

Purpose of Inspection

KRoutine

Address

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Taco Bell/Pizza Hut #22329 Remanent O Mobile Establishment Name Type of Establishment 2200 Children's Way O Temporary O Seasonal

Nashville Time in 01:25 PM AM/PM Time out 02:05: PM AM/PM

O Complaint

03/18/2024 Establishment # 605181300 Embargoed 0 Inspection Date

O Follow-up

Number of Seats 0 Risk Category О3 04 Follow-up Required O Yes 疑 No

O Preliminary

O Consultation/Other

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

status (IN, OUT, HA, HO) for each nu

- 12	4 =in ¢	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		co	S=0	orrecte	d on-si	ite dur	ing ins	spection								
					Compliance Status	cos	R	WT						Com								
	IN	оит	NA	NO	Supervision					IN	оит	NA	NO	Cooking a								
1	器	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	1	6 0	0	ASK.	0	Proper cooking								
	IN	OUT	NA	NO	Employee Health				1	_	ŏ	8	_	Proper reheati								
2	100	0			Management and food employee awareness; reporting	0	0	\neg	Н					Cooling and								
3	×	0			Proper use of restriction and exclusion	0	0	5	ı	IN	OUT	NA	NO	Cooming and								
	IN	OUT	NA	NO	Good Hygienic Practices				1	B 🐹	0	0	0	Proper cooling								
4	30	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	1	9 🕱	0	0	0	Proper hot hol								
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	l ° l	2	0 25	0	0		Proper cold ho								
	IN	OUT	NA	NO	Preventing Contamination by Hands				2	1 💥	0	0	0	Proper date m								
6	黨	0		0	Hands clean and properly washed	0	0		2	2 🕱	0	0	0	Time as a pub								
7	級	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5	Ľ	1	_	NA.		Time as a poc								
	-	0		_	alternate procedures followed	0	0	2	Н	-	OUT	NA	NO	Consumer ad								
8	(N)	OUT	NA	NO.	Handwashing sinks properly supplied and accessible Approved Source	-	0 0 2		0 0 2		0 0 2		0 0 2				2	3 0	0	XX		food
9	200	0	Tex.	no	Food obtained from approved source	0	0	$\overline{}$	н	IN	OUT	NA	NO	Hig								
10	0	ŏ	0	3	Food received at proper temperature	ŏ	ŏ	1	н	-		200										
11	×	ŏ	Ŭ	_	Food in good condition, safe, and unadulterated	ŏ	ŏ	5	2	10	0	333		Pasteurized fo								
12	-	0	×	0	Required records available: shell stock tags, parasite destruction	0	0		r	IN	оит	NA	NO									
	IN	OUT	NA	NO	Protection from Contamination				2		0	3%		Food additives								
13	0	0	歐		Food separated and protected	0	0	4	2	6 🙊	0			Toxic substan								
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO	Conform								
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	2	7 0	0	×		Compliance w HACCP plan								

					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	X	0	0	0	Proper hot holding temperatures	0	0	
20	24	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	M		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	菜	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

s to control the introduction of pathogens, chemicals, and physical objects into foods.

			GOO		
		OUT=not in compliance COS=corr			
		Compliance Status	cos	R	W
	OUT		-		
28	0	Pasteurized eggs used where required	0	0	Ι.
29		Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	١.
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	:
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	1
34	0	Thermometers provided and accurate	0	0	г
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	•
	OUT	Prevention of Feed Contamination			
36	0	Insects, rodents, and animals not present	0	0	:
37	885	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	Г
39	0	Wiping cloths; properly used and stored	0	0	_
40	0	Washing fruits and vegetables	0	0	ļ ,
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	г
42	100	Utensils, equipment and linens; properly stored, dried, handled	0	0	1
43		Single-use/single-service articles; properly stored, used	0	0	r
44	0	Gloves used properly	0	0	

pecti		R-repeat (violation of the same code provision Compliance Status	COS	R	W
	OUT	Utensils and Equipment	1		
45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	
47	0	Nonfood-contact surfaces clean	0	0	-
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	
49	0	Plumbing installed; proper backflow devices	0	0	- 7
50	0	Sewage and waste water properly disposed	0	0	- 2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	_
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	٠
53	0	Physical facilities installed, maintained, and clean	0	0	
54	0	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items	Т		
55	0	Current permit posted	0	0	П
56	0	Most recent inspection posted	0	0	
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- 100	0	
58		Tobacco products offered for sale	0	0	١ ١
59		If tobacco products are sold, NSPA survey completed	0	0	

er. You have the right to request a h ten (10) days of the date of the

03/18/2024

hette Date Signature of Environment 03/18/2024 Date

Signature of Person In Charge

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Taco Bell/Pizza Hut #22329

Establishment Number #: |605181300

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)					
Manual	QA	200						

Equipment Temperature	
Description	Temperature (Fahrenheit)
Reach in freezer near derp fryer	-1
Pizaa prep cooler	37
Mozzarella cheese on prep cooler	26
Two door freezer next to card board boxes of drink syrup	11

Food Temperature		I = 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1
Description	State of Food	Temperature (Fahrenheit)
Cook potatoes in warmer	Hot Holding	186
Cut lettuce on prep cooler near pizza oven	Cold Holding	35
Diced tomatoes on prep cooler near pizza oven	Cold Holding	34
Cook rice on steam table near pizza oven	Hot Holding	157
Refried beans on steam table near pizza oven	Hot Holding	158
Coo,chicken on steam table nar pizza oven	Hot Holding	149
Diced tomatoes on prep cooler close to drink syrup	Cold Holding	39
Cut lettuce onprep cooler close to drink syrup	Cold Holding	40
Cook rice on dteamtable close to drink syup	Hot Holding	139
Cook taco meat on steam table close to drink	Hot Holding	159
Cook rice in warmer box	Hot Holding	143
Cook refried beans in Warmer box	Hot Holding	161

Observed Violations
Total # 3
Repeated # 0
37: Personal beverage in asingke service cup with lid stored in freezer with customer food
42: Stacking containers on top of each other while wet at on shelf by prep sink
and on rack above prep sink
43: Box of single service items on floor in stovk area

[&]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/Pizza Hut #22329

Establishment Number: 605181300

Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 2: Have a 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.

<u>|5</u>.

- 6: Observed employee wash hands before placing a new pair on tohandle readto eat food
- 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: See food source chart
- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.

11:

- 12: (NA) Shell stock not used and parasite destruction not required at this establishment.
- 13: No rawanimsI product at the 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: Cooling is done with ice bath
- 19: See food temperature chart
- 20: See food temperature chart
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: Have a policy and following it
- 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:

Additional Comments

See last page for additional comments.

^{***}See page at the end of this document for any violations that could not be displayed in this space.

^{***}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/Pizza Hut #22329	
Establishment Number: 605181300	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	

Establishment Inform	mation			
Establishment Name: Ta	aco Bell/Pizza Hut #223	29		
Establishment Number #:	605181300			11
Sources				
Source Type:	Water	Source:	City	
Course Type:	Food	Source:	Mcclain	
Source Type:	Food	Source:	Wicciaiii	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Source Type.		Godinoo.		
Additional Comme	nts			