### TENNESSEE DEPARTMENT OF HEALTH VICE ESTABLISHMENT INSPECTION REPO

			ALC: N		FOOD SERVICE ESTABLISHMENT INSPECTION REPORT								SCORE						
Establishment Name			t Nan		Taco Bell #029066 9341 Dayton Pike O Fermer's Market Food Unit Permanent O Mobile														
Address					9341 Dayton Pike. Type of Establishment O Temporary O Seasonal										/				
City					Soddy Daisy Time in 01:50 PM AM / PM Time out 02:20; PM AM / PM														
Insp	ectic	n Da	rte		12/07/2022 🖩	2/07/2022 Establishment # 605212648 Embargoed 0													
			spect			low-up O Complaint			_	elimir				Cor	nsultation/Other				
Risk	Cat	egor	y		01 322	03			<b>O</b> 4				Fo	llow-	up Required O Yes 質 No	Number of S	eats	63	
	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																		
IN	=in cr	(Ch ompili		algaat	of compliance status (IR, OU OUT=not in compliance NA			item							ach item as applicable. Deduct points for ca pection R=repeat (violation of the				
	_	_			Compliance	Status	Cos	R		Ē				-90	Compliance Status		cos	R	WΤ
	_	OUT	NA	NO		ervision emonstrates knowledge, and			_		IN	ουτ	NA	NO	Cooking and Reheating of Time/Te Control For Safety (TCS) Fe				
	邕	O OUT	NA	NO	performs duties	yee Health	0	0	5		0 家	00			Proper cooking time and temperatures Proper reheating procedures for hot holding	na	8	응	5
2	X	0	101		Management and food emp	loyee awareness; reporting	0		5	Ë	IN		NA	NO	Cooling and Holding, Date Marking,	-		-	
	<u>第</u>	0	NA		Proper use of restriction and Good Hype	d exclusion	0	0		18	0	0	0		a Public Health Contro Proper cooling time and temperature	1	0		_
4	20	0	10-1	0	Proper eating, tasting, drink	ing, or tobacco use	0	0	5	19	家	0	0	õ	Proper hot holding temperatures		0	0	
		OUT	NA	NO		amination by Hands	0				100	00			Proper cold holding temperatures Proper date marking and disposition		8	8	5
	皇鼠	0 0	0	_	Hands clean and properly w No bare hand contact with r	ashed eady-to-eat foods or approved	0	0 0	5	22	0	0	×	0	Time as a public health control: procedure	is and records	0	0	
	84 100		0	0	alternate procedures follow Handwashing sinks property			0	2	-	IN	OUT	_	NO	Consumer Advisory Consumer advisory provided for raw and	undercooked		_	
	IN 嵐	OUT	NA	_		ed Source		0	_	23	O IN	O OUT	XX NA	NO	food Highly Susceptible Populat		0	이	4
10	0	0	0		Food received at proper ten	nperature	0	0	5	24	_	0	20		Pasteurized foods used; prohibited foods		0	0	5
	<u>米</u>	0	×	0	Food in good condition, safe Required records available:		0	0	Ĭ		IN		NA	NO	Chemicals			_	
H	IN	OUT	NA	NO	destruction Protection fro	m Contamination				25	0	0	X		Food additives: approved and properly us			0	5
		00	<u>家</u> 0		Food separated and protect Food-contact surfaces: clea		8	8	4	26	<u>i</u>		NA	NO	Toxic substances properly identified, store Conformance with Approved Pr		0	0	•
	2	0			Proper disposition of unsafe served	food, returned food not re-	0	0	2	27	0	0	実		Compliance with variance, specialized pro HACCP plan	cess, and	0	0	5
	_	_		6		annual in annual to a			. In the			-	- 41		, chemicals, and physical objects	Into foods			_
				000	a Retail Practices are	preventive measures to c						ICER ICER		yens	, chemicals, and physical objects	into tooda.			
				00	not in compliance	COS=com	ected o	n-site	during			IGR	•		R-repeat (violation of the same	code provision)			
		OUT			Compliance Safe Food an		cos	R	WT		0	UT			Compliance Status Utensils and Equipment		cos	R	WT
2					d eggs used where required ice from approved source			8					/ designed,	0	0	1			
3	0	_	Varia		obtained for specialized processing methods Food Temperature Control			ŏ	ĩ	4	6 (	-			g facilities, installed, maintained, used, test	t strips	0	0	1
3	_		Prop			e equipment for temperature	0	0	2	4	_	_	lonfoo	d-cor	tact surfaces clean		0	0	1
3		-	contr Plant		properly cooked for hot hold	ing	0		1	4		UT D H	lot and	l cold	Physical Facilities water available; adequate pressure		0	ा	2
3	_	0	Appr	oved	thawing methods used ters provided and accurate		Ó	0	1	4	9 (	0 P	'lumbir	ng ins	talled; proper backflow devices waste water properly disposed		0	8	2
	_	OUT	Then	nome	Food Identif	cation	0		-		_	-			s: properly constructed, supplied, cleaned			ő	2
3	5	0	Food	i prop	erly labeled; original contain	er; required records available	0	0	1	5	2	<b>0</b>   G	larbag	e/refi	use properly disposed; facilities maintained	1	0	0	1
_	_	OUT			Prevention of Feed					5	_	_			lities installed, maintained, and clean			0	1
3	-	-		-	dents, and animals not pres		0	0	2	5	-	-	dequa	de ve	ntilation and lighting; designated areas use	id.	0	이	1
3	_					preparation, storage & display	0	0	1			UT C		Deter	Administrative items		0	0	
3	9	Ó	Wipir	ng clo	leanliness ths; properly used and store	d	0	0			_	_		-	nit posted inspection posted		0	8	0
4	-	0 OUT	Wasł	hing fi	uits and vegetables Proper Use of	Utensils	0	0	1	F					Compliance Status Non-Smokers Protection A	et	YES	NO	WT
41 O In-use ute			sils; properly stored			8			7				e with TN Non-Smoker Protection Act		ह्य	읽			
4					quipment and linens; proper /single-service articles; prop		0	0		5	8 9				ducts offered for sale oducts are sold, NSPA survey completed		0		0
_	44     O Gloves used properly     O O 1																		
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 conscicuous																			
man	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 68-14-703, 68-14-706, 68-14-708, 68-14-715, 78-140-14-14-14-14-14-14-14-14-14-14-14-14-14-																		
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Signature of	Person	In Charge	
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	12/01	120	22	
-			Data	

