# TENNESSEE DEPARTMENT OF HEALTH

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| ALL |          |          | D      |         | FOOD SERVICE ESTABLISHMENT INSPECTION REPORT |   |                 |        |          |             |  |         | ON REPORT    | SCORE   |         |   |              |        |    |    |
|---|----------|----------|--------|---------|--|---|-----------------|--------|----------|-------------|--|---------|--------------|---------|---------|---|--------------|--------|----|----|
| Armando's                               |          |          |        |         |  |   |                 |        |          |             | Fermer's Market Food Unit K Permanent O Mobile | Q       |              |         |         |   |              |        |    |    |
| Address 1814 E. Main St.                |          |          |        |         |  | _   | Тур             | e of E | Establi  | shme        | int  |         |              |         |         |   |              |        |    |    |
| Addr                                    | ess      |          |        |         | Chattanoog                                   |   |                 | 01     | <u></u>  | <u>л г</u>  |  |         |              |         |         | O Temporary O Seasonal  |              |        |    |    |
| City                                    |          |          |        |         |  |   |                 |        |          |             |  |         |              |         | me ou   | ut 02:53;PM AM/PM   |              |        |    |    |
| Inspe                                   | ectio    | n Da     | rte    |         | 03/18/20                                     | 21 Establishment #                            | 60500414        | 9      |          | -           | Emba   | rgoe    | d 0          |         |         |   |              |        |    |    |
| Purp                                    | ose      | of In    | spect  | ion     | ORoutine                                     | ə Follow-up                                   | O Complaint     |        |          | <b>O</b> Pr | elimin   | ary     |              | 0       | Cor     | nsultation/Other  |              |        |    |    |
| Risk                                    | Cat      | eacr     |        |         | 01   | 3022  | 03              |        |          | 04          |  |         |              | Fo      | ilow-   | up Required O Yes 鋭 No N  | lumber of S  | eats   | 76 |    |
|   |          | _        | isk i  | act     | ors are food pre                             | paration practices                            | and employee    | beha   | vior     | 8 mc        | st c   | min     | only         | repo    | orted   | to the Centers for Disease Control an   | d Prevent    | ion    | _  |    |
|   |          |          |        | as c    | ontributing fac                              |   |                 |        |          |             |  |         |              |         |         | control measures to prevent illness or  | ' injury.    |        |    |    |
|   |          |          | ırk de | algnat  | ed compliance stati                          |   |                 |        |          |             |  |         |              |         |         | INTERVENTIONS<br>ach liam as applicable. Deduct points for categor                    | y or subcate | gory.) |    |    |
| IN-                                     | in co    | ompii    |        |         | OUT=not in complian                          | nce NA=not applicable                         | NO=not observe  |        |          |             |  |         |              |         |         | pection R=repeat (violation of the same   |              |        |    |    |
| _                                       |          |          |        |         | Com  | pliance Status                                |                 | cos    | R        | WT          |  |         |              |         | _       | Compliance Status   |              | cos    | R  | WT |
| $\rightarrow$                           | _        |          | NA     | NO      | Dorran in charge r                           | Supervision                                   | noutoday and    |        |          | _           |  | IN      | OUT          | NA      | NO      | Cooking and Roberting of Time/Tempe<br>Control For Safety (TCS) Foods                 |              |        |    |    |
|   | 8        | 0        |        |         | performs duties                              | present, demonstrates k                       | nowledge, and   | 0      | 0        | 5           |  | 0       | 0            |         |         | Proper cooking time and temperatures  |              | 8      | 0  | 5  |
| 2                                       |          |          | NA     | NO      | Management and                               | Employee Health<br>food employee awarene      | ss: reporting   | 0      | o        | _           | 17   | 0       | 0            | 0       | ×       | Proper reheating procedures for hot holding   |              | 0      | 0  | -  |
|   |          | ŏ        |        |         |  | riction and exclusion                         | oo, reporting   | ŏ      | ŏ        | 5           |  | IN      | ουτ          | NA      | NO      | Cooling and Holding, Date Marking, and<br>a Public Health Control                     | Time as      |        |    |    |
|   | _        | -        | NA     | NO      | Go   | od Hygionic Practice                          |                 |        |          |             | 18   | 0       | 0            | 0       | X       | Proper cooling time and temperature   | _            | 0      | ा  | -  |
| 4                                       | X        | 0        |        |         |  | ting, drinking, or tobacco                    |                 | 0      | 0        | 5           | 19   |         | 0            |         |         | Proper hot holding temperatures   |              | 0      |    |    |
| 5                                       |          |          | NA     | -       |  | eyes, nose, and mouth<br>ing Contamination by |                 | 0      | 0        | _           |  | 調査      | 00           | 8       |         | Proper cold holding temperatures<br>Proper date marking and disposition               |              | 8      | 8  | 5  |
|   |          | 0        |        |         | Hands clean and p                            | properly washed                               |                 | 0      | 0        |             |  | 1       | 0            | ō       |         | Time as a public health control: procedures and                                       | i records    | 0      | ō  |    |
| 7                                       | <b>武</b> | 0        | 0      | 0       | No bare hand cont<br>alternate procedur      | tact with ready-to-eat for<br>res followed    | ods or approved | 0      | 0        | 5           | -  | -<br>IN | OUT          | -       | -       | Consumer Advisory   | 11000100     | Ŭ      | -  |    |
| 8                                       | ×        | 0        |        |         |  | s properly supplied and                       | accessible      | 0      | 0        | 2           | 23   | 0       | 0            | 12      |         | Consumer advisory provided for raw and under  | cooked       | 0      | 0  | 4  |
|   | IN<br>家  |          | NA     | NO      | Ecod obtained from                           | Approved Source<br>n approved source          |                 | 0      | 0        | _           | -  | IN      | OUT          |         | NO      | food<br>Highly Susceptible Populations  |              | -      | -  |    |
| 10                                      | 0        |          | 0      | 20      | Food received at p                           |   |                 | 0      | 0        |             | 24   |         |              | 20      |         |   |              |        | 0  |    |
| 11                                      | ×        | 0        |        |         | Food in good cond                            | ition, safe, and unadulte                     |                 | 0      | 0        | 5           | 24   | 0       | 0            |         |         | Pasteurized foods used; prohibited foods not of                                       | tered        | 0      | 9  | •  |
