TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

Est	abisi	nee	t Nar		Amigo's Hixson									Fermer's Market Food Unit @ Permanent O Mobile	r		
	iress				5450 Hwy 153				_	Ту;	xe of l	Establi	shme	O Temporary O Seasonal	L		
						0	1.3		- M					ut 01:45: PM AM / PM			
City							1.0			_			me or	AM/PM			
		n Da			08/24/2023 Establishment # 60515476						d 0						
Pur	pose	of In	spect	tion	O Routine 操 Follow-up O Complain	t		O Pro	limin	ary		C	Cor	nsultation/Other		10	
Risi	k Cat	egon			O1 X2 O3 ors are food preparation practices and employee	hake		O 4	-					up Required O Yes 🛱 No Number of S		16	2
					ontributing factors in foodborne illness outbreat										tion		
					FOODBORNE ILLNESS R ed compliance status (IN, OUT, NA, NO) for each aumbered ite												
IN	≱in c	ompili			OUT=not in compliance NA=not applicable NO=not observ		10.110							pection R=repeat (violation of the same code provis			
					Compliance Status	COS	R	WT	F		_	_		Compliance Status	COS	R	WT
		-	NA	NO	Supervision Person in charge present, demonstrates knowledge, and					IN	ουτ	NA	NO	Cooking and Roberting of Time/Temperature Control For Safety (TCS) Foods			
1	邕	0	NA	100	performs duties Employee Health	0	0	5		高家	00	0		Proper cooking time and temperatures Proper reheating procedures for hot holding	0	<u> </u>	5
2	Ж	0	nun.	no	Management and food employee awareness; reporting	0	0		H"					Cooling and Holding, Date Marking, and Time as	٣	-	
3	黨	0			Proper use of restriction and exclusion	0	0	Ů		IN	OUT			a Public Health Control			
4			NA		Good Hygienic Practices Proper eating, tasting, drinking, or tobacco use	0	0			民族	0	0		Proper cooling time and temperature Proper hot holding temperatures	0	읭	
5	<u>×</u>	0	NA	0	No discharge from eyes, nose, and mouth	0	0	5	20	25	0	0		Proper cold holding temperatures	0	0	5
6	1		NA		Preventing Contamination by Hands Hands clean and properly washed	0	0			黨	0	0		Proper date marking and disposition Time as a public health control: procedures and records	0	0	
7	獣	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	ľ.	in in	OUT	-	NO	Consumer Advisory	-	~	
	×		NA		Handwashing sinks property supplied and accessible	0	0	2	23	_	0	0		Consumer advisory provided for raw and undercooked	0	0	4
9	黨	0	<u> </u>		Approved Source Food obtained from approved source	0	0			IN	OUT	NA	NO	food Highly Susceptible Populations			
	0 💢		0	*	Food received at proper temperature Food in good condition, safe, and unadulterated	8	0	5	24	0	0	83		Pasteurized foods used; prohibited foods not offered	0	0	5
12	õ	ŏ	×	0	Required records available: shell stock tags, parasite	ō	ō			IN	OUT	NA	NO	Chemicals			
			NA	NO	Protection from Contamination				25	0	0	X		Food additives: approved and properly used	0	0	5
13	2	00	0		Food separated and protected Food-contact surfaces: cleaned and sanitized		00		26	<u>実</u> IN	0	NA	NO	Toxic substances properly identified, stored, used Conformance with Approved Procedures	ō	0	-
	2	_	-		Proper disposition of unsafe food, returned food not re-	6	0	2	27	0		22	no	Compliance with variance, specialized process, and	0	0	5
	~	-			served	-	1.	-	<u> </u>	-	-	\sim		HACCP plan		-	-
				Goo	d Retail Practices are preventive measures to c	ontro	l the	intro	duc	tion	of p	atho	gena	, chemicals, and physical objects into foods.			
_										_							
								ΕTA									
					Finot in compliance COS=con Compliance Status	ected o		during						R-repeat (violation of the same code provision) Compliance Status	COS	R	WT
	_		_	00	Compliance Status Safe Food and Water	COS	R	during WT	inspe	Clion	σ		ad no	Compliance Status Utensils and Equipment		_	
2	28 29	8	Past Wate	OU eurize	Compliance Status Safe Food and Water d eggs used where required ice from approved source	COS O O	R R O	during WT		Clion	υT O F	ood a		Compliance Status	0 0	R	WТ 1
2	28 29 30	8	Past Wate Varia	OU eurize	Compliance Status Safe Food and Water d eggs used where required	COS O O	R	during WT	inspe	ction S	υτ Ο ^F α	ood a	cted,	Compliance Status Utensils and Equipment nfood-contact surfaces cleanable, properly designed,	0 0	_	
3	28 29 30	00000	Past Wate Varia Prop	ou eunze er and ance o	Compliance Status Safe Food and Water d eggs used where required ice from approved source btained for specialized processing methods	COS O O	R R O	during WT	4	ction 6	0 F	ood a onstru Varew	cted, ashin	Compliance Status Utensils and Equipment infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips itact surfaces clean	0	0	
