TENNESSEE DEPARTMENT OF HEALTH

FOOD SERVICE ESTAB					BLISHMENT INSPECTION REPORT SCO						RE									
			T.C.														A C			
Taco Bell #033643											Farmer's Market Food Unit S Permanent O Mobile	10								
Addre					8522 Hixso	n Pike					_	Тур	be of l	Establi	shme	O Temporary O Seasonal			L	/
City	~				Hixson		Time in	30	3:0	5 A	M	41	M/P	и та	ma ni	ut 08:35; AM AM / PM				
,					08/24/20	22 Establishment #									110 01					
Inspec					Routine Routine	O Follow-up	O Complaint						a =		0.00	nsuitation/Other		_		
									;											
Risk Category O 1 Category O 1 Category O 3 O 4 Follow-up Required O Yes No Number of Seats OO 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. O																				
				85 0	ontributing fac											control measures to prevent illn	ess or injury.			
			ırk de	algae	ted compliance stat											ach item an applicable. Deduct points for	category or subcate	gory.)	
IN=ir	n car	mpii	ance		OUT=not in complia	nce NA=not applicable	NO=not observe	ed COS	R		S=cor	recte	d on-s	ite duri	ng ins	spection R=repeat (violation of th Compliance Status	e same code provisi		R	WT
	NC	DUT	NA	NO		Supervision						IN	олт	NA	NO	Cooking and Reheating of Time/	Temperature			
1 8	8	0		-		present, demonstrates k	nowledge, and	0	0	5	16	0		X		Control For Safety (TCS) Proper cooking time and temperatures	Foods	0		
	NC	-	NA	NO	performs duties	Employee Health						ŏ	ŏ			Proper reheating procedures for hot hok	ding	ŏ	00	5
2		0 0				food employee awarene	ss; reporting	_	0	5		IN	ουτ	NA	NO	Cooling and Holding, Date Marking				
3 8	~	-	NA	NO		triction and exclusion od Hygienic Practice		0	9	_	12	0	0	0	14	Public Health Centr Proper cooling time and temperature	lor	0		
48	8	0	non.			ting, drinking, or tobacco		0	0		19	义	0	ŏ		Proper hot holding temperatures		0	0	
		0				n eyes, nose, and mouth		0	0	<u> </u>	20		0	0	~	Proper cold holding temperatures		0	0	5
6 8		0	NA		Hands clean and	ting Contamination by properly washed	Hands	0	ο	-		*				Proper date marking and disposition		0	0	
78	_	0	0	0	No bare hand con	tact with ready-to-eat foo	ds or approved	0	0	5	22	-	0	×		Time as a public health control: procedu		0	0	
8 8			-	-	alternate procedu Handwashing sini	res followed is properly supplied and	accessible		0	2		IN	OUT	_	NO	Consumer Advisory Consumer advisory provided for raw and		-		
- B	NC	DUT	NA	NO		Approved Source				_	23	0	0	嵩		food		0	0	4
	-	8	0			m approved source proper temperature		8	8			IN	OUT	_	NO	Highly Susceptible Popula	ations			
11 8		ŏ	Ŭ		Food in good con	dition, safe, and unadulte		ŏ	ŏ	5	24	0	0	82		Pasteurized foods used; prohibited foods	s not offered	0	0	5
12 (0	X	0	Required records destruction	available: shell stock tag	s, parasite	0	0			IN	OUT	NA	NO	Chemicals				
				NO	Prote	ction from Contamin	ation				25	0	0	X		Food additives: approved and properly u		0	0	5
13 S 14 S	_	0	0		Food separated a	nd protected aces: cleaned and sanitiz	md	8	0		26	<u>実</u> IN	OUT	NA		Toxic substances properly identified, sto Conformance with Approved F		ō	0	÷
H Ť.		_	-	J		of unsafe food, returned		-		5		_		-	NO	Compliance with variance, specialized p		~		
15 8	8	0			served			0	0	2	27	0	0	窝		HACCP plan		0	0	5
				God	d Retail Practi	ces are preventive r	neasures to co	ontro	the	intr	oduc	tion	of p	atho	gens	s, chemicals, and physical object	s into foods.			
								GOO	D R	ar/Al	L PR	ACT	TICE	8						
				OL	T=not in compliance		COS=corre				inspe	ction				R-repeat (violation of the san	ne code provision)	006		HUT.
	C	DUT				pliance Status Feed and Water		0.00	R	WI	H	0	UT			Compliance Status Utensils and Equipment		008	~	WT
28					ed eggs used when			0	0	1	4	5 (infood-contact surfaces cleanable, proper	rly designed,	0	0	1
29 30					tice from approved obtained for special	lized processing method	\$	8	0	2	\vdash	+	-			and used			+	
		DUT			Food Te	emperature Control					4		-			ig facilities, installed, maintained, used, te	ist strips	0	0	1
31		o	Prop		oling methods used	d; adequate equipment fo	or temperature	0	0	2	4	_	O N TUX	onfoo	d-cor	Physical Facilities		0	0	1
32		0			properly cooked for	or hot holding		0	0	1	4			lot and	1 cold	f water available; adequate pressure		0	0	2
33		0	Appr	roved	thawing methods u	used		0	0	1	49	_	_			stalled; proper backflow devices		0	0	2
34		O JUT		mom	eters provided and Foo	accurate d identification		0	0	1	5		-			i waste water properly disposed es: properly constructed, supplied, cleane	d	00	0	2
35	-		_	i pror		al container; required rec	ords available	0	0	1	5	_				use properly disposed; facilities maintaine		0	ō	1
—		דטכ		- 1		of Food Contaminatio		Ť	-	-	5		-	-		ilities installed, maintained, and clean		0	0	1
36	- 12		Inse	cts. n	dents, and animals			0	0	2	5	_	-			entilation and lighting; designated areas u	sed	0	ō	1
37	t	0	000	amin	ation newanted du	ring food preparation, sto	rana & disnlav	0	0	1			лт			Administrative items		_	_	
38	_				ation prevented du	g rovo preparation, sto	ielle er eisbigh	0	0	1	5	-	_	Limon	Dere	nit posted		0	0	
39	_	-	-		ths; properly used	and stored		6		1					-	inspection posted		0	8	0
40		0	Was		ruits and vegetable	15			õ							Compliance Status				WT
41				se ute	Prope nsils; properly store	r Use of Utensils ed		0	0	1	5		-	Comol	ance	Non-Smokers Protection with TN Non-Smoker Protection Act	Act	X	0	
42		0	Uter	sils, e	equipment and line	ns; properly stored, dried		0	0	1	5	8	1	obacc	o pro	oducts offered for sale		0	0	0
43					single-service art ed properly	icles; properly stored, us	ed		8		5	9	H	tobac	co pr	roducts are sold, NSPA survey completed	1	0	0	
	-		-			tame within too date too	the should be average			_	a de marche		abelline .		a secondar	Reported signation of an interaction state for the	man panets in over 1	-		a los d
service	est.	ablis	shme	nt per	nit. Items identified a	is constituting imminent he	alth hazards shall b	e corre	cted is	mmed	ately	or op	eration	ns shall	ceas	Repeated violation of an identical risk factor e. You are required to post the food service (establishment permit	t in a c	onsp	icuous
						ort in a conspicuous mann 44-708, 68-14-709, 68-14-71				c a hei	nng r	egard	ing th	rs repo	n by f	filing a written request with the Commissioner	r within ten (10) days	of the	date	of this
		(<	VF		08/2	רו אכ	റാറ	,				е • •	ງຈ	A		12/2		2022
Sinna	ture	a of	Per	ion In	Charge		00/2	+12		Date	Siz	nah	\sim	0-		ental Health Specialist		, Gi Z	+1 2	Date
	a sell 🖸	- 145		eset E E E	- Service and the service of the ser					100		e nativ		Aug. 1 (1971)	and the PC	and a second sec				

