# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

		H.	A.C.												_	7	
Esta	abisi	hmen	t Nam		TACO BELL #4793					Tur	o of F	Establi	e la seco	O Farmer's Market Food Unit O Mobile			
Add	iress				2541 MURFREESBORO RD					1 yş	Xe of E	151300	Shime	O Temporary O Seasonal			
City	,				Nashville Time i	03	3:5	3 F	M	A	4/P	и Тi	me or	at 04:20:PM AM / PM			
		on Da	te		01/11/2024 Establishment # 60525599					-	d 0						
			specti		O Routine A Follow-up O Complaint			O Pre			-		Cor	nsultation/Other			
		tegon			O1 102 O3			04						up Required O Yes 🕄 No Number of S	Seats	51	
			isk F	acte	rs are food preparation practices and employee	beha	vior	s mo	st co	min	only	repo	ortec	to the Centers for Disease Control and Preven		_	
			_	18 C	ontributing factors in foodborne illness outbreak FOODBORNE ILLNESS RI												
		(Ma	ırk dəsi	gnai	ed compliance status (IN, OUT, NA, NO) for each aumbered her										egory.)		
IN	in c	ompili	ance		OUT=not in compliance NA=not applicable NO=not observ Compliance Status	ed COS	R	the second s	S=cor	recte	d on-si	ite duri	ng ins	pection R=repeat (violation of the same code provis Compliance Status		R	WT
	IN	OUT	NA	NO	Supervision					IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature		_	
1	×	0	_		Person in charge present, demonstrates knowledge, and performs duties.	0	0	5	16	0	0	11	0	Control For Safety (TCS) Foods Proper cooking time and temperatures	0	o	
Ļ			NA	NO	Employee Health	~				ŏ	ŏ	õ		Proper reheating procedures for hot holding	8	ŏ	5
	X	0			Management and food employee awareness; reporting Proper use of restriction and exclusion	0	0	5		IN	ουτ	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
	IN		NA		Good Hygienic Practices				18		0	0		Proper cooling time and temperature	0	0	_
4	X	0	-	_	Proper eating, tasting, drinking, or tobacco use No discharge from eyes, nose, and mouth	0	0	5		No.	0	0	0	Proper hot holding temperatures Proper cold holding temperatures	8	00	
	IN	OUT	NA	NO	Preventing Contamination by Hands					X			0	Proper date marking and disposition	ŏ	ŏ	5
6	皇鼠	0 0	0		Hands clean and properly washed No bare hand contact with ready-to-eat foods or approved	0	0	5	22	0	0	×	-	Time as a public health control: procedures and records	0	이	
8	a X		•	-	alternate procedures followed Handwashing sinks property supplied and accessible	-	0	2			OUT	_	NO	Consumer Advisory Consumer advisory provided for raw and undercooked			
	IN	OUT	NA	NO	Approved Source			_	23	0	0	篇	110	food	0	이	4
10	高の	0	0	2	Food obtained from approved source Food received at proper temperature	0	0		24	IN O	OUT	NA	NO	Highly Susceptible Populations		0	
	×		6-4		Food in good condition, safe, and unadulterated Required records available: shell stock tags, parasite	0	0	5	24			-		Pasteurized foods used; prohibited foods not offered	0	9	9
12	0	0	XX NA	0	destruction	0	0		25	IN	OUT			Chemicals			
13	0	0	巖	NO	Protection from Contamination Food separated and protected	0	0	4	25	<b>0</b> <u>実</u>	00	X		Food additives: approved and properly used Toxic substances properly identified, stored, used	0	허	5
14	×	0	0		Food-contact surfaces: cleaned and sanitized		0					NA	NO	Conformance with Approved Procedures		_	
15	黛	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	黨		Compliance with variance, specialized process, and HACCP plan	0	0	5
					d Retail Practices are preventive measures to co	ontro					-	_	gens	, chemicals, and physical objects into foods.			
				900		600		-	- 12 A A A								
					not in compliance COS=com		1-site				1018	3		R-repeat (violation of the same code provision)		_	
		OUT			Enot in compliance COS=come Compliance Status Safe Food and Water		1-site			ction		3		Compliance Status	COS	R	WT
	28	0	Paste	ou	Compliance Status Safe Food and Water d eggs used where required	Cled or COS	R R	WT		ction 0	UT O F	ood ar		Compliance Status Utensils and Equipment nfood-contact surfaces cleanable, properly designed,	0	R O	WT
2	_	000	Paste Water Variar	OU unize	Compliance Status Safe Food and Water d eggs used where required ice from approved source btained for specialized processing methods	Cled o COS O O	R R	WT	inspe 4	ction 5	0 Fi	ood ar	cted,	Compliance Status Utensils and Equipment nfood-contact surfaces cleanable, properly designed, and used	0	0	
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PH-2267 (Rev. 6-15)	Free food safety training class	ses are available each mor	th at the county health department.	RDA 629
1192201 (Nev. 0-10)	Please call (	) 6153405620	to sign-up for a class.	101015

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



### Establishment Information

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Establishment Name: TACO BELL #4793 Establishment Number # 605255997

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.	
	<u> </u>

Warewashing Info											
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)								

Equipment l'emperature	
Description	Temperature (Fahrenheit)

Description	State of Food	Temperature ( Fahrenheit

Observed Violations	
Total # 2 Repeated # 0	
Repeated # 0	
37:	
50:	
50.	

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



Establishment	Information

Establishment Name: TACO BELL #4793 Establishment Number : 605255997

Comments/Other Observations
1:
1: 2: 3: 4: 5: 6: 7: 8: 9: 10: 11: 12: 13: 14: 15: 16: 17: 18: 19: 19: 19: 19: 10: 11: 12: 13: 14: 15: 16: 17: 18: 19: 19: 10: 11: 12: 13: 14: 15: 16: 17: 17: 18: 19: 19: 19: 10: 11: 12: 13: 14: 15: 16: 17: 17: 18: 19: 19: 19: 10: 11: 12: 13: 14: 15: 16: 17: 17: 18: 19: 19: 19: 10: 11: 11: 12: 13: 14: 15: 16: 17: 17: 17: 18: 19: 19: 19: 19: 19: 19: 19: 19
3:
4:
5:
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12.
13.
14. 15 <sup>.</sup>
16 <sup>.</sup>
17.
18:
19:
20: Seasoned beef in Walk in cooler at 43°, cut lettuce at 42°, 3cheese blend in Walk in cooler at 42°. Walk in cooler at
38°. Cooler was repaired at 10:30 am and is fully operational .
22:
21: 22: 23: 24: 25: 26: 27:
24:
25:
26:
27:
57: "No Smoking" signs or the international "No Smoking" symbol are not conspicuously posted at every entrance.
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 #4793							

Establishment Number : 605255997

Comments/Other Observations (cont'd)

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

# Establishment Information

Establishment Name: TACO BELL #4793 Establishment Number # 605255997

Sources		
Source Type:	Source:	

# Additional Comments

All critical violations have been corrected. Walk in cooler operating properly.