117	IN-in compliance				OUT=not in compliance NA=not applicable NO=not observed		0	
					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Supervision			
1	×	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	ЭK	0			Management and food employee awareness; reporting	0	0	
3	寒	0			Proper use of restriction and exclusion	0	0	5
	IN	OUT	NA	NO	Good Hyglenic Practices			
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	0
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	黨	0		0	Hands clean and properly washed	0	0	
7	級	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	300	0			Handwashing sinks properly supplied and accessible	0	0	2
Ť	IN	_	NA	NO	Approved Source	Ť	_	-
9	窓	0			Food obtained from approved source	0	0	$\overline{}$
10	0	0	0	28	Food received at proper temperature	0	0	
11	×	0			Food in good condition, safe, and unadulterated	0	0	5
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	窓	0	0		Food separated and protected	0	0	4
14	X	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2

					Compliance Status	COS	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	寒	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	Proper reheating procedures for hot holding	8	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	243	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	335		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	X		Food additives: approved and properly used	0	0	5
26	80	0			Toxic substances properly identified, stored, used	0	0	3
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	冥		Compliance with variance, specialized process, and HACCP plan	0	0	5

od Retail Practices are preventive m s to control the introduction of pathoge s, chemicals, and physical objects into foods.

		OUT=not in compliance COS=com				L PRA		2.7
		Compliance Status			WT	inspect	on	
	OUT		005	- 1		\vdash	OUT	_
28	-	Caro i con amo i i mon	-	_	_		-	C
29		Pasteurized eggs used where required Water and ice from approved source	18	0	H	45	0	Foo
30		Variance obtained for specialized processing methods	18	ŏ	1	\vdash	_	con
30	OUT	Food Temperature Control		_		46	0	Wa
	-	Proper cooling methods used; adequate equipment for temperature	T			47	0	Nor
31	0	control	0	0	2		OUT	
32	0	Plant food properly cooked for hot holding	0	0	1	48	0	Hot
33	0	Approved thawing methods used	0	0	1	49	0	Plu
34	0	Thermometers provided and accurate	0	0	1	50	0	Sev
	OUT	Food Identification				51	0	Toil
35	0	Food properly labeled; original container; required records available	0	0	1	52	0	Gar
	OUT	Prevention of Food Contamination				53	0	Phy
36	0	Insects, rodents, and animals not present	0	0	2	54	0	Ade
37	0	Contamination prevented during food preparation, storage & display	0	0	1		OUT	Г
38	0	Personal cleanliness	0	0	1	55	0	Cur
39	0	Wiping cloths: properly used and stored	0	0	1	56	0	Mos
40	0	Washing fruits and vegetables	0	0	1			_
	OUT	Proper Use of Utensils						
41	120	in-use utensils; properly stored	0	0	1	57		Cor
42	13%	Utensils, equipment and linens; properly stored, dried, handled	0	0	1	58]	Tob
43		Single-use/single-service articles; properly stored, used	0	0	1	59	1	If to
44	0	Gloves used properly	0	0	1			

Signature of Person In Charge

spect	ion	R-repeat (violation of the same code provision)		
		Compliance Status	COS	R	WT
	OUT	Utensils and Equipment		_	
45	0	Food and norfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	0	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	2
49	0	Plumbing installed; proper backflow devices	0	0	2
50	0	Sewage and waste water properly disposed	0	0	2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	1
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	0	Physical facilities installed, maintained, and clean	0	0	1
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items	Т		
55	0	Current permit posted	ि	0	6
56	0	Most recent inspection posted	0	0	۰
		Compliance Status	YES	NO	WT
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- 3%	0	
58		Tobacco products offered for sale	0	0	0
59		If tobacco products are sold, NSPA survey completed	0	0	

er. You have the right to request a l ten (10) days of the date of the 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320

> 03/29/2021 Signature of Environmental Health Specialist Date

Date

**** 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) 6154445325 Please call (to sign-up for a class.

03/29/2021

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Taco Bell

Establishment Number #: |605304689

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 inflitrating into areas where smoking is prohibited.

Smoking observed where smoking is prohibited by the Act.

Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)						
3 comp sink	QA	300							

Equipment Temperature					
Description	Temperature (Fahrenheit)				
Ric	38				
Rif	-2				
Wic	37				
Wif	-9				

Food Temperature		
Description	State of Food	Temperature (Fahrenheit
Refried beans	Hot Holding	150
Steak	Hot Holding	154
Chicken	Hot Holding	157
Rice Line	Hot Holding	167
Rice warmer	Hot Holding	146
Diced tomatoes	Cold Holding	38
Guacamole	Cold Holding	40

Observed Violations							
Total # 2							
Repeated # ()							
41: Scoop handle down in cheese							
42: Dishes stacked wet on shelf across from 3 comp sink.							
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[&]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

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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.
- 6: Employee washed hands when changing gloves
- 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: (NO) No TCS foods reheated during inspection.
- 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:

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 Number: 6053046899 Comments/Other Observations (cont'd) Additional Comments (cont'd) See last page for additional comments.	Establishment Information	
Establishment Number: 605304689 Comments/Other Observations (cont'd) Additional Comments (cont'd)	Establishment Name: Taco Bell	
Additional Comments (cont'd)		
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Additional Comments (cont'd)	Comments/Other Observations (cont'd)	
See last page for additional comments.		
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Establishment Information Establishment Name: Ta		
Establishment Number #	605304689	

Establishment Number #;	605304689			
Sources				
Source Type:	Water	Source:	City	
Source Type:	Food	Source:	McLane	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Additional Comme	ents			