TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

Addre City Inspe	ess ction	h Dat		, , , ,	07/05/2023 Establishment # 60525496	5			Embe	_ Al			me o	O Temporary O Seasonal ut 02:30; PM AM / PM	8	3	
-			spectio		O Routine 變 Follow-up O Complaint			O Pro	eamin	ary				nsultation/Other		16	
Risk	Categ		ak Fa	icte	O 1 X2 O 3 rs are food preparation practices and employee		vior					rep	ortec	to the Centers for Disease Control and Preven		10	
			-	8 C	ontributing factors in foodborne illness outbreak			_	_								
		(Enr	rik desi	14.0	FOODBORNE ILLNESS RJ ed compliance status (IN, OUT, NA, NO) for each numbered list										egory.)		
IN-	in con	mpia	nce		OUT=not in compliance NA=not applicable NO=not observ Compliance Status	ed COS	R)\$=co	rrecte	d on-s	ite dur	ing ins	pection R=repeat (violation of the same code provis Compliance Status	ion)	R	WT
	IN O	JUT	NA	NO	Supervision					IN	оит	NA	NO	Cooking and Reheating of Time/Temperature	000		
1	0 0	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	0	0	0		Control For Safety (TCS) Foods Proper cooking time and temperatures			
			NA	NO	Employee Health					ŏ	ŏ	ŏ		Proper reheating procedures for hot holding	0	ŏ	5
		허			Management and food employee awareness: reporting Proper use of restriction and exclusion	6	0	5		IN	оυт	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
h	IN O	DUT	NA	NO	Good Hygienic Practices					0	0	0	0	Proper cooling time and temperature	0	0	_
4 0		8		_	Proper eating, tasting, drinking, or tobacco use No discharge from eyes, nose, and mouth	8	0	5	19 20		8	8	0	Proper hot holding temperatures Proper cold holding temperatures	8	응	_
	N O	TUC	NA	NO	Preventing Contamination by Hands					ŏ	ŏ	ŏ	0	Proper date marking and disposition	ŏ		5
-	_	0 0	_		Hands clean and properly washed No bare hand contact with ready-to-eat foods or approved	0	0 0	5	22	0	0	0	-	Time as a public health control: procedures and records	0	이	
8			•	-	alternate procedures followed Handwashing sinks property supplied and accessible		0	2		IN	OUT	_	NO	Consumer Advisory Consumer advisory provided for raw and undercooked			
	N O	DUT	NA	NO	Approved Source			_	23	-	0	0	110	food	0	0	4
	-	8	0		Food obtained from approved source Food received at proper temperature	0	0		24	IN O	OUT	NA	NO	Highly Susceptible Populations	0	0	
11 (_	0		_	Food in good condition, safe, and unadulterated Required records available: shell stock tags, parasite	0	0	5	24			_		Pasteurized foods used; prohibited foods not offered		9	9
		0	O NA		destruction Protection from Contamination	0	0		25	IN O	OUT	NA O	NO	Chemicals Food additives: approved and properly used		~	
13	0 0	0	0		Food separated and protected		0	4	25		0		1	Toxic substances properly identified, stored, used	0	ŏ	5
14 (-	0		Food-contact surfaces: cleaned and sanitized Proper disposition of unsafe food, returned food not re-	0	0	5		IN	OUT	NA	NO	Confermance with Approved Procedures Compliance with variance, specialized process, and			
15	0	0			served	0	0	2	27	0	0	0		HACCP plan	0	0	5
				300	d Retail Practices are preventive measures to co								geni	, chemicals, and physical objects into foods.			
				00	not in compliance COS-corre	icted o	n-site					5		R-repeat (violation of the same code provision)			
_						COS	R	WT						Compliance Status	COS	R	WT
	0		_	_	Compliance Status Safe Food and Water	_					TUK			Utensils and Equipment			1
28	. (0		irize	Safe Food and Water d eggs used where required	0	8	1	4					Utensils and Equipment infood-contact surfaces cleanable, properly designed,	0	0	
28 29 30			Water	irize	Safe Food and Water d eggs used where required ice from approved source btained for specialized processing methods	8	0 0 0	2	\vdash	5	o	onstru	icted,	nfood-contact surfaces cleanable, properly designed, and used	-	-	1
29	0000		Water Varian	inize and ce c	Safe Food and Water d eggs used where required ice from approved source btained for specialized processing methods Food Temperature Control	000	00	2	4	6	0 0 0 V	onstru Varew	icted, ashin	nfood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips	0	0	1
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••••	Additi	onal f	bood	safet	y info	rmatio	n can be	e found	on our	website,	http:	intn.g	jov/he	alth/a	rticle	e/eh-f	food	servic	ce ****	
	_																			 _

PH-2267 (Rev. 6-15)	Free food safety training clas	RDA 629		
1192201 (1001: 0-10)	Please call () 6154445325	to sign-up for a class.	104 423

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

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Establishment Name: Angelo's Italian Restaurant Establishment Number #: 605254965

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)							

Equipment Temperature									
Decoription	Temperature (Fahrenheit)								

ecoription	State of Food	Temperature (Fahrenheit

Observed Violations	
iotal # 2	
lepeated # 0	
1:	
3:	

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Establishment Information

Establishment Name: Angelo's Italian Restaurant Establishment Number : 605254965

Comments/Other Observations

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: Angelo's Italian Restaurant Establishment Number : 605254965

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Angelo's Italian Restaurant Establishment Number #. 605254965

Sources		
Source Type:	Source:	

Additional Comments