

Risk Category

01

## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

Follow-up Required

ner's Market Food Unit	
nanent O Mobile	
	<b>.</b>

SCORE

Establishment Name	Taco Bell #034026	Type of Establishment	O Farmer's Market Food Unit  Permanent O Mobile	96
Address	3210 Cummings Hwy.	Type of Establishment	O Temporary O Seasonal	
City	Chattanooga Time in 1	0:15 AM AM / PM Time out 2	10:45:AM_ AM/PM	
Inspection Date	01/03/2022 Establishment # 605255247	Embargoed 0		
Purpose of Inspection	麗Routine O Follow-up O Complaint	O Preliminary O Consult	tation/Other	

**O**3

# FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

117	¥=in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	id		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	D)(	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 Hygienic Practices			
4	300	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	
		OUT	NA	NO	Preventing Contamination by Hands			
6	滋	0		0	Hands clean and properly washed	0	0	
7	氮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	0	26			Handwashing sinks properly supplied and accessible	36	0	2
	IN	OUT	NA	NO	Approved Source			
9	黨	0			Food obtained from approved source	0	0	
10	0	0	0	×	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	0	0	窳		ood separated and protected		0	4
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	×	0			Proper disposition of unsafe food, returned food not re-	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	黨	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	3%	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	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	×		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	9
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

级 Yes O No

#### entrol the introduction of pathogens, chemi

										-	$\overline{}$	$\overline{}$
	GOOD RETAIL PRACTICES											
		OUT=not in compliance COS=com	ected o	n-sit	e di.	uring i	inspect	tion	R-repeat (violation of the same code provision)		_	
		Compliance Status	cos	R	T۷	VΤ			Compliance Status	COS	R	Г
	OUT Safe Food and Water							OUT	Utensiis and Equipment			
28	0	Pasteurized eggs used where required	0	ТО	т	1	45	0	Food and nonfood-contact surfaces cleanable, properly designed,	0	То	Г
29		Water and ice from approved source	0	0		2	40		constructed, and used	_	ľ	L
30		Variance obtained for specialized processing methods	0	0		1	46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	Г
	OUT Food Temperature Control						1		watewashing facilities, installed, maintailied, dised, test strips		_	_
31		Proper cooling methods used; adequate equipment for temperature	0	0	Т	2	47	0	Nonfood-contact surfaces clean	0	0	Т
31	0	control	١ ٠	۱۷	Ή.	۲I		OUT	Physical Facilities			
32	0	Plant food properly cooked for hot holding	0	0	1	1	48	0	Hot and cold water available; adequate pressure	0	Το	т
33		Approved thawing methods used	0	0	1	1	49	0	Plumbing installed; proper backflow devices	0	0	т
34	0	Thermometers provided and accurate	0	То	1	1	50	0	Sewage and waste water properly disposed	0	0	т
	OUT	Food Identification		-	•	-	51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	
35	┰	Food associate labellade existent exercises according a social	0	То	Т	1	52	0	Garbage/refuse properly disposed; facilities maintained	0	0	_
35		Food properly labeled; original container; required records available	"	١٧	1	'	92	-		•	1 -	
	OUT	Prevention of Food Contamination					53	120	Physical facilities installed, maintained, and clean	0	0	Г
36	0	Insects, rodents, and animals not present	0	0	1	2	54	0	Adequate ventilation and lighting; designated areas used	0	0	Γ
37	0	Contamination prevented during food preparation, storage & display	0	0	T	1		оит	Administrative items			
38	0	Personal cleanliness	0	Т	1	1	55	0	Current permit posted	0	То	Т
39	126	Wiping cloths; properly used and stored	0	0	+	1	56	0	Most recent inspection posted	0	0	1
40	0	Washing fruits and vegetables	0	0	1	1	$\Box$		Compliance Status		NO	
	OUT	Proper Use of Utensiis				_			Non-Smokers Protection Act			
41	0	In-use utensils; properly stored	0	ТО	т	1	57		Compliance with TN Non-Smoker Protection Act	X	ТО	Т
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0		1	58	1	Tobacco products offered for sale	0	0	٦
43	0	Single-use/single-service articles; properly stored, used	0	0		1	59	1	If tobacco products are sold, NSPA survey completed	0	0	1
44	0	Gloves used properly	0	0		1			·			

and post the most recent inspection report in a conspicuous manner. You have the right to request a he T.C.A. sections 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. ten (10) days of the date of thi

01/03/2022 -Signature of Person In Charge Date Signature of Environmental Health Specialist

01/03/2022 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. Please call ( ) 4232098110 to sign-up for a class. PH-2267 (Rev. 6-15) RDA 629

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



#### Establishment Information

Establishment Name: Taco Bell #034026
Establishment Number #: |605255247

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)			
Triple Sink	QA	200				

Equipment Temperature	
Description	Temperature (Fahrenheit)
All refrigeration @ 41*F or below. Product temperatures taken from	

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Diced Tomatoes	Cold Holding	34
Shredded Lettuce	Cold Holding	38
Steak (walk in)	Cold Holding	37
Potato Bites	Hot Holding	142
Re-Fried Beans	Hot Holding	170
Ground Beef	Hot Holding	192
Steak	Hot Holding	180
Grilled Chicken	Hot Holding	176

Observed Violations
Total # B
Repeated # 0
8: No paper towels provided in restrooms. (COS) 39: Wiping cloth solution soiled/dirty at end of line. Change wiping cloths and solution as needed.
53: Floors dirty behind/underneath equipment and in walk in cooler unit.
33. I loors unty benindranderneath equipment and in wark in cooler unit.

<sup>&</sup>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 #034026 Establishment Number: 605255247

### 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: (IN): Observed employees washing hands as needed.
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 9: (IN): Food products obtained from approved 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: (NA) No raw animal products served/stored at establishment.
- 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: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: (IN) TCS foods holding at 135\*F or above. See food temperatures listed above.
- 20: (IN)TCS foods holding at 41\*F or below. See food temperatures listed above.
- 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: (IN) Establishment does not allow smoking inside facility.
- 58: (IN): Tobacco products not sold at establishment.

## Additional Comments

See last page for additional comments.

<sup>\*\*\*</sup>See page at the end of this document for any violations that could not be displayed in this space.

<sup>\*\*\*</sup>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 #034026	
Establishment Number: 605255247	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	

Establishment Info	rmation			
	Taco Bell #034026			
Establishment Number #:	605255247			
Sources				
Source Type:	Food	Source:	Approved sources noted	
Source Type:	Water	Source:	Public	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Additional Commo	ents			