23	28 29 30	00000	Past Wate Varia Prop contr	OU eurize er and ance o er coo	Compliance Status Safe Food and Water d eggs used where required ice from approved source btained for specialized processing methods. Food Temperature Control	ected o COS 0 0 0	R 0000	during WT 1 2 1	4	ction 5 0 6 0 7 0	UT 0 0 0 V 0 N	ood a onstru Varew Ionfoo	cted, ashin d-cor	Compliance Status Utensils and Equipment infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips	0 0	0 0 0	
2 2 2 2	28 29 10 11 12 13	000000000	Past Wate Varia Prop contr Plant Appr	eunze er and ince o rol t food oved	Compliance Status Safe Food and Water d eggs used where required ice from approved source ibtained for specialized processing methods. Food Temperature Control Ding methods used; adequate equipment for temperature properly cocked for hot holding thawing methods used	0 0 0 0 0 0 0 0 0 0	R 0000	during WT 1 2 1 2 1	4 4 4 4	Clion 5 6 7 8 9		ood a onstru Varew Ionfoo Iot and	cted, ashin d-cor f cold	Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips Itact surfaces clean Physical Facilities I water available; adequate pressure Italled; proper backflow devices	0000	0 0 0	1 1 2 2 2
2 2 2 2	28 29 10 11	000000000	Past Wate Varia Prop contr Plant Appr Ther	eunze er and ince o rol t food oved	Compliance Status Safe Food and Water d eggs used where required ice from approved source btained for specialized processing methods Food Temperature Control bling methods used; adequate equipment for temperature properly cooked for hot holding	0 0 0 0 0 0	R 0000 000	during WT 1 2 1 2	4 4 4	Ction 5 6 7 8 9 0		ood a onstru Varew Ionfoo Iot and iot and iewag	cted, ashin d-cor 5 cold ng ins e and	Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips Itact surfaces clean Physical Facilities I water available; adequate pressure	0 0 0 000	0 0 0	1 1 1 2 2 2
2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2	28 29 10 11 12 13	<u><u><u></u></u><u></u><u></u><u></u><u></u><u></u><u></u><u></u><u></u><u></u><u></u><u></u><u></u><u></u><u></u><u></u><u></u><u></u></u>	Past Wate Varia Prop contr Plant Appr Ther	eurize er and ince o rol t food t food mome	Compliance Status Safe Food and Water d eggs used where required ice from approved source ibtained for specialized processing methods. Food Temperature Control Ding methods used; adequate equipment for temperature properly cocked for hot holding thawing methods used eters provided and accurate	0 0 0 0 0 0 0 0 0 0	R 0000	during WT 1 2 1 2 1	4 4 4 4 5	Ction 5 6 7 0 9 1		ood a onstru Varew Ionfoo Iot and Yumbii Sewag oilet fa	cted, ashin d-cor d cold ng ins e and scilitie	Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips Itact surfaces clean Physical Facilities I water available; adequate pressure Italled; proper backflow devices Waste water properly disposed	0 0 0 000	0 0 0	1 1 1 2 2 2
2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2	28 29 10 11 12 13 14	<u><u><u></u></u><u></u><u></u><u></u><u></u><u></u><u></u><u></u><u></u><u></u><u></u><u></u><u></u><u></u><u></u><u></u><u></u><u></u></u>	Past Wate Varia Prop contr Plant Appr Ther	eurize er and ince o rol t food t food mome	Compliance Status Safe Food and Water d eggs used where required ice from approved source ittained for specialized processing methods Food Temperature Control Ding methods used; adequate equipment for temperature properly cooked for hot holding thawing methods used ters provided and accurate Food Identification	0 0 0 0 0 0 0 0 0 0 0 0	R O	during WT 1 2 1 2 1 1 1	4 4 4 5 5	Cion 5 6 7 6 9 9 0 1 2		ood a onstru Varew Ionfoo Iot and iot	cted, ashin d-cor d cold ng ins e and acilitie pe/refi	Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips Itact surfaces clean Physical Facilities I water available; adequate pressure Italled; proper backflow devices waste water properly disposed s: properly constructed, supplied, cleaned	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0		1 1 2 2 2 1
