



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



***Establishment Information***

Establishment Name: Amigo's Mexican Restaurant

Establishment Number #: 605218745

***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)
CL dishwasher	CL	50	

***Equipment Temperature***

Description	Temperature ( Fahrenheit)
Walk in cooler	37
Reach in cooler	40

***Food Temperature***

Description	State of Food	Temperature ( Fahrenheit)
Refried beans	Hot Holding	182
Queso	Hot Holding	153
Chicken Veg mix	Hot Holding	172
Ground beef	Hot Holding	164
Chicken	Cooking	189
Guacamole (reach in)	Cold Holding	41
Salsa (reach in)	Cold Holding	41
Rice	Hot Holding	167
Raw groundbeef (walk in)	Cold Holding	36
Raw chicken (reach in)	Cold Holding	40
Sliced tomatoes	Cold Holding	37
Cut leafy greens (reach in)	Cold Holding	39
Dairy (reach in)	Cold Holding	37
Raw beef (drawer)	Cold Holding	38
Raw chicken (drawer)	Cold Holding	38

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**Comments/Other Observations**

- 1: (IN): ANSI Certified Manager present.
- 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: Good handwashing observed.
- 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: Food from approved sources.
- 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: (IN) All raw animal foods cooked to proper temperatures.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: See temperatures.
- 20: See temperatures.
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (NO) Time as a public health control is not being used during the inspection.
- 23: (NA) Establishment does not serve animal food that is raw or undercooked.
- 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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Establishment Number : 605218745

**Comments/Other Observations (cont'd)****Additional Comments (cont'd)*****See last page for additional comments.***



Establishment Information
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Establishment Number #:	605218745
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<b>Sources</b>
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Source Type:	Food	Source:	US Foods
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Source Type:	Water	Source:	Public
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Source Type:	Source:
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Source Type:	Source:
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Source Type: \_\_\_\_\_ Source: \_\_\_\_\_

### ***Additional Comments***