### TENNESSEE DEPARTMENT OF HEALTH D SERVICE ESTABLISHMENT INSPECTION REPORT

6/230

ancient 3		FOOD SERVICE EST	ABL	ISI	IME	IN	ГП	NSI	PEC	TI	ON REPORT	sco	RE		
And A												<b>л с</b>			
Establishment Name Amigo's Mexican Restaurant O Fermer's Merket Food Unit															
Address Address Type of Establishment O Mobile O Temporary O Seasonal							J								
City	Harrison	<u> </u>	12	2:5	0 F	- M		M/P	мт	ma ni	ut 01:10: PM AM / PM				
Inspection Date	05/23/202	22 Establishment # 6052187													
Purpose of Inspection	ORoutine	Follow-up  OComplain			O Pro			~ -		Cor	nsultation/Other				
Risk Category	<b>O</b> 1	\$\$2 O3			<b>O</b> 4						up Required O Yes 🕱 No	Number of S		25	0
											to the Centers for Disease Contro control measures to prevent illne		tion		
(Mark dealers	ated compliance state	FOODBORNE ILLNESS R									INTERVENTIONS ach liem as applicable. Deduct points for co	denors or autorate			
IN=in compliance	OUT=not in complian	ce NA=not applicable NO=not obser	ved		co						spection R=repeat (violation of the	same code provisi	on)		
IN OUT NA NO		Supervision	cos	R	WT	H	IN	0.0	NA	NO	Compliance Status Cooking and Roheating of Time/T		cos	R	WT
1 嶽 0	Person in charge p performs duties	resent, demonstrates knowledge, and	0	0	5	16	0	001			Control For Safety (TCS) F Proper cooking time and temperatures	oods			
IN OUT NA NO		Employee Health ood employee awareness, reporting				17		ŏ			Proper reheating procedures for hot holdi		00	ŏ	5
2 <u>炭</u> O 3 <u>炭</u> O	Proper use of restri		0	0	5		IN	ουτ	NA	NO	Cooling and Holding, Date Marking, a Public Health Contro				
IN OUT NA NO		ng, drinking, or tobacco use		10			0	8	0		Proper cooling time and temperature Proper hot holding temperatures		0	읽	
	No discharge from	eyes, nose, and mouth ng Contamination by Hands		ŏ	5	20	8	0	0		Proper cold holding temperatures Proper date marking and disposition		0	š	5
6 嵐 0 0	Hands clean and p	roperly washed	0	0				6	6		Time as a public health control: procedure	es and records		0	
7 嵐 0 0 0	alternate procedure		0	0	ů		IN	OUT	_	NO	Consumer Advisory Consumer advisory provided for raw and	understellend		4	
IN OUT NA NK		Approved Source		0	2	23	O IN	0	NA	NO	food Highly Susceptible Populat		0	0	4
10 0 0 0 5	Food received at pr	roper temperature	0	0	5	24	-	0	25	NO	Pasteurized foods used; prohibited foods		0	0	5
11 定 0 12 0 2 0	Required records a	tion, safe, and unadulterated vailable: shell stock tags, parasite	0	0	ľ	F	IN	OUT		NO	Chemicals			_	
IN OUT NA NO		tion from Contamination				25 26	0		X		Food additives: approved and properly us			읭	5
13 <u>夏</u> 0 0 14 <u>嵐</u> 0 0		ces: cleaned and sanitized	0	0	4		IN	0 0UT	NA	NO	Toxic substances properly identified, store Conformance with Approved Pr	rocedures		-	
15 溴 0	Proper disposition of served	of unsafe food, returned food not re-	0	0	2	27	0	0	黨		Compliance with variance, specialized pro HACCP plan	ocess, and	0	0	5
Go	od Retail Practic	es are preventive measures to c	ontro	d the	intro	oduc	tion	of	atho	gens	, chemicals, and physical objects	into foods.			
					ETA				5						
		COS=con liance Status		R		F			_	_	R-repeat (violation of the same Compliance Status		COS	R	WT
28 O Pasteuro	zed eggs used where	feed and Water required	0		1	E	- 14	TUK			Utensils and Equipment				1
30 O Variance	d ice from approved	1. Mar Mar A				4	5				nfood-contact surfaces cleanable, properly	y designed,	0	01	1
OUT.	obtained for specializ	zed processing methods	0	ő	2	4	+	•	onstru	cted,	and used		0 0	0 0	1
	obtained for specials Food Ter		8	8	2	4	6	0 v 0 v	onstru Varew	icted, ashin			0	-	
31 O Proper c	obtained for specials Food Ter	zed processing methods mperature Control adequate equipment for temperature	0	0	2	4	6 7 (	0 v 0 v 0 10	vonstru Warew Nonfoo	ashin d-cor	and used g facilities, installed, maintained, used, tes		0	0	2
31 O Proper c control 32 O Plant foc 33 O Approve	obtained for specializ Food Ter coling methods used; d property cooked for d thawing methods us	zed processing methods mperature Control adequate equipment for temperature hot holding jed	0 0 0 0	0 0 0 0	2 1 2 1 1 1 1	4	6 7 6 8 9		Varew Vonfoo Hot and Plumbi	cted, ashin d-cor d cold ng ins	and used g facilities, installed, maintained, used, tes itact surfaces clean Physical Facilities (water available; adequate pressure stalled; proper backflow devices		0	0	2 2 2