2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2	28 29 10 11 12 13 14	<u><u><u></u></u><u></u><u></u><u></u><u></u><u></u><u></u><u></u><u></u><u></u><u></u><u></u><u></u><u></u><u></u><u></u><u></u><u></u></u>	Past Wate Varia Prop contr Plant Appr Then Food	ou eurize er and ance o ver coo rol t food t food t prop	Compliance Status Safe Food and Water d eggs used where required lice from approved source btained for specialized processing methods Food Temperature Control Dring methods used; adequate equipment for temperature properly cooked for hot holding thawing methods used eters provided and accurate Food Identification ethy labeled; original container; required records available	0 0 0 0 0 0 0 0 0 0 0 0	0000 0000	during WT 1 2 1 2 1 1 1	444444555	Clion 5 6 7 0 8 9 9 0 1 1 2 3 3		ood al onstru Varew lonfoo lot and lumbii lewag oilet fa Sarbag	cted, ashin d-cor s cold ng ins e and scilitio e/refi	Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips Itact surfaces clean Physical Facilities Itwater available; adequate pressure Italled; proper backflow devices Itwaste water properly disposed Its: properly constructed, supplied, cleaned Use properly disposed; facilities maintained	0 0 0 0 0 0		1 1 2 2 2 1 1
2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2	28 29 10 11 12 13 14		Past Wate Varia Prop contr Plant Appr Then Food	ou eunze er and noce o er coo ol t food t food t prop	Compliance Status Safe Food and Water d eggs used where required ice from approved source ibtained for specialized processing methods Food Temperature Control Ding methods used; adequate equipment for temperature properly cooked for hot holding thawing methods used iters provided and accurate Food Identification erly labeled; original container; required records available Prevention of Food Contamination	Cos 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	R O	4 vring WT 1 2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	44444455555555555555555555555555555555	Clon 5 6 7 7 0 8 9 9 0 1 1 2 3 3 2 4		ood al onstru Varew lonfoo lot and lumbii lewag oilet fa Sarbag	cted, ashin d-cor s cold ng ins e and scilitio e/refi	Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips Itact surfaces clean Physical Facilities I water available; adequate pressure Italled; proper backflow devices I waste water properly disposed Is: properly constructed, supplied, cleaned Use properly disposed; facilities maintained Ities installed, maintained, and clean	0 0 0 0 0 0 0 0		1 1 1 2 2 2 1 1 1
2 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3	28 29 30 31 32 33 34 4 35 35 36 36 37 38	0 1 1 1 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	Pasti Varia Prop contr Plant Appr Ther Food Contr Pers	ou eurize er and ince o ver cor o ver cor o ver cor o ver cor o ver cor o ver cor o ver and ince o amine a f prop attrice a more a social soci social social social social social social social social	Compliance Status Safe Food and Water d eggs used where required lice from approved source littained for specialized processing methods Food Temperature Control Ding methods used; adequate equipment for temperature properly cocked for hot holding thawing methods used teres provided and accurate Food Identification erly labeled; original container; required records available Prevention of Food Contamination dents, and animals not present tion prevented during food preparation, storage & display leanliness			during WT 1 2 1 1 2 1 1 1 1 1 1 1 1 1 1 1 1 1 1	44444444444444444444444444444444444444	Con		ood al onstru Varew Varew Ionfoo Iot and Varew Joiet fi Sarbag Sarbag Sarbag	cted, ashin d-cor d cold ng ins e and acilitie e/refi al faci de ve	Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips Itact surfaces clean Physical Facilities Iwater available; adequate pressure Italled; proper backflow devices Iwaste water properly disposed Its: properly constructed, supplied, cleaned Ities installed, maintained, and clean Itilation and lighting; designated areas used Administrative Items It posted It po	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0		1 1 1 2 2 2 1 1 1
