

Risk Category

01

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

Establishment Name	Armando's		Type of Esta	67 Daman	Market Food Unit ent O Mobile	9()
Address	1814 E. Main St.		Type or Esta	O Tempor	ary O Seasonal	
City	Chattanooga	Time in 02:3	6 PM AM/PM	Time out 03:21: F	PM AM/PM	
nspection Date	03/28/2022 Establishment #	605004149	Embargoed 0			
Purpose of Inspection	MRoutine O Follow-up	O Complaint	O Preliminary	O Consultation/Other		

ease Control and Prevention event illness or injury. ported to the Centers for Dis

Follow-up Required

O3

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS at us (IK, OUT, KA, HO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or s

112	¥=in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	id		0
					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Supervision			
1	Ħ	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	300	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	Preventing Contamination by Hands			
6	黨	0		0	Hands clean and properly washed	0	0	
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	×	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	×	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	篾	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-	0	0	2

					Compliance Status	COS	R	WT
	IN	оит	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	寒	Proper cooking time and temperatures	0	0	5
17	0	1992	0	0	Proper reheating procedures for hot holding	窟	0	
	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	120	0	0	Proper hot holding temperatures	0	0	
20	243	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	M		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	OUT	NA	NO	Chemicals			
25	0	0	3%		Food additives: approved and properly used	0	0	5
26	菜	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

级 Yes O No

res to control the introduction of pathogens, chemicals, and physical objects into foods.

			G00	DR	∃ /.\	Į.
		OUT=not in compliance COS=corr				Į.
		Compliance Status	cos	R	WT	ı
	OUT		-			ı
28		Pasteurized eggs used where required	0	0	1	ı
29		Water and ice from approved source	0	0	2	ı
30	0	Variance obtained for specialized processing methods	0	0	1	ı
	OUT	Food Temperature Control		_		ı
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	2	l
32	0	Plant food properly cooked for hot holding	0	0	1	ı
33	0	Approved thawing methods used	0	0	1	ı
34	0	Thermometers provided and accurate	0	0	1	ı
	OUT	Food Identification				ı
35	0	Food properly labeled; original container; required records available	0	0	1	
	OUT	Prevention of Food Contamination				ı
36	0	Insects, rodents, and animals not present	0	0	2	
37	0	Contamination prevented during food preparation, storage & display	0	0	1	l
38	0	Personal cleanliness	0	0	1	ı
39	0	Wiping cloths; properly used and stored	0	0	1	ı
40	0	Washing fruits and vegetables	0	0	1	ı
	OUT	Proper Use of Utensils				
41	0	In-use utensils; properly stored	0	0	1	
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1	
43		Single-use/single-service articles; properly stored, used	0	0	1	
44	0	Gloves used properly	0	0	1	

specti	ion	R-repeat (violation of the same code provision)		
		Compliance Status	cos	R	WT
	OUT	Utensiis and Equipment			
45	0	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	0	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	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	0	Physical facilities installed, maintained, and clean	0	0	- 1
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items	Т		
55	0	Current permit posted	0	0	0
56	0	Most recent inspection posted	0	0	۰
Compliance Status				NO	WT
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- X	0	
58		Tobacco products offered for sale	0	0	0
59		If tobacco products are sold, NSPA survey completed	0	0	

ner 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 Commission rt. 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, 4-5-320. er within ten (10) days of the date of the

03/28/2022 Signature of Person in Charge Date Signature of Environmental Health Specialist

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

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15) RDA 629) 4232098110 Please call (to sign-up for a class.

Date

03/28/2022

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information			
Establishment Name: Ar	mando'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	50					

Equipment Temperature					
Description		Temperature (Fahrenheit)			

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Slaw	Cold Holding	38
Chicken salad	Cold Holding	38
Beans	Cold Holding	39
Chili	Hot Holding	136
Potatoes	Cooling	88
Pulled chicken	Cold Holding	40
Gravy	Hot Holding	99
Green beans	Hot Holding	123
Mashed potatoes	Hot Holding	124
Soup	Hot Holding	146
Chili	Hot Holding	133
Burgers	Hot Holding	150

Observed Violations
Total # 2
Repeated # ()
17: Veggies on hot bar had been placed in pans without fully reheating the food most were under 135, reheat foods to be held hot to 165 before placing in pans
to be served. Pulled and reheated
19:

^{***}See page at the end of this document for any violations that could not be displayed in this space.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Armando's
Establishment Number: 605004149

Comments/Other Observations

- 1: Retrain on reheating procedures
- 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 drinking from an approved container which is stored properly.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.

l۾.

- 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.

Q٠

- 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: (NO) No raw animal foods cooked during inspection.

18: 20:

- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: Time on lettuce and tomatoes 2:30
- 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:

Additional Comments

See last page for additional comments.

^{***}See page at the end of this document for any violations that could not be displayed in this space.

^{***}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 Establishment Number: 605004149	Establishment Information	
Establishment Number: 605004149 Comments/Other Observations (cont'd) Additional Comments (cont'd)	Establishment Name: Armando's	
Additional Comments (cont'd)	Establishment Number: 605004149	
Additional Comments (cont'd)		
Additional Comments (cont'd)	Comments/Other Observations (cont'd)	
See last page for additional comments.		
	See last page for additional comments.	

Establishment Information	
Establishment Name: Armando's	
Establishment Number #. 605004149	
Sources	
Source Type:	Source:
Additional Comments	