TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

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. and the second																	\
Taco Bell #029042											O Farmer's Market Food Unit						
Establishment Name			t Nar	ne	Taco Bell #029042 411E Doccyvillo Rhvd Type of Establishment O Mobile										/		
Addr	955				411E Deceville Dive									O Temporary O Seasonal			•
City										_ ^	M / PI	/ Tir	me o				
Inso	ectio	n Da	de		09/15/2021 Establishment # 60513741	.7			Emb	anaor	ef.						
								-		-	~ -			L			_
Purp	ose	of In	spect	noc	Routine O Follow-up O Complaint	i.		OP	relimir	nary		0	Cor	nsultation/Other			
Risk	Cat	egon	y		O1 第2 O3			O 4				Fo	-woll	up Required O Yes 🙀 No Number of S	eats	98	
		R	isk I		ors are food preparation practices and employee									to the Centers for Disease Control and Prevent	ion	_	
				as c	ontributing factors in foodborne illness outbreak	<u>a.</u> P	ublic	c He	alth	Inte	rvent	tions	are	control measures to prevent illness or injury.			
					FOODBORNE ILLNESS RI												
		(11	rk de	algna	ed compliance status (IN, OUT, NA, NO) for each numbered iter	n. For	ile no								gory.)		
IN	in c	mpii	ance		OUT=not in compliance NA=not applicable NO=not observ				05=00	rrecte	d on-si	ite duri	ing ins	spection R=repeat (violation of the same code provisio			
_					Compliance Status	COS	R	WT		_	_				cos	R	WT
	IN	OUT	NA	NO	Supervision					IN	OUT	NA	NO	Cooking and Roheating of Time/Temperature Control For Safety (TCS) Foods			
1	闔	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	0	0	0	57	Proper cooking time and temperatures	0	वा	_
-	IN	OUT	NA	NO	Employee Health	-		-			ŏ		2	Proper reheating procedures for hot holding	0	5	5
2	X	0			Management and food employee awareness; reporting	0	0							Cooling and Holding, Date Marking, and Time as	_		
		0			Proper use of restriction and exclusion	0	0	5		IN	OUT	NA	NO	a Public Health Control			
	IN	OUT	NA	NO	Good Hygionic Practicos	<u> </u>		-	18	0	0	0	12	Proper cooling time and temperature	0	তা	
4	1	0		0	Proper eating, tasting, drinking, or tobacco use	0	0		19	12	0	0		Proper hot holding temperatures	0	0	
	1				No discharge from eyes, nose, and mouth	0	0	•		25	0			Proper cold holding temperatures	0	0	5
			NA	_	Preventing Contamination by Hands				21		0	0	0	Proper date marking and disposition	0	Ō	
_	×	0	_	0	Hands clean and properly washed	0	0		22	0	0	X	0	Time as a public health control: procedures and records	0	0	
7	武	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	ľ.		IN	OUT	NA	NO	Consumer Advisory	_		_
8					Handwashing sinks properly supplied and accessible	0	0	2	23	_	0	黛		Consumer advisory provided for raw and undercooked	0	0	
_	_		NA	NO	Approved Source		_		Ľ	-				food	~	<u> </u>	•
9	嵐	0			Food obtained from approved source		0			IN	OUT	NA	NO	Highly Susceptible Populations			
10 11	읭	응	0	200	Food received at proper temperature Food in good condition, safe, and unadulterated	0	00	5	24	0	0	22		Pasteurized foods used; prohibited foods not offered	0	0	5
	_	_	×	0	Required records available: shell stock tags, parasite	-	ŏ			IN	OUT	NA	110	Burnlash	_		_
	0	0		-	destruction	0	0										
			NA	NO	Protection from Contamination				25	0	<u>°</u>	26	J	Food additives: approved and properly used	8	읮	5
13	콩	8	8		Food separated and protected		8		26	_	0	NA	NO	Toxic substances properly identified, stored, used Conformance with Approved Procedures	0	0	_
	_	_	0		Food-contact surfaces: cleaned and sanitized Proper disposition of unsafe food, returned food not re-	-		-	ιH	-	-	_		Compliance with variance, specialized process, and		<u> </u>	
15	[2]	0			served	0	0	2	27	0	0	8		HACCP plan	0	0	5
_	_					<u> </u>			· -				<u> </u>		_		
				Goo	d Retail Practices are preventive measures to c	ontro	l the	intr	roduc	ction	ı of p	atho	gen:	s, chemicals, and physical objects into foods.			
						600					and s	-					
				ou	F=not in compliance COS=com							·		R-repeat (violation of the same code provision)			
					Compliance Status	COS	R	WT	ſ						COS	R	WT
	_	OUT			Safe Food and Water					0	TUK			Utensiis and Equipment			
21	_				d eggs used where required		2		4	5				onfood-contact surfaces cleanable, properly designed,	0	0	1
21	_				ice from approved source btained for specialized processing methods	18	0	2	ΙH	-	-			and used	_	\rightarrow	
	_	OUT			Food Temperature Control			-	4	6	0 v	larews	ashin	g facilities, installed, maintained, used, test strips	0	0	1
_	-	_	Dree		ing matheds used, adaptate actingant for temperature					7	0	ontoo	deres	ntact surfaces clean	0	ot	1