2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2	28 29 30 31 32 33 33 34 4 35 36 36 37 38 39	00 1 1 1 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	Past Wate Varia Prop contr Plant Appr Then Food Insec Cont Pers Wipi	ou eurize er and ance o ver coo rol t food t food amone amone amina onal o ng clo	Compliance Status Safe Food and Water d eggs used where required lice from approved source listained for specialized processing methods Food Temperature Control Ding methods used; adequate equipment for temperature properly cocked for hot holding thawing methods used teres provided and accurate Food Identification erly labeled; original container; required records available Prevention of Food Contamination dents, and animals not present tion prevented during food preparation, storage & display leanliness ths; properly used and stored			during WT 1 1 2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	44444444444444444444444444444444444444	Clon C 5 6 7 C 8 9 9 0 0 1 1 2 2 3 3 2 4 5 5		ood al onstru Varew Varew Ionfoo Iot and Varew Joiet fi Sarbag Sarbag Sarbag	cted, ashin d-cor d cold ng ins e and acilitie e/refi al faci de ve	Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips Itact surfaces clean Physical Facilities Itwater available; adequate pressure stalled; proper backflow devices waste water properly disposed es: properly constructed, supplied, cleaned use properly disposed; facilities maintained lities installed, maintained, and clean Itilation and lighting; designated areas used Administrative Items Init posted inspection posted	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0		1 1 1 2 2 2 2 1 1 1 1 1 1 0
2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2	28 29 30 31 32 33 33 33 34 35 36 36 37 38 38 39 30	2000 % % 2 0 2000 0 2000	Past Wate Varia Prop contr Plant Appr Ther Food Cont Pers Wipi Was	ou eunze er and ince o ver co vol t food oved mome t prop cts, ro amina onal o ng clo hing f	Compliance Status Safe Food and Water d eggs used where required lice from approved source bitained for specialized processing methods Food Temperature Control Ding methods used; adequate equipment for temperature properly cooked for hot holding thawing methods used tens provided and accurate Food Identification erly labeled; original container; required records available Prevention of Food Contamination dents, and animals not present tion prevented during food preparation, storage & display leanliness ths; properly used and stored ruts and vegetables Proper Use of Utensils			during WT 1 2 1 1 2 1 1 1 1 1 1 1 1 1 1 1 1 1 1	44 44 44 55 55 55 55 55	Cion C 5 6 7 C 8 9 0 1 2 2 3 3 2 5 5 5 6 7 C 6 8 9 9 0 0 1 2 5 5 5 5 5 5 5 5 5 5 5 5 5		ood al onstru Varew Varew Ionfoo olet fa Sarbag Sarbag Mysica dequa	cted, ashin d-cor d cold ng ins e and acilitie ee/refi al faci de ve	Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips Itact surfaces clean Physical Facilities Iwater available; adequate pressure Italled, proper backflow devices Iwaste water properly disposed Its: properly constructed, supplied, cleaned Use properly disposed; facilities maintained Ities installed, maintained, and clean Intilation and lighting; designated areas used Administrative Items Int posted Inspection posted Compliance Status Nen-Smokers Protection Act	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	1 1 1 2 2 2 1 1 1
	28 29 30 31 31 32 33 33 33 34 35 55 36 6 37 38 39 30	05000 % x 5 0 5000 0 5000	Past Wate Varia Prop contr Plant Appr Then Food Cont Pers Wipi Was	eurate er and ince o ol t food t food t prop cts, ro amina cnal o ng clo hing f	Compliance Status Safe Food and Water d eggs used where required lice from approved source bitained for specialized processing methods Food Temperature Control Ding methods used; adequate equipment for temperature properly cooked for hot holding thawing methods used ters provided and accurate Food Identification erly labeled; original container; required records available Prevention of Food Contamination dents, and animals not present tion prevented during food preparation, storage & display leanliness ths; properly used and stored ruts and vegetables Proper Use of Utensils nsils; properly stored			during WT 1 2 1 1 2 1 1 1 1 1 1 1 1 1 1 1 1 1 1	44444444444444444444444444444444444444	Cion C 5 6 7 C 8 9 0 1 2 2 3 2 4 C 5 5 7 6 7 C 8 9 9 0 0 1 2 7 7 7 7 7 7 7 7 7 7 7 7 7		ood al onstru Varew Ionfoo olet fo Sarbag hysica dequa dequa Current fost re	cted, ashin d-cor d cold ng ins e and colitie e/refi al faci te ve cent cent	Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips Itact surfaces clean Physical Facilities Iwater available; adequate pressure stalled; proper backflow devices waste water properly disposed res: properly constructed, supplied, cleaned use properly disposed; facilities maintained lities installed, maintained, and clean Initiation and lighting; designated areas used Administrative Items Init posted Inspection posted Compliance Status	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0		1 1 1 2 2 2 2 1 1 1 1 1 1 0
