

Risk Category

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

Follow-up Required

SCORE

O Farmer's Market Food Unit Armando's/Lando's Remanent O Mobile Establishment Name Type of Establishment 4783 Highway 58 O Temporary O Seasonal Address Chattanooga Time in 03:05 PM AM / PM Time out 03:25: PM AM / PM City 07/10/2023 Establishment # 605090264 Embargoed 0 Inspection Date ₩ Follow-up Routine O Complaint O Preliminary O Consultation/Other Purpose of Inspection

Number of Seats 44

О3

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

m (IN, OUT, NA, HO) for

IN-in compliance OUT-not in compliance NA-not applicable NO-not observed					ed		0	
Г	Compliance Status							WT
	IN	OUT	NA	NO	Supervision			
1	×	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	ЭK	0			Management and food employee awareness; reporting	0	0	
3	寒	0			Proper use of restriction and exclusion	0	0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	30	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	
	IN	OUT	NA	NO	Proventing Contamination by Hands			
6	滋	0		0	Hands clean and properly washed	0	0	
7	氮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	X	0			Handwashing sinks properly supplied and accessible	0	0	2
	IN	OUT	NA	NO	Approved Source			
9	黨	0			Food obtained from approved source	0	0	
10	0	0	0	×	Food received at proper temperature	0	0	
11	×	0			Food in good condition, safe, and unadulterated	0	0	5
12	_	0	×	0	Required records available: shell stock tags, parasite destruction	0	0	
		OUT		NO	Protection from Contamination			
13	黛	0	0		Food separated and protected	0	0	4
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2

					Compliance Status	COS	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	×	0	0	0	Proper cooking time and temperatures	0	0	5
17	8	0	0	0	Proper reheating procedures for hot holding	0	0	٠
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	×	0	0	0	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20	24	0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	*
22	×	0	0	0	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	0	0	×		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	333		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	OUT	NA	NO	Chemicals			
25		0	3%		Food additives: approved and properly used	0	0	5
26	8	0			Toxic substances properly identified, stored, used	0	0	
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

O Yes 疑 No

als, and physical objects into foods.

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	W
	OUT	Safe Food and Water			
28	0	Pasteurized eggs used where required	0	0	1
29	0	Water and ice from approved source	0	0	_;
30	0	Variance obtained for specialized processing methods	0	0	١.
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	:
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	Ι.
34	0	Thermometers provided and accurate	0	0	Т
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	1
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	
37	0	Contamination prevented during food preparation, storage & display	0	0	Ī
38	0	Personal cleanliness	0	0	Г
39	0	Wiping cloths; properly used and stored	0	0	
40	0	Washing fruits and vegetables	0	0	Г
	OUT	Proper Use of Utensils	\top		
41	0	In-use utensils; properly stored	0	0	Г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	
43	0	Single-use/single-service articles; properly stored, used	0	0	
44	10	Gloves used properly	0	0	

specti	ion	R-repeat (violation of the same code provision)			
		Compliance Status	cos	R	WT
	OUT	Utensiis and Equipment			
45	M	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	0	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48		Hot and cold water available; adequate pressure	0	0	2
49	0	Plumbing installed; proper backflow devices	0	0	2
50	0	Sewage and waste water properly disposed	0	0	2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	1
52		Garbage/refuse properly disposed; facilities maintained	0	0	1
53	0	Physical facilities installed, maintained, and clean	0	0	1
54	麗	Adequate ventilation and lighting, designated areas used	0	0	1
	OUT	Administrative Items	П		
55	0	Current permit posted	0	0	0
56	0	Most recent inspection posted	0	0	۰
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	1 XX	0	
58		Tobacco products offered for sale	0	0	0
59		If tobacco products are sold, NSPA survey completed	0	0	

er and post the most recent inspection report in a conspicuous manner. You have the right to request a hit. T.C.A. sections 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. ten (10) days of the date of the

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07/10/2023

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Signature of Person In Charge

Date

**** Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice ****

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information								
Establishment Name: Armando's/Lando's								
Establishment Number #: [605090264								
NSPA Survey - To be completed if								
Age-restricted venue does not affirmatively rest twenty-one (21) years of age or older.	trict access to its buildings o	r facilities at all times to	persons who are					
Age-restricted venue does not require each per	rson attempting to gain entry	to submit acceptable for	orm of identification.					
"No Smoking" signs or the international "Non-S	moking" symbol are not con	spicuously posted at ev	ery entrance.					
Garage type doors in non-enclosed areas are r	not completely open.							
Tents or awnings with removable sides or vents	s in non-enclosed areas are	not completely removed	d or open.					
Smoke from non-enclosed areas is infiltrating in	nto areas where smoking is	prohibited.						
Smoking observed where smoking is prohibited	i by the Act.							
ļ								
Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature (Fah	renhelt)				
Equipment Temperature								
Description			Temperature (Fahr	renhelt)				
ļ			_					
Food Temperature								
Description		State of Food	Temperature (Fahr	renhelt)				
1								

served Violations	
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peated # O	
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[&]quot;"See page at the end of this document for any violations that could not be displayed in this space.

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Establishment Information



William Control of the Control of th	
Establishment Number: 605090264	
Comments/Other Observations	
0: 1: 2: 3: 4: 5: 6: 7: No foods reheated during follow up. Reviewed procedures with cook. 8: Food currently cooling in uncovered container with an ice wand. 9: 0: All TCS food holding at or below 41 F. 1: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 ho 2: Using time as a public health control correctly for sliced tomatoes and cut lettuce. 3: 4: 5: 6: 77: 77: 88:	ırs.

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 Name: Armando's/Lando's				
Establishment Number: 605090264				
Comments/Other Observations (cont'd)				
Additional Comments (cont'd)				
See last page for additional comments.				
see last paye for additional comments.				

Establishment Information

Establishment Information						
Establishment Name: Armando's/Lando's						
Establishment Number #: 605090264	n i					
Sources						
Source Type:	Source:					
Source Type:	Source:					
Source Type:	Source:					
Source Type:	Source:					
Source Type:	Source:					
Additional Comments						
Corrected criticals 17, 18, 20, 21 & 22.						