#### TENNESSEE DEPARTMENT OF HEALTH DERCOT \_

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100 A				FOOD SERVICE ESTABLISHMENT INSPECTION REPORT								SCORE								
¥		H H	C. S. P.		Armando's	\$										O Farmer's Market Food Unit	9	ſ	١	
Esta	bisł	nmen	t Nar	ne								Тур	e of	Establi	ishme	ent Permanent O Mobile	3			
Add	ress				1814 E. N											O Temporary O Seasonal				
City					Chattanoc	<u> </u>			2:1	<u>1. F</u>	M	A	M/P	M Ti	me o	ut 02:50; PM AM / PM				
Insp	ectic	n Da	ate		09/14/2	022 Establishment#	60500414	9		_	Emba	rgoe	d 1							
Puŋ	oose	of In	spec	tion	Routine	O Follow-up	O Complaint			<b>O</b> Pr	elimin	ary		c	Cor	nsuitation/Other				
Risi	Cat	egor	y		<b>O</b> 1	<b>3</b> \$2	<b>O</b> 3			<b>O</b> 4				Fo	low-	up Required 邕 Yes O No	Number of S	eats	76	
		R	isk													to the Centers for Disease Contro control measures to prevent illnes		ion		
																INTERVENTIONS				
IN	+in c	(C) ompli		algas		stance NA=not applicable	NO=not observ		item:							ach item as applicable. Deduct points for ca pection R=repeat (violation of the				
_	_		_			mpliance Status	10 10 0001		R		Ē					Compliance Status			R	WT
	_		NA	NO	Parson in chase	Supervision e present, demonstrates k	nouladae and			_		IN	ουτ	NA	NO	Cooking and Reheating of Time/Te Control For Safety (TCS) Fe				
1	邕	0	NA	NO	performs duties		nowneuge, and	0	0	5		<u>演</u> 0	00	8		Proper cooking time and temperatures Proper reheating procedures for hot holding		8	읽	5
	X	0	nea	NO	Management ar	nd food employee awarene	ess; reporting	0	0	5	-"	IN	001		NO	Cooling and Holding, Date Marking,			-	
3	黨	0				estriction and exclusion		0	0	°						a Public Health Contro	1	_	-	
	20	0	NA	NO O		Sood Hygienic Practice asting, drinking, or tobacco		0	0		19	o	0	0		Proper cooling time and temperature Proper hot holding temperatures		<u>0</u> 意	0	
	嵐 IN		NA	0 NO		om eyes, nose, and mouth nting Contamination b		0	0			0 M	X	8	0	Proper cold holding temperatures Proper date marking and disposition		8	8	5
6	黛	0	_	0	Hands clean an	d properly washed ontact with ready-to-eat fo	-	0	-	5		1	0	0		Time as a public health control: procedure	s and records	_	0	
7	×	0	٥	0	alternate proces	dures followed		0	0			_	OUT	NA	NO	Consumer Advisory			-	
	_	OUT	NA	NO		inks properly supplied and Approved Source	accessible		0	2	23	×	0	0		Consumer advisory provided for raw and food		0	0	4
	高		0	2		from approved source at proper temperature		8				IN	001	_	NO	Highly Susceptible Populat				_
11	×	0			Food in good co	ondition, safe, and unadult is available: shell stock ta:		0	0	5	24	0	0	×		Pasteurized foods used; prohibited foods not offered		0	0	5
12	0	0	X	O NO	destruction	tection from Contamin		0	0		25	IN O	001	NA	NO	Chemicals Food additives: approved and properly us	ha	0	0	
13	×	0	0		Food separated	i and protected		_	0		26	×	0		·	Toxic substances properly identified, store	d, used	ŏ	ŏ	5
14 15	嵐	0	0	J		urfaces: cleaned and saniti on of unsafe food, returned		0	0	5	27	IN O	001	NA	NO	Conformance with Approved Pr Compliance with variance, specialized pro		0	0	
	~	Ŭ			served			<u> </u>	Ŭ	-		Ŭ	Ŭ	~		HACCP plan		•	<u> </u>	_
				God	d Retail Prac	tices are preventive	measures to co	ontro	l the	intr	oduc	tion	of	atho	gens	, chemicals, and physical objects	into foods.			
				0	T=not in compliant		COS=com				L PR		1CE	5		R-repeat (violation of the same	code provision)			
		our	_		Compliance Status Safe Food and Water					WT	Ē			_	_	Compliance Status		COS	R	WT
2	8		Past		ed eggs used wh	ere required		0	0	1	4					Utensils and Equipment infood-contact surfaces cleanable, properly	designed,	0	0	1
2	9 0					cialized processing method	5	8	0	2	4	+	- (			and used	etrice		-	
	_	OUT	_	YUF 00		Temperature Control sed; adequate equipment f	or temporature	-			4		_			g facilities, installed, maintained, used, tes ntact surfaces clean	, suite	0	0	1
3		×	cont	rol	-		or camperature	0	0	2		0	UT			Physical Facilities				
3	_				properly cooked thawing method			8	0	1	41	_				I water available; adequate pressure stalled; proper backflow devices		8	응	2
3	_		Ther		eters provided an	nd accurate		0	0	1	50	_	0	Sewage	e and	waste water properly disposed		0	0	2
3	_		_	i prog		ood Identification ginal container; required re-	cords available	0	0	1	5	_				es: properly constructed, supplied, cleaned use properly disposed; facilities maintained		0	0	1
-	-	OUT				n of Food Contamination		-		-	53		-	-	·	lities installed, maintained, and clean			0	1
3	6	×	Inse	cts, ro	dents, and anim	als not present		0	0	2	54	1 0	o /	Adequa	vte ve	ntilation and lighting; designated areas use	d	0	0	1
3	7	0	Cont	tamin	ation prevented of	during food preparation, st	orage & display	0	0	1		0	UΤ			Administrative items				
3	_	-	-		cleanliness			0	0	1	54	5 8				nit posted		0	0	0
3	9 0				ths; properly use ruits and vegetal			8	0		-	1 1	<u>s  </u> /	vlost re	cent	inspection posted Compliance Status		O YES		WT
		OUT				per Use of Utensils			· · ·		57	,	_	Samel		Non-Smokers Protection A				
4	2	24	Uten	sils, (	equipment and lin	nens; properly stored, dried		0	0		55	5		lopacc	o pro	with TN Non-Smoker Protection Act ducts offered for sale		8	0	0
4	3 4				a/single-service a ved properly	articles; properly stored, us	ed		0		55		l	f tobac	co pr	oducts are sold, NSPA survey completed		0	0	
																Repeated violation of an identical risk factor n				
man	ner a	nd po	st the	most	recent inspection	report in a conspicuous many	her. You have the rig	pht to r	eques							e. You are required to post the food service es fling a written request with the Commissioner w				
ebo	port. T.C.A. sections 68-14-703, 68-14-706, 68-14-708, 68-14-719, 68-14-715, 68-14-716, 4-5-320.																			

