

**TENNESSEE DEPARTMENT OF HEALTH
DIVISION OF ENVIRONMENTAL HEALTH
FOOD INSPECTION DATA**



Establishment Information	
Establishment Name:	Angie's Diner
Establishment Number #:	605315151

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)
three compartment sink	Quaternary	200	

Equipment Temperature	
Description	Temperature (Fahrenheit)
Reach-in cooler 1	40
Reach-in freezer	-1
Reach-in freezer 2	13
Reach-in freezer 3	-4

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Sausage in reach-in cooler 1	Cold Holding	43
Cooked veggies in reach-in cooler 2	Cold Holding	42
Hamburger on grill	Cooking	175
Sliced turkey in reach-in cooler 2	Cold Holding	42
Chicken tenders in reach-in cooler 2	Cold Holding	42
Tartar sauce in mini line cooler	Cold Holding	41

Observed Violations

Total # 5

Repeated # 0

13: Observed ground beef stored over ready to eat condiments and bagged saces in reach-in cooler 2; Corrective Action: rearranged product

21: Observed cooked chicken tendrs with disposition date 12/16/23 held in reach-in cooler 2, sauage with november disposition date held in reach-in cooler 1; Corrective Action: discussed disposition practices with person in charge

26: Observed cans of raid in office; Corrective Action: disposed of, discussed with person in charge using only professonal pest control services

31: Observed gravy pulled from brekfast service and placed in container in reach-in cooler 2 in tightly sealed bag

53: Observed broken light shield in dry storage

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Establishment Information

Establishment Name: Angie's Diner

Establishment Number : 605315151

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: An employee health policy is present.
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 4: (IN) Employee drinking from an approved container which is stored properly.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 6: Observed proper hand washing technique
- 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 source info
- 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.
- 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: See food info
- 17: (NO) No TCS foods reheated during inspection.
- 18: No foods observed cooling improperly outside of required 6 hour cooling phase
- 19: (NO) TCS food is not being held hot during inspection.
- 20: See food info
- 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.
- 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.

***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: Angie's Diner

Establishment Number : 605315151

Comments/Other Observations (cont'd)**Additional Comments (cont'd)**

See last page for additional comments.

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Sources

Source Type:	Food	Source:	Gfs, restaurant depot, piggly wiggly,
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

Additional Comments