## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

131	1.0	- 14	123																
ß		1944 ·	and the second																
					Taco Bell #0	29066										O Farmer's Market Food Unit	3(	Z	
Esta	bisi	hmen	t Nar		0241 Doutor						_	Ту	pe of	Establ	ishme		/(	J	
Add	ress				9341 Daytor Soddy Daisy			01	.1							O Temporary O Seasonal			
City															me o	ut 02:15; PM AM / PM			
		on Da				24 Establishment #		8		_		argoe	d						
Purp	ose	of In	spec	tion	Routine	O Follow-up	O Complaint			O Pr	elimir	nary		c	Cor	nsultation/Other			
Risi	Cat	tegor	•	Facto	O1	22	03	hehe		04		0.000				up Required O Yes 🗱 No Number			; 
		_														control measures to prevent illness or injury			
		(11)	ric de		ed compliance statu											INTERVENTIONS ach liam as applicable. Deduct points for category or sub	catasor	a	
IN	⊧in c	ompli				ce NA=not applicable	NO=not observe									pection R=repeat (violation of the same code pr	wision)		
	IN	OUT	NA	NO	Comp	Supervision		COS	R	WT	F					Compliance Status Cooking and Reheating of Time/Temperature	_	R	WT
1	11 12	0	~		Person in charge pr	resent, demonstrates I	knowledge, and	0	0	5		IN		r NA		Control For Safety (TCS) Foods			
		-	NA	NO	performs duties	Employee Health		-	•	-		5 O	00			Proper cooking time and temperatures Proper reheating procedures for hot holding	- 8	00	5
	X	0			Management and for Proper use of restri	ood employee awaren	ess; reporting	0	0	5		IN	ou	r na	NO	Cooling and Holding, Date Marking, and Time	13		
3	_	OUT	NA	NO	,	d Hygionic Practic	•5	-	•	-	18	0	0	0	33	Public Health Control  Proper cooling time and temperature		0	
4	Š	0				ng, drinking, or tobacc eyes, nose, and mouth		0	0	5	19		8	0		Proper hot holding temperatures Proper cold holding temperatures	0	0	
	IN	out O	NA	NO		ng Contamination b			0		21	1 🐹			0	Proper date marking and disposition	0	0	5
6 7	皇鼠	0	0		No bare hand conta	ct with ready-to-eat fo	ods or approved	0	0	5	22	2 0	0			Time as a public health control: procedures and record	s 0	0	
8	X	0			alternate procedure Handwashing sinks	properly supplied and	accessible		0	2	23	IN 3 O	00	NA NA	NO	Consumer Advisory Consumer advisory provided for raw and undercooked	0	0	4
9	黨	0		NO	Food obtained from			0			-	IN	our		NO	food Highly Susceptible Populations	+	-	
10 11	0 ※	0	0	8	Food received at pr Food in good condit	oper temperature tion, safe, and unadult	erated	00	00	5	24	• 0	0	83		Pasteurized foods used; prohibited foods not offered	0	0	5
12	0	0	X	0	Required records a destruction	vailable: shell stock ta	gs, parasite	0	0			IN	ou	r na	NO	Chemicals			
		OUT		NO		tion from Contamir i protected	ation	0	0	4	25	5 O 6 度	8		J	Food additives: approved and properly used Toxic substances properly identified, stored, used	- 8	0	5
14	黨	0	õ	1	Food-contact surface	ces: cleaned and sanit			ŏ	5		IN		r na		Conformance with Approved Procedures	Ť		
15	黛	0			Proper disposition of served	of unsafe food, returne	d food not re-	0	0	2	27	<u>'</u> 0	0	8		Compliance with variance, specialized process, and HACCP plan	0	0	5
				Goo	d Retail Practic	es are preventive	measures to co	ntro	the	intr	oduc	ction	of	patho	gens	, chemicals, and physical objects into foods			
								600	D R	ar.	L PR	RAC	TICE	8					
				00	T=not in compliance Comp	liance Status	COS=corre	cted or COS			inspe	ection				R-repeat (violation of the same code provisio Compliance Status		R	WT
2	_	OUT	Past	euríze	Safe F d eggs used where	food and Water		0	0	1			TUK	Food a	nd no	Utensils and Equipment nfood-contact surfaces cleanable, properly designed,			
2	9	0	Wate	er and	ice from approved :	source red processing metho	*	0	0 0	2	$\vdash$		_	constru	icted,	and used	0	0	1
		OUT			Food Ten	nperature Control				_		_	-			g facilities, installed, maintained, used, test strips	0	0	1
3	1	0	cont		oling methods used;	adequate equipment	for temperature	0	0	2	H		O NT	vontoo	d-cor	Physical Facilities	0	0	1
3	_				properly cooked for thawing methods us			8	0	1		_				I water available; adequate pressure stalled; proper backflow devices		8	2
3	4		Ther		eters provided and a			0	0	1	5	50	0	Sewag	e and	waste water properly disposed es: properly constructed, supplied, cleaned	0	0	2
3	5		_	i prop		container; required re	cords available	0	0	1		_	_			use properly disposed; facilities maintained	10	0	1
		OUT				Food Contaminati					5	63	0	Physic	al faci	lities installed, maintained, and clean	0	0	1
3	6	0	Inse	cts, ro	dents, and animals	not present		0	0	2	5	54	×	Adequ	ate ve	ntilation and lighting; designated areas used	0	0	1
3	7	0	Cont	tamina	ition prevented durin	ng food preparation, st	orage & display	0	0	1		4	TUK			Administrative Items			
3	_		-		leanliness ths: properly used a	nd stored		0	0	1						nit posted inspection posted	8	00	0
4	0	0		ping cloths; properly used and stored shing fruits and vegetables			õ	1	É	Compliance Status						WT			
4	1				nsils; properly stored				0			57				Non-Smokers Protection Act with TN Non-Smoker Protection Act		0	
4	3					c, properly stored, drie les; properly stored, u			0	1	5	38 39				ducts offered for sale oducts are sold, NSPA survey completed		00	0
	4				ed properly				0		_								
serv	ce e	stablir	shmer	st perm	nit. Items identified as	constituting imminent h	ealth hazards shall be	e corre	cted i	mmed	iately	or op	eratio	ns sha	l ceas	Repeated violation of an identical risk factor may result in r e. You are required to post the food service establishment p	ermit in a	consp	vicuous
1920						rt in a conspicuous man 6-708, 68-14-709, 68-14-7				c a he	aring	regard	eng t	nes repo	et by f	filing a written request with the Commissioner within ten (10)	anys of th	e date	of this
3	5	-6	3	$\langle \rangle$	n Co	1,	03/2	28/2	024	4		-	>	$\checkmark$	te		03/2	28/2	2024
Sigr	natu	re of	Pers	ion In	Charge				(	Date	Si	gnati	ire o	f Envir	onme	ental Health Specialist			Date
_							r									ealth/article/eh-foodservice			
PH	267	Rev	6.15			Free food safet	y training classes	s are	ava	labk	e eac	ch m	onth	at the	e cou	inty health department.		R	DA 629