Date Signature of Invironmental Health Specialist

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\*\*\*\* Additional food safety information can be found on our website, http://tn.gow/health/article/eh-foodservice \*\*\*\*

PH-2267 (Rev. 6-15)	Free food safety training cla	sses are available each mo	RDA 629	
(101.0-10)	Please call (	) 4232098110	to sign-up for a class.	104 423

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



#### Establishment Information

Establishment Name: Taco Bell #029066 Establishment Number #: 605212648

Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)						
Sani buckets	Chlorine	100							
Three compartment sink	Chlorine	100							

Equipment l'emperature						
Description	Temperature (Fahrenheit)					

Food Temperature						
Description	State of Food	Temperature (Fahrenheit)				
Rice	Hot Holding	168				
Beef	Hot Holding	174				
Chicken	Hot Holding	178				
Diced tomatoes-prep top 1	Cold Holding	39				
Cut leafy greens-prep top 1	Cold Holding	39				
Beans	Hot Holding	147				
Ground beef	Hot Holding	154				
Ground beef-hot box	Hot Holding	149				
Diced tomatoes-walk in	Cold Holding	39				
Cooked chicken-walk in	Cold Holding	39				

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



#### Establishment Information

Establishment Name: Taco Bell #029066

Establishment Number : 605212648

#### Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 2: (IN): PIC has knowledge of symptoms and diseases of foodborne illnesses.
- 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: (IN) Observed proper handwashing by employees.

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: (IN) Food obtained from approved source
- 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 product in facility
- 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: (NA) No raw animal foods served.
- 17: (IN) All TCS foods are properly reheated for hot holding.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: (IN) Hot holding temperatures are held at 135F or above
- 20: (IN) Cold holding temperatures are held at 41F or below
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 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: (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.

# Establishment Information

Establishment Name: Taco Bell #029066

Establishment Number : 605212648

Comments/Other Observations (cont'd)

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

# Establishment Information

Establishment Name: Taco Bell #029066

Establishment Number # 605212648

Sources			
Source Type:	Food	Source:	Mclane
Source Type:	Water	Source:	Water is from approved source
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

## Additional Comments