TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

| 10 | 1.00 | - 36 | 123 | | | | | | | | | | | | | | | | |
|--------------------|----------|--------------|---------|---------|--|--|------------------------|---------|--------|---------|--------|------------------------|--------------|---|------------|---|-----------|--------|--------|
| <i>N</i> | | 714 | a start | | | | | | | | | | | | | | | _ | |
| Establishment Name | | | | | Taco Bell #03 | 34026 | | | | | | | | | | O Fermer's Market Food Unit | | | |
| | | | t Nar | | Type of Establishment O Mobile | | | | | | | | | | | | | | |
| 7141035 | | | | 10 | د،ر | 0 / | | | | | | O Temporary O Seasonal | | | | | | | |
| City | , | | | | | | | | 1.5 | | | _ | | | ne ou | ut <u>11:00</u> : <u>AM</u> AM/PM | | | |
| | | on Da | | | | 1 Establishment # | | | | | | | d 0 | | | | | | |
| Pur | pose | of In | spec | tion | Routine | O Follow-up | O Complaint | | | O Pr | elimin | ary | | 0 | Cor | nsultation/Other | | | |
| Ris | k Ca | tegor | | | O1 | 322 | 03 | hehe | | 04 | | 0.000 | - | | | up Required X Yes O No Number of to the Centers for Disease Control and Preven | | 90 | |
| | | _ | | | | | | | | | | | | | | control measures to prevent illness or injury. | | | |
| | | <i>(</i> 11) | | | of compliance status | | | | | | | | | | | INTERVENTIONS ach Hem as applicable. Deduct points for category or subcat | | | |
| IB | ⊨in c | ompli | | | OUT-not in compliance | e NA=not applicable | NO=not observe | ed – | | cc | | | | | | spection R*repeat (violation of the same code provis | ion) | | |
| _ | IN | OUT | NA | NO | Compl | Supervision | | cos | R | WT | F | | | | | Compliance Status Cooking and Reheating of Time/Temperature | COS | R | WT |
| | 1 | 0 | ~ | no | Person in charge pre | esent, demonstrates kn | owledge, and | 0 | 0 | 5 | | IN | | NA | NO | Control For Safety (TCS) Foods | | | |
| - | _ | OUT | NA | NO | performs duties | Employee Health | | - | • | - | | 0 家 | 0 | 80 | | Proper cooking time and temperatures Proper reheating procedures for hot holding | 0 | 0 | 5 |
| _ | | 0 | | | Management and for Proper use of restrict | od employee awarenes | s; reporting | 0 | | 5 | | IN | оυт | | NO | Cooling and Holding, Date Marking, and Time as | | | |
| 3 | × IN | | NA | NO | | i Hygienic Practices | | 0 | 0 | _ | 18 | 0 | 0 | x | 0 | Public Health Centrol Proper cooling time and temperature | 0 | ा | |
| 4 | X | 0 | | 0 | Proper eating, tasting | g, drinking, or tobacco | | 0 | 8 | 5 | 19 | No. | 0 | õ | 0 | Proper hot holding temperatures Proper cold holding temperatures | 0 | 0 | |
| | IN | OUT | NA | NO | Preventin | yes, nose, and mouth g Contamination by | Hands | | | | 21 | ** | | ŏ | | Proper cold holding temperatures Proper date marking and disposition | 8 | ŏ | 5 |
| 6 | 直区 | 0 0 | 0 | | Hands clean and pro No bare hand contact | perly washed t with ready-to-eat foo | ds or approved | 0 | 0 0 | 5 | 22 | 0 | 0 | × | - 1 | Time as a public health control: procedures and records | 0 | 0 | |
| 8 | | 12 | - | - U | alternate procedures Handwashing sinks | followed properly supplied and a | ccessible | - | 0 | 2 | 23 | IN | OUT | NA | | Consumer Advisory Consumer advisory provided for raw and undercooked | | | |
| | | OUT | | NO | Food obtained from | Approved Source | | | 0 | | 23 | O IN | O | NA | NO | food Highly Susceptible Populations | 0 | 0 | 4 |
| 10 | 0 | 0 | 0 | 1 | Food received at pro | per temperature | | 0 | 0 | 5 | 24 | _ | 0 | 22 | | Pasteurized foods used; prohibited foods not offered | 0 | 0 | 5 |
| 11 | <u>×</u> | 0 | × | 0 | Required records av | on, safe, and unadulter ailable: shell stock tags | | 0 | 0 | ľ | | IN | OUT | - | NO | Chemicais | | | |
| | IN | OUT | NA | NO | destruction Protect | ion from Contamina | tion | | | | 25 | 0 | 0 | | | Food additives: approved and properly used | 0 | 8 | 6 |
| | | 0 | | | Food separated and Food-contact surface | protected es: cleaned and sanitiz | ed | | 0 | | 26 | <u>実</u> IN | | NA | NO | Toxic substances properly identified, stored, used Conformance with Approved Procedures | 0 | 0 | Ĵ |