|   |          | 0        | ×      | 0       | destruction                                  | available: shell stock taç                    | ps, parasite    | 0      | 0        |             |  | IN      | OUT          |         |         | Chemicals   |              |        |    |    |
| 13                                      |          |          | NA     | NO      | Protect<br>Food separated an                 | ction from Contamin                           | ation           | _      | 0        | _           | 25   | 刻       | 0            | X       |         | Food additives: approved and properly used  | e d          | 0      | 읭  | 5  |
| 14                                      |          | ŏ        | ŏ      |         |  | ces: cleaned and saniti                       | zed             | ŏ      |          | 5           | 20   |         |              | NA      | NO      | Toxic substances properly identified, stored, us<br>Conformance with Approved Proceed |              | -      | -  |    |
|   | 2        | 0        |        |         |  | of unsafe food, returned                      | d food not re-  | 0      | 0        | 2           | 27   | 0       | 0            | 2       |         | Compliance with variance, specialized process<br>HACCP plan                           | , and        | 0      | 0  | 5  |
|   |          |          |        |         | served                                       |   |                 |        |          |             |  |         |              |         |         | HWOCP pan   |              |        |    |    |
|   |          |          |        | Goo     | d Retail Practic                             | es are preventive r                           | measures to co  | ntro   | l the    | intr        | oduc   | tion    | of p         | atho    | gens    | , chemicals, and physical objects into  | foods.       |        |    |    |
|   |          |          |        |         |  |   |                 |        |          |             | L PR   |         | ICE          |         |         |   |              |        |    |    |
| -                                       |          |          |        | 00      | T=not in compliance<br>Comp                  | pliance Status                                | COS=corre       | COS    | R        | WT V        | inspe  | ction   |              |         |         | R-repeat (violation of the same code<br>Compliance Status                             |              | COS    | R  | WT |
| _                                       | _        | OUT      |        |         |  | Food and Water                                |                 |        |          |             |  | 0       | UT           |         |         | Utensils and Equipment  |              | _      |    |    |
| 28                                      |          |          |        |         | d eggs used where<br>lice from approved      |   |                 |        | 00       |             | 4  | s   (   |              |         |         | nfood-contact surfaces cleanable, properly desi<br>and used                           | gned,        | 0      | 0  | 1  |
| 30                                      | )        | Õ        | Varia  |         | obtained for special                         | ized processing method                        | 5               | ŏ      | ŏ        | ĩ           | 4  | 5 0     |              |         |         | g facilities, installed, maintained, used, test strip                                 | 6            | 0      | 0  | 1  |
|   |          | OUT      |        | or cov  |  | mperature Control<br>; adequate equipment fr  | or temperature  |        |          | -           | 4  | _       | -            |         |         | tact surfaces clean   | -            | 0      | 0  | 1  |
| 31                                      | 1        | ×        | contr  |         | and meanous ased                             | , overgreere ergelijktient it                 | a winpereture   | 0      | 0        | 2           | F  | _       | UT           |         | - wheel | Physical Facilities   |              | -      | -1 |    |
| 32                                      | _        |          |        |         | properly cooked fo                           |   |                 |        | 0        | 1           | 4  | _       |              |         |         | water available; adequate pressure  |              | 0      |    | 2  |
| 33                                      | _        |          |        |         | thawing methods u<br>eters provided and      |   |                 | 0      | 0        | 1           | 49   | _       | _            |         | - T     | stalled; proper backflow devices<br>waste water properly disposed                     |              |        | 0  | 2  |
|   |          | OUT      |        |         |  | i identification                              |                 | Ŭ      | Ū        |             | 5  | _       | _            |         |         | s: properly constructed, supplied, cleaned  |              |        | ŏ  | 1  |
| 35                                      | ;        | 0        | Food   | prop    | erly labeled; origina                        | al container; required rec                    | ords available  | 0      | 0        | 1           | 5  | 2 0     | <b>o</b> G   | larbag  | e/refu  | use properly disposed; facilities maintained  |              | 0      | 0  | 1  |
|   |          | OUT      |        |         | Prevention of                                | of Food Contaminatio                          | >n              |        | <u> </u> |             | 5  | 3 (     | D P          | hysica  | al faci | lities installed, maintained, and clean   |              | 0      | 0  | 1  |
| 36                                      | \$       | 0        | Insec  | ts, ro  | dents, and animals                           | not present                                   |                 | 0      | 0        | 2           | 5  | 1 8     | IK A         | dequa   | de ve   | ntilation and lighting; designated areas used   |              | 0      | 0  | 1  |
| 37                                      | ,        | X        | Cont   | amina   | ation prevented dur                          | ing food preparation, sto                     | vrage & display | 0      | 0        | 1           |  | 0       | υτ           |         |         | Administrative items  |              |        | _  |    |
| 38                                      | ;        |          |        |         | leanliness                                   |   |                 | 0      | 0        | 1           | 5  | 5 0     | <b>o</b>   0 | urrent  | perm    | nit posted  |              | 0      | 0  |    |
| 39                                      |          | 26       | Wipir  | ng clo  | ths; properly used                           |   |                 | 0      | 0        | 1           | 5  |         | D N          | lost re | cent    | inspection posted   |              | 0      | 0  | 0  |
| 40                                      |          | O<br>OUT |        | hing f  | ruits and vegetable                          | s<br>r Use of Utensils                        |                 | 0      | 0        | 1           |  | _       | _            |         |         | Compliance Status<br>Non-Smokers Protection Act                                       |              | YES    | NO | WT |
| 41                                      | _        |          |        | e ute   | nsils; properly store                        |   |                 | 0      | 0        | 1           | 5  |         |              |         |         | with TN Non-Smoker Protection Act   |              | 8      | 01 |    |
| 42                                      |          | 0        | Uten   | sils, e | quipment and liner                           | s; properly stored, dried                     |                 | 0      | 0        | 1           | 54   | 8       |              |         |         | ducts offered for sale<br>oducts are sold, NSPA survey completed                      |              | 0      | 0  | 0  |
|   |          |          |        |         | ed properly                                  | cles; properly stored, us                     | eu              |        | 0<br>0   |             | 20   | /       | n a          | 10080   | co pri  | outlets are sold, research survey completed   |              | 0      | 91 |    |