	28 29 30 31 32 33 33 34 4 35 36 36 37 38 38 39 30 0 41 12 13		Past Wate Varia Prop contr Plant Appr Ther Food Cont Pers Wipi Was Uten Sing	ou eunze er and ince o or of t food t food t food oved mome ts, ro amina onal o ong of hing f ise ute sists, e	Compliance Status Safe Food and Water d eggs used where required ice from approved source bitained for specialized processing methods Food Temperature Control bing methods used; adequate equipment for temperature properly cooked for hot holding thawing methods used ters provided and accurate Food Identification erly labeled; original container; required records available Prevention of Food Contamination dents, and animals not present tion prevented during food preparation, storage & display deanliness ths: properly used and stored ruts and vegetables Proper Use of Utensils nsils; properly stored quipment and linens; properly stored, dried, handled //single-service articles; properly stored, used //single-service articles; properly stored, used //			during WT 1 2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	44 44 44 44 55 55 55 55 55 55 55 55 55 5	Cion C 5 6 7 C 8 9 0 1 2 2 3 2 4 C 5 5 7 6 7 C 8 9 9 0 0 1 2 7 7 7 7 7 7 7 7 7 7 7 7 7		ood al onstru Varew Ionfoo Iot and fumbii iewagi oilet fi Sarbag fhysica dequa dequa current fost re Complitio bacc	cted, ashin d-cor d cold ng ins e and acilitie e/refi al faci te ve	Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips Itact surfaces clean Physical Facilities Iwater available; adequate pressure Italled; proper backflow devices Waste water properly disposed Its: properly constructed, supplied, cleaned Ities installed, maintained, and clean Initiation and lighting; designated areas used Administrative Items Init posted Inspection posted Compliance Status Non-Smokers Protection Act			1 1 1 2 2 2 2 1 1 1 1 1 1 0
	28 29 30 31 31 32 33 34 35 36 36 36 37 38 39 30 41 12 33 34 44 33 34 44		Past Wate Varia Prop contr Plant Appr Then Food Cont Pers Wipi Was In-us Uten Sing Glov	ou eurize er and ince o er cool t food d prop cts, ro lamina cnal o hing fi be ute sils, e le-use es us	Compliance Status Safe Food and Water d eggs used where required ice from approved source ittained for specialized processing methods Food Temperature Control oling methods used; adequate equipment for temperature properly cooked for hot holding thawing methods used ters provided and accurate Food Identification erly labeled; original container; required records available Prevention of Food Contamination dents, and animals not present tion prevented during food preparation, storage & display leanliness ths; properly used and stored ruits and vegetables Proper Use of Utensils nsils; properly stored quipment and linens; properly stored, dried, handled //single-service articles; properly stored, used ed properly			during WT 1 2 1 1 2 1 1 1 1 1 1 1 1 1 1 1 1 1 1	4 4 4 4 4 4 5 5 5 5 5 5 5 5 5 5 5 5 5 5	Cion 5 6 7 7 0 8 9 9 0 1 1 2 2 3 3 2 4 4 7 8 9 9 7 8 9 9		ood al onstru Varew Varew Ionfoo Iot and Numbin Sarbag Sarbag Sarbag Sarbag Sarbag Sarbag Sarbag Sarbag Sarbag Sarbag Sarbag Sarbag	cted, ashin d-cor d cold ng ins e and colltie e/refi al faci de ve t perm cent ance o pro co pro	Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips Itact surfaces clean Physical Facilities Iwater available; adequate pressure Italled; proper backflow devices Iwaste water properly disposed Ites installed, maintained, supplied, cleaned Ites installed, maintained, and clean Initiation and lighting; designated areas used Administrative Items Init posted Inspection posted Non-Smoker Protection Act With TN Non-Smoker Protection Act ducts offered for sale oducts are sold, NSPA survey completed	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0		1 1 1 2 2 2 1 1 1 1 1 1 1 0 WT 0
