

Purpose of Inspection

Risk Category

**K**Routine

City

# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Amigo's Mexican Restaurant Remanent O Mobile Establishment Name Type of Establishment 6830 Flamingo Lane O Temporary O Seasonal Address Harrison Time in 02:10 PM AM / PM Time out 03:00; PM 11/02/2021 Establishment # 605218745 Embargoed 10 Inspection Date O Follow-up

Number of Seats 250

04

O Preliminary

O Consultation/Other

Follow-up Required

O Complaint

О3

- 12	¥=in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		C	OS=con	n
					Compliance Status	COS	R	WT		Ξ
	IN	OUT	NA	NO	Supervision					Ī
1	M	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	
	IN	OUT	NA	NO	Employee Health				17	Ī
2	ЭK	0			Management and food employee awareness; reporting	0	0		1 🖂	Ī
3	寒	0			Proper use of restriction and exclusion	0	0	5	Ш	
	IN	OUT	NA	NO	Good Hygienic Practices				18	ſ
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	·	19	Ī
5	滋	0		0	No discharge from eyes, nose, and mouth	0	0	l °	20	Ī
	IN	OUT	NA	NO	Preventing Contamination by Hands				21	
6	滋	0		0	Hands clean and properly washed	0	0		22	Ī
7	鼷	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	23	Ī
	IN	OUT	NA	NO	Approved Source				1 23	
9	嵩	0			Food obtained from approved source	0	0		1 🖂	Ī
10	0	0	0	×	Food received at proper temperature	0	0	1	1 24	Ī
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	24	
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			Ī
	IN	OUT	NA	NO	Protection from Contamination				25	Ī
13	黛	0	0		Food separated and protected	0	0	4	26	Ī
14	寒	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5	1 [	Ī
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	

					Compliance Status	COS	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	黨	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	Proper reheating procedures for hot holding	0	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	2	0	0	0	Proper hot holding temperatures	0	0	1
20	0	×	0		Proper cold holding temperatures	286	_	5
21	*	0	0	0	Proper date marking and disposition	0	0	1
22	0	0	0	氮	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	оит	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	ů
	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

#### is, chemicals, and physical objects into foods.

PRACTICES

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	W
	OUT	Caro i con amo i i mori			_
28	0	Pasteurized eggs used where required	0	0	1
29	0		0	0	
30	0	Variance obtained for specialized processing methods	0	0	1
	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	r
33	0	Approved thawing methods used	0	0	7
34	0	Thermometers provided and accurate	0	0	Г
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	ŀ
	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	ŀ
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	'
	OUT	Proper Use of Utensils			Π
41	0	In-use utensils; properly stored	0	0	г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	Г
43	0		0	0	r
-					

0

		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	YES	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	

You have the right to request a n (10) days of the date of the

11/02/2021

Signature of Person In Charge

Date Signature of Environmental Health Specialist

11/02/2021 Date

\*\*\*\* 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.

#### 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 Triple sink	CL CL	50 50	
•			

Equipment Temperature	
Description	Temperature ( Fahrenheit)
Walk in cooler	36
Low boy reach in	38
Reach in dry storage	38

State of Food	Temperature (Fahrenheit)
Cold Holding	60
Hot Holding	167
Hot Holding	173
Hot Holding	183
Hot Holding	147
Hot Holding	147
Hot Holding	174
Cold Holding	37
Cold Holding	38
Cold Holding	37
Cold Holding	37
Cold Holding	38
Cold Holding	38
Cold Holding	39
	Cold Holding Hot Holding Hot Holding Hot Holding Hot Holding Hot Holding Cold Holding

Observed Violations
Total # 1
Repeated # ()
20: Salsa left out at room temperature temping 60°F. PIC embargoed 10 pounds
of salsa. TCS foods must be kept at 41°F or below.
or salear 1 se resus must be nopt at 12 1 or selem
""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: 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: (NO) No raw animal foods cooked during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: 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: Advisory located on menu.
- 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.

<sup>\*\*\*</sup>See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

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

Source Type:	Water Food Food	Source: Source: Source: Source: Source:	Public Reinhart PFG  ounds of salsa.	
Source Type:	Food Food	Source: Source: Source:	Reinhart PFG	
source Type: source Type: source Type: source Type: source Type: Additional Comments	Food Food	Source: Source: Source:	Reinhart PFG	
Source Type: Source Type: Source Type: Source Type: Additional Comments	Food	Source: Source:	PFG	
ource Type: ource Type: Additional Comments		Source:		
ource Type:  Additional Comments	nperature temping 60	Source:	ounds of salsa.	
Additional Comments	mperature temping 60		ounds of salsa.	
	mperature temping 60	0°F. PIc embargoed 10 po	ounds of salsa.	
Salsa left out at room ter	mperature temping 60	0°F. PIc embargoed 10 po	ounds of salsa.	