

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



Establishment Information	
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 Temperature	
Description	Temperature (Fahrenheit)
Reach in cooler	32
Reach in cooler kitchen	35

Food Temperature		
Description	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

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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: (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.

***See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

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Comments/Other Observations (cont'd)**Additional Comments (cont'd)**

See last page for additional comments.

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Sources

Source Type:	Source:
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Additional Comments