2 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3	28 29 30 31 32 33 33 34 4 35 5 36 36 37 38 36 37 38 39 40 41 12 33 44 4 34 4 4 4 4 4 4 4 4 4 4 4 4 4 4		Past Wate Varia Prop contr Plant Appr Then Food Cont Pers Cont Pers Wipi Was Uten Sing Glov	ou eunze er and ince o ol t food oved mome t prop cts, ro amina onal o nal o nal o nal o nal o sits, e t sits, e es us violationes t sits, e sits, e es us	Compliance Status Safe Food and Water d eggs used where required lice from approved source bitained for specialized processing methods Feed Temperature Control bing methods used; adequate equipment for temperature properly cooked for hot holding thawing methods used ters provided and accurate Food Identification erly labeled; original container; required records available Prevention of Feed Contamination dents, and animals not present tion prevented during food preparation, storage & display deanliness ths; properly used and stored ruts and vegetables Proper Use of Utensils nsils; properly stored quipment and linens; properly stored, dried, handled //single-service articles; properly stored, used ed properly tions of risk factor items within ten (10) days may result in suspective it. Items identified as constituting imminent health hazards shall		R OOO O OOO 0 0 0 0 0 0 0 0 0 0 0 0 0	during WT 1 2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	44 44 44 44 55 55 55 55 55 55 55 55 55 5	Cion C S S C S S C S S C S S S C S S S S S S S S S S S S S		ood al onstru Varew lonfoo ilumbii ewag oolet fi Garbag fhysica dequa dequa current fost re Compli obacc tobac	cted, ashin d-cor d cold ng ins e and acilitie e/refi al faci ite ve s perm cent ance o pro co pro co pro	Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips Itact surfaces clean Physical Facilities Iwater available; adequate pressure Italled; proper backflow devices Waste water properly disposed Ities installed, maintained, supplied, cleaned Use properly disposed; facilities maintained Ities installed, maintained, and clean Intilation and lighting; designated areas used Administrative Items Init posted Inspection posted Compliance Status Non-Smoker Protection Act ducts offered for sale oducts are sold, NSPA survey completed Repeated violations of an identical risk factor may result in revore. You are required to post the food service establishment permit	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0		1 1 1 2 2 2 1 1 1 1 1 0 0 WT 0
2 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3	28 29 30 31 32 33 33 34 4 35 5 36 36 37 38 36 37 38 39 40 41 12 33 44 4 34 4 4 4 4 4 4 4 4 4 4 4 4 4 4		Past Wate Varia Prop contr Plant Appr Then Food Cont Pers Cont Pers Wipi Was Uten Sing Glov	ou eunze er and ince o ol t food oved f prop cts, ro amina onal o na cio hing f e ute sils, e le-use es us y viola	Compliance Status Safe Food and Water d eggs used where required lice from approved source bitained for specialized processing methods Food Temperature Control Ding methods used; adequate equipment for temperature properly cooked for hot holding thawing methods used ters provided and accurate Food Identification erly labeled; original container; required records available Prevention of Food Contamination dents, and animals not present tion prevented during food preparation, storage & display leanliness ths; properly used and stored ruts and vegetables Proper Use of Utensils nsils; properly stored quipment and linens; properly stored, dried, handled //single-service articles; properly stored, used ed properly tions of risk factor items within ten (10) days may result in supper			during WT 1 2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	44 44 44 44 55 55 55 55 55 55 55 55 55 5	Cion C S S C S S C S S C S S S C S S S S S S S S S S S S S		ood al onstru Varew lonfoo ilumbii ewag oolet fi Garbag fhysica dequa dequa current fost re Compli obacc tobac	cted, ashin d-cor d cold ng ins e and acilitie e/refi al faci ite ve s perm cent ance o pro co pro co pro	Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips Itact surfaces clean Physical Facilities Itwater available; adequate pressure Italled; proper backflow devices Waste water properly disposed Its: properly constructed, supplied, cleaned Ities installed, maintained, and clean Initiation and lighting; designated areas used Administrative Items Init posted Inspection posted Compliance Status Non-Smokers Protection Act ducts offered for sale oducts are sold, NSPA survey completed Repeated violations of an identical risk factor may result in revore. You are required to post the food service establishment permit	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0		1 1 1 2 2 2 1 1 1 1 1 0 0 WT 0