31     O     Proper of control       32     O     Plant foo       33     O     Approve       34     O     Thermor       OUT     OUT	obtained for special Food Ter coling methods used; d properly cocked for d thawing methods us neters provided and a Food	zed processing methods nperature Control adequate equipment for temperature hot holding sed iccurate Identification	0 0 0 0 0 0	0 0 0 0 0	2 1 2 1 1 1	4 4 5 5	6 7 8 9 0		onstru Varew Nonfoo Hot and Plumbi Sewag Foilet fi	cted, ashin d-cor d cold ng ins e and acilitie	and used g facilities, installed, maintained, used, tes intact surfaces clean Physical Facilities water available; adequate pressure stalled; proper backflow devices waste water properly disposed es: properly constructed, supplied, cleaned	it strips	0 0 0 0 0 0	00000	2 2 1
31         O         Proper c control           32         O         Plant foo           33         O         Approve           34         O         Thermore           0UT         0UT         0UT	obtained for specializ Food Ten coling methods used; d properly cooked for d thawing methods us neters provided and a Food perly labeled; original	zed processing methods mperature Control adequate equipment for temperature thot holding sed inccurate Identification I container, required records available	0 0 0 0	0 0 0 0 0	2 1 2 1 1 1 1	4 4 4 5 5 5	6 7 8 9 0 1 2		vonstru Varew Nonfoo Hot and Plumbi Sewag Toilet fi Sarbaş	cted, ashin d-cor d cold ng ins e and acilitie ge/refi	and used g facilities, installed, maintained, used, tes intact surfaces clean Physical Facilities water available; adequate pressure stalled; proper backflow devices waste water properly disposed es: properly constructed, supplied, cleaned use properly disposed; facilities maintained	it strips	0 0 0 0 0 0 0 0	000000000000000000000000000000000000000	2 2 1
31         O         Proper control           32         O         Plant for           33         O         Approve           34         O         Thermor           OUT         000         000	obtained for specializ Food Ten coling methods used; d properly cooked for d thawing methods us neters provided and a Food perly labeled; original	zed processing methods mperature Control adequate equipment for temperature hot holding sed iccurate Identification I container, required records available f Feed Contamination	0 0 0 0 0 0	0 0 0 0 0	2 1 2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	4 4 5 5	6 7 8 9 0 1 2 3		vonstru Varew Vonfoo Plumbi Sewag Toilet fi Sarbaç Physici	cted, ashin d-cor d cold ng ins e and acilitie ge/refi al faci	and used g facilities, installed, maintained, used, tes intact surfaces clean Physical Facilities water available; adequate pressure stalled; proper backflow devices waste water properly disposed es: properly constructed, supplied, cleaned	at strips	0 0 0 0 0 0 0 0 0 0	00000	2 2 1
31         O         Proper c control           32         O         Plant foo           33         O         Approve           34         O         Thermor           0UT         OUT         OUT           36         O         Insects, it	obtained for specializ Food Ten coling methods used; d properly cooked for d thawing methods us neters provided and a Food perly labeled; original Prevention of rodents, and animals	zed processing methods mperature Control adequate equipment for temperature hot holding sed iccurate Identification I container, required records available f Feed Contamination	0 0 0 0 0 0	0 0 0 0 0	2 1 1 1 1 1 1	4 4 5 5 5 5 5	6 7 8 9 0 1 2 3 4		vonstru Varew Vonfoo Plumbi Sewag Toilet fi Sarbaç Physici	cted, ashin d-cor d cold ng ins e and acilitie ge/refi al faci	and used g facilities, installed, maintained, used, tes itact surfaces clean Physical Facilities (water available; adequate pressure stalled; proper backflow devices (waste water properly disposed (s: properly constructed, supplied, cleaned use properly disposed; facilities maintained lities installed, maintained, and clean	at strips	0 0 0 0 0 0 0 0 0 0	000000000000000000000000000000000000000	2 2 1 1