=	09/14/2022	09/14/2022
Signature of Person In Charge	Date Signature of Environmental Health Specialist	Date
	**** Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservic	e ****
PH-2267 (Rev. 6-15)	Free food safety training classes are available each month at the county health department.	RDA 629
	Please call ( ) 4232098110 to sign-up for a class.	

#### 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)
Dish machine	Chlorine	40	

Equipment l'emperature	
Description	Temperature (Fahrenheit)
Reach in cooler	32
Reach in cooler kitchen	35

Food Temperature					
Decoription	State of Food	Temperature (Fahrenheit)			
Burgers	Cooking	165			
Slaw	Cold Holding	42			
Chicken tenders	Cooling	55			
Burgers	Hot Holding	144			
Chicken tender	Hot Holding	144			
Turkey slices	Cold Holding	40			
Chopped ham	Cold Holding	39			
Diced tomatoes	Cold Holding	40			
Salad	Cold Holding	50			
Chili	Hot Holding	102			
Gravy	Hot Holding	140			
Gravy	Cold Holding	40			
Raw chicken	Cold Holding	41			
Raw fish	Cold Holding	34			
Chicken tender	Cooking	198			

#### Observed Violations

Total # 7

Repeated # 0

19: Chili was 102, need to adjust heat control on hot holding unit higher, was discarded

20: Salad was above 41, should not use plastic container in metal pan, place salad directly in metal pan and keep below load limit of case

31: Loading food on cold case above refrigeration line, too high. Keep control on crock pot higher

36: Droppings in dry storage closet

42: Should avoid using cardboard box to hold single serve items, can harbor roaches

55: Permit not posted and need current permit one found has expired

56: Should post inspection in view of customers

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



### Establishment Information

Establishment Name: Armando's

Establishment Number : 605004149

### Comments/Other Observations

1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.

2: (IN): An employee health policy is available.

3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.

4: (IN) Employee isn't drinking, eating, or using tobacco in a food preparation area.

5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.

6:

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: 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.
- 13: (IN) All raw animal food is separated and protected as required.
- 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: 17<sup>.</sup>

17: (NO) No TCS foods reheated during inspection.

18:

21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.

- 22: 23: On menu board
- 24: (NA) A highly susceptible population is not served.
- 25: (NA) Establishment does not use any additives or sulfites on the premises.
- 26: (IN) All poisonous or toxic items are properly identified, stored, and used.
- 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.

# 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

SourcesSource Type:Source:Source Type:Source:Source Type:Source:Source Type:Source:Source Type:Source:Source Type:Source:

## Additional Comments