TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

66.20

FOOD SERVICE ESTA				ABL	BLISHMENT INSPECTION REPORT								sco	ORE														
17744-1 17744-1																		4										
			Amigo's Mexican Restaurant O Fermer's Market Food Unit																									
Address 6830 Flamingo Lane							_	Ту	pe of	Establ	ishme	int	emporar							L	/							
City	2			Harris	son					Time	n 01	1:0	QF	PM	А	M/P	мті	me o	t 01:5		-	AM /	I					
Inspect	ion D	ate		05/0	7/20	021	Esta	blishme	ent# 6	60521874	_				_													
Purpos				Routi			Follow			O Complain			0 Pr			-		Cor	nsultation/O	ther			_ `					
Risk Category O1 \$2 O3 O4 Follow-up Required O Yes \$ No Number of Seats 25									0																			
	Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public Health Interventions are control measures to prevent illness or injury.																											
	FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS. (Mark designated compliance status (IN, OUT, NA, NO) for each numbered Nem. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)																											
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1 🐹	0			Person i perform		e prese	ent, dem	nonstrate	es knov	wledge, and	0	0	5	16	5 23	0			Proper coo				(TCS) P atures	foods		0	0	
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	Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food																											
manner	service establishment permit. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous manner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this																											
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	_) ~	\	$\pm i$	<u> </u> e					05/	07/2	2022	1	_	1	6	ht		L	L					()5/0)7/2	2021
Signat	ure o	Pers	son In	Charge									Date						ental Healt			_						Date
**** Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice ****																												

PH-2267 (Rev. 6-15)	Free food safety training clas	RDA 6		
(192201 (1997. 0-10)	Please call () 4232098110	to sign-up for a class.	hDR 023

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Amigo's Mexican Restaurant Establishment Number #: 605218745

ISPA Survey – To be completed if #57 is "No"	
ge-restricted venue does not affirmatively restrict access to its buildings or facilities at all times to persons who are venty-one (21) years of age or older.	
ge-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.	
arage type doors in non-enclosed areas are not completely open.	
ents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	
moke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	
moking observed where smoking is prohibited by the Act.	<u> </u>

Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)						
CL dishwsher	CL	50							

Equipment l'emperature						
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

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Amigo's Mexican Restaurant

Establishment Number : 605218745

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.

Establishment Information

Establishment Name: Amigo's Mexican Restaurant Establishment Number : 605218745

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Amigo's Mexican Restaurant Establishment Number # 605218745

Sources									
Source Type:	Food	Source:	US Foods						
Source Type:	Water	Source:	Public						
Source Type:		Source:							
Source Type:		Source:							
Source Type:		Source:							

Additional Comments