

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

Number of Seats 82

O Farmer's Market Food Unit Taco Bell #9435 Permanent O Mobile Establishment Name Type of Establishment 990 Murfreesboro Rd. O Temporary O Seasonal Address Nashville Time in 10:10 AM AM / PM Time out 11:05:AM City 05/10/2023 Establishment # 605121105 Embargoed 0 Inspection Date

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

Risk Category О3 04 Follow-up Required O Yes 疑 No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

s (IN, OUT, NA, NO) for

10	e in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		C)\$=cor	recte	d on-si	te duri	ing
		_			Compliance Status	cos	R	WT					
	IN	OUT	NA	NO	Supervision					IN	оит	NA	N
1	×	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	0	0	0	S
	IN	OUT	NA	NO	Employee Health				17	200	0	0	Ĭ
2	700	0			Management and food employee awareness; reporting	0	0						Т
3	×	0			Proper use of restriction and exclusion	0	0	5		IN	OUT	NA	N
	IN	OUT	NA	NO	Good Hygienic Practices				18	0	0	0	B
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	19	文	0	0	7
5	滋	0		0	No discharge from eyes, nose, and mouth	0	0	l ° l	20	245	0	0	П
	IN	OUT	NA	NO	Preventing Contamination by Hands				21	0	0	746	7
6	100	0		0	Hands clean and properly washed	0	0		22	0	0	×	Γ,
7	×	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	-	IN	OUT	NA.	IN.
8	X	0			Handwashing sinks properly supplied and accessible	0	0	2	23	0	0	×	П
	IN	OUT	NA	NO	Approved Source				23	0	0	240	
9	黨	0			Food obtained from approved source	0	0			IN	OUT	NA	N
10	0	0	0	×	Food received at proper temperature	0	0	1	24	0	0	320	П
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	24	0	•	000	
12	0	0	Ж	0	Required records available: shell stock tags, parasite destruction	0	0			IN	оит	NA	N
	IN	OUT	NA	NO	Protection from Contamination				25		0	3%	Г
13	0	0	黨		Food separated and protected	0	0	4	26	黨	0		_
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	N
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×	

					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	8	0	0	0	Proper reheating procedures for hot holding	0	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	24	0	0		Proper cold holding temperatures	0	0	5
21	0	0	380	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	333		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	3%		Food additives: approved and properly used	0	0	5
26	黨	0			Toxic substances properly identified, stored, used	0	0	9
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

troduction of pathoge ns, chemicals, and physical objects into foods.

L PRACTICES

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	W
	OUT	Safe Food and Water			
28	0	Pasteurized eggs used where required	0	0	Г
29	0	Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	Ľ
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	1
34	0	Thermometers provided and accurate	0	0	г
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	,
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	:
37	0	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	Г
39	0	Wiping cloths; properly used and stored	0	0	
40	0	Washing fruits and vegetables	0	0	ļ
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	Г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	
43	0	Single-use/single-service articles; properly stored, used	0	0	
44	10	Gloves used properly	0	0	

pect		R-repeat (violation of the same code provision Compliance Status	cos	R	W
	OUT	Utensils and Equipment			
45	M	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	
47	0	Nonfood-contact surfaces clean	0	0	
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	
49	黨	Plumbing installed; proper backflow devices	0	0	- 7
50	0	Sewage and waste water properly disposed	0	0	- :
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	
53	2%	Physical facilities installed, maintained, and clean	0	0	
54	0	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items			
55	0	Current permit posted	0	0	П
56	0	Most recent inspection posted	0	0	
		Compliance Status	YES	NO	٧
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	×	0	
58		Tobacco products offered for sale	0	0	١ ١
59		If tobacco products are sold, NSPA survey completed	0	0	

cuous manner. You have the right to request a hi n (10) days of the date of the

قق 05/10/2023

Signature of Person In Charge

Date Signature of Environmental Health Specialist

05/10/2023 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) 6153405620 Please call (to sign-up for a class.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Taco Bell #9435
Establishment Number #: 605121105

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 (Fahrenhelt)							
3 compartment sink Wash bucket	Qa Qa	200 200								

Equipment Temperature						
Description	Temperature (Fahrenheit)					
Warming cabinet	213					
Low Reach in cooler on line	40					
Warming cabinet	161					
Warming cabinet chips	164					

Food Temperature		
Description	State of Food	Temperature (Fahrenheit
Potatoes in warming cabinet	Cold Holding	159
Diced tomatoes in open top prep cooler	Cold Holding	37
Cooked beef in steam table	Hot Holding	178
Cooked beans in steam table	Hot Holding	156
Cooked beef in warming cabinet	Hot Holding	152
Cooked rice in warming cabinet	Hot Holding	143
Diced cooked chicken in Walk in cooler	Thawing	33
Cooked beef in Walk in cooler	Cold Holding	34

Observed Made frage
Observed Violations
Total # 4
45: Caulking missing at the bottom of mop sink floor basin this basin is on the other side of the wall from the pooling liquids. 49: Sanitizing dispensing handle at 3 compartment sink is spraying sanitizer
mixed water out at the attachment hose onto the wall and rinse basin. 53: Ice buildup around the Walk in freezer door and floor. 53: Pooling of a milky liquid in back storage area by employee shoes and single
service lids.

[&]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

Establishment Name: Taco Bell #9435 Establishment Number: 605121105

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Health policy available on site and posted
- 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 is observed washing hands and gloving before food preparation.
- 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.

- 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: No raw animal foods on site
- 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 cooked at time of inspection
- 17: (IN) All TCS foods are properly reheated for hot holding.

18:

- 19: See temperature log.
- 20: See temperature log.
- 21: (NA) No Ready-to-eat, TCS foods prepared on premise and held, or commercial containers of ready-to-eat food opened and held, over 24 hours.
- 22: (NA) No food held under time as a public health control.
- 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:

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 Name: Taco Bell #9435	
Establishment Number: 605121105	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	

Establishment Information

Establishment Inform	nation			
Establishment Name: Ta	co Bell #9435			
Establishment Number #:	605121105			
Sources				
	Fard	0	Ma Olai'a	
Source Type:	Food	Source:	McClain	
Course Type	Motor	Course	City.	
Source Type:	Water	Source:	City	
Source Type:		Source:		
Journe Type.		Source.		
Source Type:		Source:		
1 00000, p.o		333.33		
Source Type:		Source:		
j ''				
Additional Comme	nts			