2 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3	28 29 30 31 32 33 33 34 4 35 5 36 36 37 38 36 37 38 39 40 41 12 33 44 4 34 4 4 4 4 4 4 4 4 4 4 4 4 4 4		Past Wate Varia Prop contr Plant Appr Then Food Cont Pers Cont Pers Wipi Was Uten Sing Glov	ou eunze er and ince o ol t food oved f prop cts, ro amina onal o na cio hing f e ute sils, e le-use es us y viola	Compliance Status Safe Food and Water d eggs used where required lice from approved source bitained for specialized processing methods Food Temperature Control Ding methods used; adequate equipment for temperature properly cocked for hot holding thawing methods used ters provided and accurate Food Identification erly labeled; original container; required records available Prevention of Food Contamination dents, and animals not present tion prevented during food preparation, storage & display leanliness ths; properly used and stored ruts and vegetables Proper Use of Utensils nsils; properly stored quipment and linens; properly stored, dried, handled //single-service articles; properly stored, used ed properly tions of risk factor items within ten (10) days may result in suspection report in a conspicuous manner. You have the re 1003, 68-4-706, 68-14-706, 68-14-716, 68-14-715, 68-14-			during WT 1 2 1 1 2 1 1 1 1 1 1 1 1 1 1 1 1 1 1	44 44 44 44 55 55 55 55 55 55 55 55 55 5	Cion C S S C S S C S S C S S S C S S S S S S S S S S S S S		ood al onstru Varew lonfoo ilumbii ewag oolet fi Garbag fhysica dequa dequa current fost re Compli obacc tobac	cted, ashin d-cor d cold ng ins e and acilitie e/refi al faci ite ve s perm cent ance o pro co pro co pro	Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips Itact surfaces clean Physical Facilities Iwater available; adequate pressure Italled; proper backflow devices Iwaste water properly disposed Ities installed, maintained, supplied, cleaned Ities installed, maintained, and clean Itiposted Ities installed, maintained, and clean Itiposted Ities installed Ities Intersection posted Ities Installed Ities Ities Installed Ities	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0		1 1 1 2 2 2 1 1 1 1 1 1 1 0 WT 0 0
2 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3	28 29 30 31 32 33 33 34 34 35 36 36 37 38 36 37 38 38 39 30 0 10 11 12 33 34 4 11 12 33 34 4 11 12 33 34 4 11 12 33 34 4 11 12 33 34 14 11 12 12 13 14 14 14 14 14 14 14 14 14 14 14 14 14		Past Wate Varia Prop contr Plant Appr Ther Food Cont Pers Vipi Was Uten Sing Glov ect an section	ou eurace er and ince o rol t food t food t food d prop d d prop d d prop d d d d d d d d d d d d d d d d d d d	Compliance Status Safe Food and Water d eggs used where required lice from approved source bitained for specialized processing methods Food Temperature Control Ding methods used; adequate equipment for temperature properly cocked for hot holding thawing methods used ters provided and accurate Food Identification erly labeled; original container; required records available Prevention of Food Contamination dents, and animals not present tion prevented during food preparation, storage & display leanliness ths; properly used and stored ruts and vegetables Proper Use of Utensils nsils; properly stored quipment and linens; properly stored, dried, handled //single-service articles; properly stored, used ed properly tions of risk factor items within ten (10) days may result in suspection report in a conspicuous manner. You have the re 1003, 68-4-706, 68-14-706, 68-14-716, 68-14-715, 68-14-	cost 0 0 0		during WT 1 2 1 1 2 1 1 1 1 1 1 1 1 1 1 1 1 1 1	44 44 44 44 44 55 55 55 55 55 55 55 55 5	Cion 5 6 7 7 8 9 0 1 1 2 2 4 7 5 5 7 8 9 9 0 0 1 1 7 6 7 7 7 7 8 9 9		ood al onstru Varew lonfoo ilumbii ewag oolet fi Sarbag fhysici dequa dequa fhysici dequa fhysici dequa fhysici dequa fost re obacc tobac tobac	cted, ashin d-cor d cold ng ins e and acilitie e/refi al faci de ve de refi de ve to permit cont ance o pro co pro co pro	Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips Itact surfaces clean Physical Facilities Iwater available; adequate pressure Italled; proper backflow devices Iwaste water properly disposed Ities installed, maintained, supplied, cleaned Ities installed, maintained, and clean Itiposted Ities installed, maintained, and clean Itiposted Ities installed Ities Intersection posted Ities Installed Ities Ities Installed Ities			1 1 1 2 2 2 1 1 1 1 1 1 1 0 WT 0 0