| | X | | - | | Proper disposition of | unsafe food, returned | | - | - | 2 | 27 | | 0 | 1.00 | 10000 | Compliance with variance, specialized process, and HACCP plan | 0 | 0 | 5 |
| | | | | | served | | | | | | | - | | | | | | | |
| | | | | Goo | d Retail Practice | s are preventive n | easures to co | | | | | | <u> </u> | | gens | s, chemicals, and physical objects into foods. | | | |
| | | | | 00 | T+not in compliance | | COS=corre | cled o | n-site | during | | | ICE | , | | R-repeat (violation of the same code provision) | | | |
| | | OUT | | | | ance Status od and Water | | cos | R | WT | | 0 | UT | | | Compliance Status Utensils and Equipment | COS | R | WT |
| | 8 | | | | d eggs used where r ice from approved se | | | | 8 | | 4 | 5 | | | | nfood-contact surfaces cleanable, properly designed, and used | 0 | 0 | 1 |
| | 10 | _ | Varia | | btained for specialize | ed processing methods | | ŏ | ŏ | î | 4 | 6 | - | | | g facilities, installed, maintained, used, test strips | 0 | 0 | 1 |
| 2 | 11 | 0 | Prop | | | dequate equipment fo | r temperature | 0 | 0 | 2 | 4 | _ | | lonfoo | d-con | ntact surfaces clean | 0 | 0 | 1 |
| | 2 | - | contr | | properly cooked for h | not holding | | 0 | | | 4 | - | UT O H | ot and | l cold | Physical Facilities (water available; adequate pressure | 0 | σ | 2 |
| 3 | 3 | 0 | Appr | oved | thawing methods use | d | | Ő | 0 | 1 | 4 | 9 | ΟP | lumbir | ng ins | stalled; proper backflow devices | Õ | Ō | 2 |
| | 14 | OUT | | mome | eters provided and ac Food I | dentification | | 0 | 0 | 1 | 5 | _ | | | | waste water properly disposed is: properly constructed, supplied, cleaned | 0 | 0 | 2 |
| | 5 | 0 | Food | i prop | erly labeled; original of | container; required reco | ords available | 0 | 0 | 1 | 5 | 2 | o G | arbag | e/refi | use properly disposed; facilities maintained | 0 | 0 | 1 |
| _ | | OUT | | | | Food Contamination | n | _ | | | 5 | _ | - | | | lities installed, maintained, and clean | 0 | 0 | 1 |
| | 6 | | | | dents, and animals n | | | 0 | 0 | 2 | 5 | - | - | dedna | ne ve | ntilation and lighting; designated areas used | 0 | 0 | 1 |
| | 17 | | | | | g food preparation, stor | age & display | 0 | 0 | 1 | | | UT | | | Administrative items | | | |
| | 8 9 | - | | | leanliness ths; properly used an | d stored | | 0 | 0 | 1 | | | | | | nit posted inspection posted | 0 | | 0 |
| 4 | 10 | | | | | 0 | 0 | 1 | | - | _ | _ | _ | Compliance Status Non-Smokers Protection Act | YES | NO | WT | | |
| _ | 1 | 0 | | | nsils; properly stored | | | | 8 | | 5 | | | | | with TN Non-Smoker Protection Act | X | | |
| 4 | 2 | 0 | Sing | le-use | /single-service article | properly stored, dried, is; properly stored, use | nandled d | | 0 | | 5 | | | | | ducts offered for sale oducts are sold, NSPA survey completed | 0 | 0 0 | 0 |
| | 4 | | - | | ed properly | e ultris tes 1850 dese es | er erer de la surra re | | 0 | | | | | | | Recented electricity of an interclast side factor one could be served | | - | |
| serv | ice e | stablis | shmer | st perm | sit. Items identified as o | constituting imminent hea | Ith hazards shall be | e corre | cted i | immed | iately | or op | eration | is shall | cease | Repeated violation of an identical risk factor may result in revo e. You are required to post the food service establishment permitting any set with the 140 day | it in a c | conspi | icuous |
| | | .C.A. | sectio | ns 68- | 14-703, 68-14-706, 68-14- | 708, 68-14-709, 68-14-711 | | | | a a 198 | ang i | ogart | | a repo | ~ | Sing a written request with the Commissioner within ten (10) day | , or the | 1008.0 | |
| 1 | V, | 1/ | ł | C | lovid | | 01/0 |)4/2 | 021 | 1 | | 0 | h | M | <u>(</u>) | 2 lle | 01/0 |)4/2 | 2021 |
| Sig | natu | re of | Pers | ion In | Charge | | | | (| Date | Si | gnatu | ire of | Envir | onme | ental Health Specialist | | | Date |
| | | | | | , | P | | | | | | | | | | ealth/article/eh-foodservice **** | | | |
| PH- | 2267 | (Rev. | 6-15) |) | | Free food safety | training classes | s are | ava | nable | eac | n m | onth a | at the | cou | inty health department. | | RD | A 629 |

