TENNESSEE DEPARTMENT OF HEALTH

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10 miles

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			O 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 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 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 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 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 ing Contamination by		0	0	_		調査	00	8		Proper cold holding temperatures 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	武	0	0	0	No bare hand cont alternate procedur	tact with ready-to-eat for res followed	ods or approved	0	0	5	-	- 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 家		NA	NO	Ecod obtained from	Approved Source n approved source		0	0	_	-	IN	OUT		NO	food 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 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 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 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 Comp	pliance Status	COS=corre	COS	R	WT V	inspe	ction				R-repeat (violation of the same code Compliance Status		COS	R	WT
_	_	OUT				Food and Water						0	UT			Utensils and Equipment		_		
28					d eggs used where lice from approved				00		4	s (nfood-contact surfaces cleanable, properly desi 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 ; 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 eters provided and			0	0	1	49	_	_		- T	stalled; proper backflow devices 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	o 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	o 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 OUT		hing f	ruits and vegetable	s r Use of Utensils		0	0	1		_	_			Compliance Status 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 oducts are sold, NSPA survey completed		0	0	0
					ed properly	cles; properly stored, us	eu		0 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 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 Total # 4 Repeated # 0 31: 37: 39: 54:	
31: 37: 39:	
31: 37: 39:	
37: 39:	
39:	
39: 54:	
54:	

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Establishment Information

Establishment Name: Armando's

Establishment Number : 605004149

Comments/Other Observations	
D: L: 2: 3: 4: 5: 5: 5: 5: 5: 5: 5: 5: 5: 5: 5: 5: 5:	
):	
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5:	
7	
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)	
).	
1.	
1: 2: Should date box lettu e tomatoes as it is removed from cooler 3: 4: 5: 6: 6: 7: 7: 7:	
3.	
4.	
5. 3.	
7.	
7.	
2. 2.	
5.	

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