30	0	Variance obtained for specialized processing methods		0 0 1		11	46	~	Manusching facilities, justalized maintained used test string	0	0	
	OUT	Food Temperature Control				11	40	0	Warewashing facilities, installed, maintained, used, test strips	0	<u> </u>	'
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	2	11	47	0	Nonfood-contact surfaces clean	0	0	1
	Ŭ		U.				OUT	Physical Facilities				
32	0	Plant food properly cooked for hot holding	0	0	1	11	48	0	Hot and cold water available; adequate pressure	0	0	1
33	0	Approved thawing methods used	0	0	1	ור	49	0	Plumbing installed; proper backflow devices	0	0	1
34	0	Thermometers provided and accurate	0	0	1	11	50	0	Sewage and waste water properly disposed	0	0	1
00		UT Food Identification				11	51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	
35	0	Food property labeled; original container; required records available	0	0	1	11	52	0	Garbage/refuse properly disposed; facilities maintained	0	0	
	001	Prevention of Feed Contamination			53 O Physical facilities installed, maintained, and clean		0	0				
36	0	Insects, rodents, and animals not present	0	0	2		54	0	Adequate ventilation and lighting; designated areas used	0	0	
37	0	Contamination prevented during food preparation, storage & display	0	0	1	11		OUT Administrative Items				
38	0	Personal cleanliness	0	0	1	11	55	0	Current permit posted	0	0	6
39	0	Wiping cloths; properly used and stored	0	0	1	11	56	0	Most recent inspection posted	0	0	1
40	0	Washing fruits and vegetables	0	0	1	11			Compliance Status	YES	NO	v
	OUT	Proper Use of Utensils		-	-	11			Non-Smokers Protection Act		_	
		In-use utensils; properly stored	0	0	1	11	57		Compliance with TN Non-Smoker Protection Act	100	0	
41	0	in abe aterioro, preperir ororea				-	20	1	Tobacco products offered for sale	0	0	i .
41 42		Utensils, equipment and linens; properly stored, dried, handled	0	0	1	11	58		Toppoor products cifered for age		0	1 1
	0		0	-			59		If tobacco products are sold, NSPA survey completed		8	_

Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous manner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this report. T.C.A. sections (8-14-703, 68-14-706, 68-14-708, 68-14-716, 68-1

	09/15/2021	12	09/15/2021
Signature of Person In Charge	Date	Signature of Environmental Health Specialist	Date
	Additional food safety information can be found on our	r website, http://tn.gov/health/article/eh-foodservie	e ****
PH-2267 (Rev. 6-15)	Free food safety training classes are available		RDA 629
	Please call () 4232098	110 to sign-up for a class.	

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Taco Bell #029042 Establishment Number #: 605137417

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 wenty-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.	
iarage 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.	
moking observed where smoking is prohibited by the Act.	_

Warewashing Info											
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)								
Triple Sink	QA	200									

Equipment Temperature	
Description	Temperature (Fahrenheit)

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Beef	Hot Holding	154
Beans	Hot Holding	157
Rice	Hot Holding	154
Chicken	Hot Holding	152
Tomato	Cold Holding	38
Guacamole	Cold Holding	37
sour cream	Cold Holding	37
Cheese sauce	Cold Holding	37

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Establishment Number : 605137417

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: Proper hand washing observed.

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: source 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: (NO) No raw animal foods cooked during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.

19: See temperatures.

20: See temperatures.

- 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 #029042 Establishment Number : 605137417

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Taco Bell #029042

Establishment Number #: 605137417

Sources				
Source Type:	Water	Source:	Public	
Source Type:	Food	Source:	McLane	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		

Additional Comments