| PH-2267 (Rev. 6-15) | Free food safety training class | ses are available each mon | th at the county health department. | RDA 6 |
|----------------------|---------------------------------|----------------------------|-------------------------------------|-------|
| Pri-2207 (Nev. 0-10) | Please call (|) 4232098110 | to sign-up for a class. | hD4 a |
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TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

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Establishment Name: Taco Bell #034026 Establishment Number #: 605255247

| 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 wenty-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) | | | | | |
| Triple Sink | QA | 200 | | | | | | |

| Equipment Temperature | | | | | | |
|------------------------------------|--------------------------|--|--|--|--|--|
| Description | Temperature (Fahrenheit) | | | | | |
| All refrigeration @ 41*F or below. | | | | | | |
| | | | | | | |
| | | | | | | |
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| | | | | | | |

| Food Temperature | | |
|--------------------|---------------|--------------------------|
| Description | State of Food | Temperature (Fahrenheit) |
| Diced Tomatoes (1) | Cold Holding | 37 |
| Shredded Lettuce | Cold Holding | 37 |
| Steak (walk in) | Cold Holding | 33 |
| Diced Tomatoes (2) | Cold Holding | 36 |
| Steak | Reheating | 179 |
| Steak | Hot Holding | 163 |
| Grilled Chicken | Hot Holding | 170 |
| Re-Fried Beans | Hot Holding | 188 |
| Ground Beef | Hot Holding | 176 |
| | | |
| | | |
| | | |
| | | |
| | | |
| | | |

| Observed Violatio | ns | |
|-------------------|----|--|

Total # 2

Repeated # ()

8: Unable to dispense soap from dispenser at drive thru. (COS)

47: Some non food contact surfaces dirty on prep line.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Taco Bell #034026

Establishment Number : 605255247

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: (IN): Observed employees washing hands as needed.

7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.

9: (IN): Food products obtained from approved sources.

- 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: (IN) All TCS foods are properly reheated for hot holding.

18: (N.A.) No cooked food is cooled, prepares no TCS food from ambient temperature ingredients that require cooling, does not receive raw eggs, shellstock, or milk.

- 19: (IN) TCS foods holding at 135*F or above. See food temperatures listed above.
- 20: (IN)TCS foods holding at 41*F or below. See food temperatures listed above.
- 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: (IN) Establishment does not allow smoking inside facility.
- 58: (IN): Tobacco products not sold at establishment.

***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 #034026

Establishment Number : 605255247

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Taco Bell #034026

Establishment Number # 605255247

| Sources | | | |
|--------------|-------|---------|------------------------|
| Source Type: | Food | Source: | Approved sources noted |
| Source Type: | Water | Source: | Public |
| Source Type: | | Source: | |
| Source Type: | | Source: | |
| Source Type: | | Source: | |
| | | | |

Additional Comments