08/24/2022	(released)
Date	Signature of Environmental Health Specialist

08/24/2022

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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 c	lasses are available each mon	th at the county health department.
rivezor (nev. o-ro)	Please call () 4232098110	to sign-up for a class.

RDA 629

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Taco Bell #033643 Establishment Number #: 605252239

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 (Fahrenheit)							
3 sink and sani bucket	Quat	300								

Equipment Temperature	perature							
Description T	femperature (Fahrenheit)							

Food Temperature				
Description	State of Food	Temperature (Fahrenheit)		
Cut toms	Cold Holding	38		
Cut lettuce	Cold Holding	39		
Cut lettuce	Cold Holding	41		
Steak	Hot Holding	167		
Chx	Hot Holding	161		
Beans	Hot Holding	142		
Rice	Hot Holding	152		
Beans	Hot Holding	142		
Cut toms	Cold Holding	39		
Gr beef	Cold Holding	37		

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Taco Bell #033643

Establishment Number : 605252239

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: Hands washed

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: 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: (IN) All raw animal food is separated and protected as required.
- 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: See food temps
- 20: See food temps
- 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 #033643

Establishment Number : 605252239

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Taco Bell #033643

Establishment Number # 605252239

Sources				
Source Type:	Water	Source:	Public	
Source Type:	Food	Source:	Mclane	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		

Additional Comments