31         O         Proper o control           32         O         Plant foo           33         O         Approve           34         O         Thermor           35         O         Food pro           36         O         Insects, I           37         O         Contami           38         O         Personal	obtained for specializ Food Ter coling methods used; d properly cooked for d thawing methods us neters provided and a Food perly labeled; original Prevention o rodents, and animals nation prevented during cleanliness	zed processing methods mperature Control adequate equipment for temperature thot holding sed incourate Identification I container, required records available f Food Contamination not present ng food preparation, storage & display	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	0 0 0 0 0 0 0 0 0 0 0	2 1 1 1 1 1 1 1 1 1 1 1 1	4 4 4 5 5 5 5 5 5	6 7 8 9 0 1 1 2 3 4 5		onstru Varew Nonfoo Hot and Plumbi Sewag Foilet fi Sarbag Physics Adequa	cted, ashin d-cor d cold ng ins e and acilitie ge/refi al faci	and used g facilities, installed, maintained, used, tes itact surfaces clean Physical Facilities water available; adequate pressure stalled; proper backflow devices waste water properly disposed use properly constructed, supplied, cleaned use properly disposed; facilities maintained ities installed, maintained, and clean initiation and lighting; designated areas use Administrative items hit posted	at strips		0 0 0 0 0 0 0 0 0 0 0 0 0	2 2 1 1
31         O         Proper o control           32         O         Plant foo           33         O         Approve           34         O         Thermor           35         O         Food pro           36         O         Insects, I           37         O         Contami           38         O         Personal           39         O         Wiping or	obtained for specializ Food Ter coling methods used; d properly cooked for d thawing methods us neters provided and a Food perly labeled; original Prevention o rodents, and animals nation prevented durin cleanliness loths; properly used a fruits and vegetables	zed processing methods mperature Control adequate equipment for temperature that holding sed incourate Identification I container, required records available f Food Contamination not present ing food preparation, storage & display and stored	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	0 0 0 0 0 0 0	2 1 1 1 1 1 1 2 1	4 4 4 5 5 5 5 5 5	6 7 8 9 0 1 1 2 3 4 5		onstru Varew Nonfoo Hot and Plumbi Sewag Foilet fi Sarbag Physics Adequa	cted, ashin d-cor d cold ng ins e and acilitie ge/refi al faci	and used g facilities, installed, maintained, used, tes itact surfaces clean Physical Facilities water available; adequate pressure stalled; proper backflow devices waste water properly disposed use properly constructed, supplied, cleaned use properly disposed; facilities maintained ities installed, maintained, and clean initiation and lighting; designated areas use Administrative items nit posted inspection posted Compliance Status	at strips		000000000000000000000000000000000000000	2 2 1 1 1 1 0
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#### 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)			

Equipment l'emperature						
Description	Temperature (Fahrenheit)					
Salsa cooler	37					

Food Temperature				
Decoription	State of Food	Temperature (Fahrenheit		
Salsa (salsa cooler)	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:           2:           3:           4:           5:           6:           7:           8:           9:           10:           11:           12:           13:           14:           15:           16:           17:           18:           19:           20: Salsa cooler holding TCS foods 38°F.           21:           22:           23:           24:           25:           26:           27:           58:	
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\*\*\*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:	Source:	

## Additional Comments