TENNESSEE DEPARTMENT OF HEALTH

					FOOD SERVIC	E ESTA										scol	RE		
¥		14	and the second second		Taco Bell #033643										O Fermer's Market Food Unit	10		ſ	١
Esta	blisł	hmen	t Nar	ne						_	Тур	pe of	Establi	ishme	ent Permanent O Mobile	LU]
Addr	655				8522 Hixson Pike				~ -	_					O temporary O Seasonal				
City					Hixson			L:4			_			me o	ut 02:15; PM AM / PM				
Insp	ectic	n Da	rte		09/24/2021 Establishment # 60)5252239	9		-	Emb	argoe	d C)						
Purp	ose	of In	spec	tion	Routine O Follow-up	O Complaint			O Pr	elimir	ary		C	Co	nsultation/Other				
Risk	Cat					O 3			O 4							Number of Se		96	
		R	isk		ors are food preparation practices and contributing factors in foodborne illness												ion		
															INTERVENTIONS				
114	in e	(Ch ompii		algaa	ted compliance status (IN, OUT, HA, HO) for each a OUT=not in compliance NA=not applicable N	O=not observe		ltema							ach Item as applicable. Deduct points for catego spection R=repeat (violation of the same				
	-in c	unpa	ance	_	Compliance Status		cos	R		Ĩ	necie		she dur	ng ini	Compliance Status		cos	R	WT
\vdash	_	OUT	NA	NO	Supervision						IN	001	NA	NO	Cooking and Reheating of Time/Temp Control For Safety (TCS) Food				
\square	邕	0			Person in charge present, demonstrates knowle performs duties	edge, and	0	0	5		0				Proper cooking time and temperatures		8	्	5
2			NA	NO	Employee Health Management and food employee awareness, re	eporting	0		_	17	0				Proper reheating procedures for hot holding Cooling and Holding, Date Marking, and		0	0	-
	×	0			Proper use of restriction and exclusion		0	0	5		IN	001	NA	NO	a Public Health Control				
4	IN Y	OUT O	NA		Good Hygionic Practices Proper eating, tasting, drinking, or tobacco use		0				0	8			Proper cooling time and temperature Proper hot holding temperatures		8	श्न	
5		0		0	No discharge from eyes, nose, and mouth		ŏ	ŏ	5	20	25	0	0		Proper cold holding temperatures		0	0	5
	IN A	001	NA	NO O	Preventing Contamination by Har Hands clean and properly washed	nds	0	0		21	0	0			Proper date marking and disposition Time as a public health control: procedures an		_	0	
7	×	0	0	0	No bare hand contact with ready-to-eat foods o alternate procedures followed	r approved	0	0	5	H ^a		-	NA			nd records	~	<u> </u>	_
8		0	NA	NO	Handwashing sinks properly supplied and acce Approved Source	ssible	0	0	2	23	_	0	_		Consumer advisory provided for raw and unde food	ercooked	0	०	4
9	嵐	0			Food obtained from approved source		0				IN	ουτ	NA	NO	Highly Susceptible Population	19		-	
10		0	0		Food received at proper temperature Food in good condition, safe, and unadulterated		8	0	5	24	0	0	X		Pasteurized foods used; prohibited foods not o	offered	0	이	5
12	0	0	×	0	Required records available: shell stock tags, pa destruction	rasite	0	0				ουτ			Chemicals				
13	IN S	001	NA	NO	Protection from Contamination Food separated and protected	•	0		4	25	0	00	X		Food additives: approved and properly used Toxic substances properly identified, stored, u	sad	8	श	5
13 14	X	ŏ	ŏ		Food-contact surfaces: cleaned and sanitized		ŏ	ŏ	5				r na		Conformance with Approved Proce		-	_	
15		0			Proper disposition of unsafe food, returned food served	d not re-	ο	0	2	27	0	0	×		Compliance with variance, specialized proces HACCP plan	is, and	0	0	5
	_		_	George	od Retail Practices are preventive mea				Inte	-	tion		antho		s chamicals and abusical objects int	a faada		_	
					A recall Place are presentive measure					L PR		_		gena	, chemicals, and physical objects int				
				OU	T=not in compliance	COS=correc	ted o	n-site	during				3		R-repeat (violation of the same cod			_	
		OUT			Compliance Status Safe Food and Water		COS	R	WT		0	TUK			Compliance Status Utensils and Equipment		005	R	WT
21		-	_	_	ed eggs used where required d ice from approved source		8	8	1	4	5				infood-contact surfaces cleanable, properly des and used	signed,	0	0	1
30	>	0	Varia		obtained for specialized processing methods		ŏ	ŏ	1	4	6	-			g facilities, installed, maintained, used, test stri	ips	0	0	1
			_	er co	Food Temperature Control oling methods used; adequate equipment for ten	nperature	~			4	7	-	_		ntact surfaces clean			0	1
31		0	cont	rol	properly cooked for hot holding		0	0	2	Ę	_	UT	lat and	(pale	Physical Facilities i water available; adequate pressure		0		_
33	_				thawing methods used		ŏ	ŏ			_				stalled; proper backflow devices		0	Ō	2
34	_	0 OUT	Ther	mom	eters provided and accurate Food Identification		0	0	1		_				waste water properly disposed es: properly constructed, supplied, cleaned			응	2
35	_	0	Food	i prog	perty labeled; original container; required records	available	0	0	1			_			use properly disposed; facilities maintained			0	1
		OUT			Prevention of Feed Contamination					5	3	0	Physica	al fac	lities installed, maintained, and clean		0	0	1
36	3	0	Inse	cts, ro	odents, and animals not present		0	0	2	5	4	0 /	Adequa	nte ve	ntilation and lighting; designated areas used		0	0	1
37	r	0	Cont	tamin	ation prevented during food preparation, storage	& display	о	0	1		0	тUK			Administrative Items				
38	_	-			cleanliness		0	0	1						nit posted		0	<u> </u>	0
39	_				oths; properly used and stored fruits and vegetables		0	00		F	6	0	Most re	cent	inspection posted Compliance Status		O YES		WT
		OUT			Proper Use of Utensils Insils; properly stored						7	_	ame		Non-Smokers Protection Act with TN Non-Smoker Protection Act				
4	2	0	Uten	sils, e	equipment and linens; properly stored, dried, han	dled	0	0	1	5	8		Tobacc	o pro	ducts offered for sale		8	0	0
4:	_				e/single-service articles; properly stored, used sed properly		0	0	1	5	9	ľ	r tobac	co pr	oducts are sold, NSPA survey completed		0	0	
					ations of risk factor items within ten (10) days may re		sion o	fyour	food										
mann	ier a	nd po	st the	most	nit. Items identified as constituting imminent health h recent inspection report in a conspicuous manner. Y	ou have the righ	t to n	eques											
repor		C.A.	sectio		14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-1		-				-(-		X				
\subseteq	_ 0	'n	`-	ر	tort	09/2	4/2	_		_		r	×	\sim	T	0	9/2		021
Sign	atu	re of	Pers	on Ir	n Charge			(Date	- Si	gnatu	are of	Envir	onme	ental Health Specialist				Date