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, 68-14-709, 68-14-715, 68-14-715, 68-14-716, 4-5-329.

| $\mathcal{D}\mathcal{O}\mathcal{F}$ | Y      | 03/18/2021   | $\lambda - \overline{z}$                                  | 03/18/2021 |
|-------------------------------------|--------|--|---|------------|
| Signature of Person In Charge       | 1-e    | Date   | Signature of Environmental Health Specialist              | Date       |
|                                     | **** A | additional food safety information can be found on our | website, http://tn.gov/health/article/eh-foodservice **** |            |

| PH-2267 (Rev. 6-15) | Free food safety training ck | RDA 629      |                         |         |
|---------------------|------------------------------|--------------|-------------------------|---------|
| (101.0-10)          | Please call (                | ) 4232098110 | to sign-up for a class. | 100 010 |

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



#### Establishment Information

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Establishment Name: Armando's Establishment Number #: 605004149

| 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<br>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) |  |  |  |  |  |  |
|                  |                |     |                          |  |  |  |  |  |  |
|                  |                |     |                          |  |  |  |  |  |  |
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|                  |                |     |                          |  |  |  |  |  |  |

| Equipment Temperature |                          |
|-----------------------|--------------------------|
| Decoription           | Temperature (Fahrenheit) |
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|                       |                          |
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| ecoription | State of Food | Temperature ( Fahrenheit |
|------------|---------------|--------------------------|
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| Observed Violations<br>Total # 4<br>Repeated # 0<br>31:<br>37:<br>39:<br>54: |  |
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| 31:<br>37:<br>39:  |  |
| 31:<br>37:<br>39:  |  |
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#### TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



### Establishment Information

Establishment Name: Armando's

Establishment Number : 605004149

| Comments/Other Observations  |  |
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| 1.   |  |
| 1:<br>2: Should date box lettu e tomatoes as it is removed from cooler<br>3:<br>4:<br>5:<br>6:<br>6:<br>7:<br>7:<br>7: |  |
| 3.   |  |
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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: Armando's

Establishment Number: 605004149

Comments/Other Observations (cont'd)

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

#### Establishment Information

Establishment Name: Armando's Establishment Number #. 605004149

| Sources      |         |  |
|--------------|---------|--|
| Source Type: | Source: |  |

#### Additional Comments

Reach in was serviced now holding food below 41, cold holding case need to keep amount of turkey bags Limitedto avoid bags not touching ice stay below 41