PH-2267 (Rev. 6-15)	Free food safety training classes are available each month at the county health department.	RDA 62		
rrs201 (Net. 0-10)	Please call (	) 4232098110	to sign-up for a class.	nor of

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



#### Establishment Information

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

ISPA Survey – To be completed if #57 is "No"	
ge-restricted venue does not affirmatively restrict access to its buildings or facilities at all times to persons who are venty-one (21) years of age or older.	
ge-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.	
arage type doors in non-enclosed areas are not completely open.	
ents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	
moke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	<u> </u>
moking observed where smoking is prohibited by the Act.	

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

Equipment Temperature	
Description	Temperature (Fahrenheit)
Walk in	37
	<b>.</b>

Food Temperature			
Description	State of Food	Temperature (Fahrenheit)	
Cut leafy greens-prep top	Cold Holding	41	
Diced tomatoes prep top	Cold Holding	41	
Ground beef	Hot Holding	152	
Rice	Hot Holding	152	
Beans	Hot Holding	138	
Ground beef-steam table 2	Hot Holding	153	
Diced tomatoes-prep top 2	Cold Holding	41	
Cantina chicken-steam table 2	Hot Holding	166	
Pico de gallo-walk in	Cold Holding	37	
Chicken-walk in	Cold Holding	37	

#### Observed Violations

Total # 2

Repeated # ()

39: Store wiping cloths in sanitizer solution when not in use. This was corrected during inspection.

54: Employee food (open) on top of package of tortillas. This was corrected during inspection. Store personal items in designated area away from food/food prep.

### 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): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.

2: (IN) Employees are aware of the symptoms on the illness policy.

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 kitchen
- 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 raw animal product in kitchen
- 17: (NO) No TCS foods reheated during inspection.
- 18: No cooling of TCS foods observed today.
- 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: (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:

\*\*\*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 Comme	ents		

Life vac unit delivered today