PH-2267 (Rev. 6-15)	Free food safety training clas	RDA 62		
(Nev. 0-10)	Please call () 4232098110	to sign-up for a class.	nue de

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Amigo's Hixson Establishment Number #: 605154762

Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)						

Equipment l'emperature	
Description	Temperature (Fahrenheit)

Food Temperature Decorption	State of Food	Temperature (Fahrenheit

bserved Violations	 	
otal # 3 epeated # 0		
epeated # ()		
6:		
7:		
1. O.		
3:		

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Amigo's Hixson Establishment Number : 605154762

Comments/Other Observations 1: 2: 3: 4: 5: 6: 7: 8: 9: 10: 11: 12: 13: 14: 15: 16: 17: 18: Observed refried beans cooling in ice baths at time of reinspection. 19: 20: 21: 22: 23: 24: 25: 26: 27: 57: 58:	
1.	
1. 2 [.]	
3.	
Δ.	
τ. <u>Γ</u> .	
6	
7.	
8.	
9.	
10	
11.	
12 [.]	
13.	
14.	
15 [.]	
16	
17.	
18: Observed refried beans cooling in ice baths at time of reinspection.	
19:	
20:	
21:	
22:	
23:	
24:	
25:	
26:	
27:	
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.

Establishment Information

Establishment Name: Amigo's Hixson

Establishment Number: 605154762

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Amigo's Hixson Establishment Number # 605154762

Sources		
Source Type:	Source:	

Additional Comments