Signature of Person In Charge

-4/	~	v	۷.	L
		D	ate	5

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

PH-2267 (Rev. 6-15)	Free food safety training	RDA 629		
Leave from e. 141	Please call () 4232098110	to sign-up for a class.	10100

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.	
Smoking observed where smoking is prohibited by the Act.	

Warewashing Info							
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)				
3 sink	Quat	400					
Sani bucket	Quat	300					

Equipment l'emperature	
Description	Temperature (Fahrenheit)

Food Temperature					
Description	State of Food	Temperature (Fahrenheit)			
Cut toms	Cold Holding	35			
Shredded lettuce	Cold Holding	39			
Shredded lettuce	Cold Holding	35			
Beef	Hot Holding	154			
Beans	Hot Holding	155			
Rice	Hot Holding	169			
Chx	Hot Holding	155			
Blk beans	Hot Holding	156			
Beef	Hot Holding	171			
Cut toms	Cold Holding	37			
Cut toms	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

10: (NO): No food received during inspection.

11: (IN) All food was in good, sound condition at time of inspection.

- 12: (NÁ) 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 recorded food temperatures
- 20: See recorded food temperatures
- 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 #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						
Water	Source:	Tnam				
Food	Source:	Mcclane				
	Source:					
	Source:					
	Source:					
		Food Source: Source: Source:				

Additional Comments