TENNESSEE DEPARTMENT OF HEALTH FOOD REDVICE FRANKING MENT INCOLOTION DEBODT

Establishment Name 587 City O1/ Inspection Date 01/ Purpose of Inspection 0 Ro Risk Category 21 Risk Category Risk Factors at as contri INFin compliance 00T+ IN 00T NA NO 1 20 0 Perso perfor IN 00T NA NO 2 20 0 No 1 20 0 Perso perfor 1N 00T NA NO 2 20 0 No haitem 3 20 0 0 No baltem 4 20 0 20 No baltem 8 20 0 0 Required for 1N 00T NA NO Propt 3 20 0 20 Required for 1N 00T NA NO Propt	17/2023 Establishment # 6051449 utine Pollow-up 0 Complain 02 03 0 Complain 02 03 0 Complain Establishment # 0 Complain 02 03 0 Complain Encode preparation practices and employee Detection for actions and employee Encode preparation practices and employee Compliance Status Supervision In in charge present, demonstrates knowledge, and mis duties Employee Health gement and food employee awareness: reporting or use of restriction and exclusion Good Hygienic Practices r eating, tasting, drinking, or tobacco use scharge from eyes, nose, and mouth preventing Centamination by Hands	87 nt beha ks. P tisk F m. For rved Cos Cos Cos	ublic ACT	O Pri O 4 • mo • Her orts	Emba elimina et co alth I al OU	AN ingoes any inter PUI	only vent	O Foi lons ions ions ions ions ions ions ions i	Con low-u rted	O Temporary O Seasonal at 02:48: PM AM / PM sultation/Other up Required O Yes X No Number of 3 to the Centers for Disease Control and Prevent control measures to prevent illness or injury. INTERVENTIONS the line as applicable. Reduct points for calegory or subcate pection R=repeat (violation of the same code provise Compliance Status	Seats	0	π		
Address 587 City Cha Inspection Date 01/ Purpose of Inspection 0 Rom Risk Category 21 Risk Category Risk Category Risk Category Risk Category INFin compliance OUT* 1 21 0 Perso 1 22 0 Mana 3 23 0 Propi 1 00 0 Propi 1 00 0 0 Propi 2 0 0 0 No 1 00 0 0 No 2 0 0 0 Rom 3 20 0 0 Rom <td>ttanooga Time 17/2023 Establishment # 6051449 atine Pollow-up O Complain 02 03 Follow-up O Complain 02 03 Food preparation practices and employee buting factors in foodborne illness outbrea FOODBORNE ILLNESS R aptrace status (IM, OUT, MA, H0) for each sumbared H0 not in compliance NA=not applicable NO=not obser Compliance Status Supervision n in charge present, demonstrates knowledge, and ms duties Employee Health gement and food employee awareness: reporting r use of restriction and exclusion Geed Hygienic Practices r eating, tasting, drinking, or tobacco use scharge from eyes, nose, and mouth Preventing Centamination by Hands</td> <td>87 nt beha ks. P tisk F m. For rved Cos Cos Cos</td> <td>ACT ACT</td> <td>O Pri O 4 • mo • Her • ites • ites • ites • ites • ites • ites • ites • ites • ites • ites</td> <td>Emba alimina at co Alth I AND S=con</td> <td>AM ingoed any PUT</td> <td>only vent</td> <td>Fol Fol ions ions ions ions ions ions ions ions</td> <td>Con Con Iow-u rted are o</td> <td>O Temporary O Seasonal t 02:48; PM AM / PM sultation/Other up Required O Yes K No Number of 3 to the Centers for Disease Control and Prevent control measures to prevent illness or injury. INTERVENTIONS th Itim as applicable. Redust points for an code provis Dection R+repeat (violation of the same code provis Compliance Status</td> <td>Seats</td> <td>0</td> <td>π</td>	ttanooga Time 17/2023 Establishment # 6051449 atine Pollow-up O Complain 02 03 Follow-up O Complain 02 03 Food preparation practices and employee buting factors in foodborne illness outbrea FOODBORNE ILLNESS R aptrace status (IM, OUT, MA, H0) for each sumbared H0 not in compliance NA=not applicable NO=not obser Compliance Status Supervision n in charge present, demonstrates knowledge, and ms duties Employee Health gement and food employee awareness: reporting r use of restriction and exclusion Geed Hygienic Practices r eating, tasting, drinking, or tobacco use scharge from eyes, nose, and mouth Preventing Centamination by Hands	87 nt beha ks. P tisk F m. For rved Cos Cos Cos	ACT ACT	O Pri O 4 • mo • Her • ites • ites • ites • ites • ites • ites • ites • ites • ites • ites	Emba alimina at co Alth I AND S=con	AM ingoed any PUT	only vent	Fol Fol ions ions ions ions ions ions ions ions	Con Con Iow-u rted are o	O Temporary O Seasonal t 02:48; PM AM / PM sultation/Other up Required O Yes K No Number of 3 to the Centers for Disease Control and Prevent control measures to prevent illness or injury. INTERVENTIONS th Itim as applicable. Redust points for an code provis Dection R+repeat (violation of the same code provis Compliance Status	Seats	0	π		
City Char Inspection Date 01/ Purpose of Inspection 0 Roi Risk Category 21 Risk Category IN=in compliance OUT= IN OUT NA NO IN OUT NA NO Person IN OUT NA NO Person Person <	17/2023 Establishment # 6051449 utine Pollow-up 0 Complain 02 03 0 Complain 02 03 0 Complain Establishment # 0 Complain 02 03 0 Complain Encode preparation practices and employee Detection for actions and employee Encode preparation practices and employee Compliance Status Supervision In in charge present, demonstrates knowledge, and mis duties Employee Health gement and food employee awareness: reporting or use of restriction and exclusion Good Hygienic Practices r eating, tasting, drinking, or tobacco use scharge from eyes, nose, and mouth preventing Centamination by Hands	87 nt beha ks. P tisk F m. For rved Cos Cos Cos	ACT ACT	O Pri O 4 • mo • Her • ites • ites • ites • ites • ites • ites • ites • ites • ites • ites	Emba alimina at co Alth I AND S=con	ary ary nter PUE	only vent	O Foi lons ions ions ions ions ions ions ions i	Con low-u rted are o titl force	t 02:48: PMAM / PM sultation/Other ap Required O Yes ⊗ No Number of 3 to the Centers for Disease Control and Prevent control measures to prevent illness or injury. INTERVENTIONS th Itom as applicable. Reduct points for an open of the pection R+repeat (violation of the same code provision Compliance Status	tion cross)		π		
Inspection Date O1/ Purpose of Inspection O Roi Risk Category 201 Risk Category Risk Factors at as contri OUT= IN=in compliance OUT= IN OUT NA NO IN OUT NA NO Perso IN OUT NA NO Anna IN OUT NA NO <	17/2023 Establishment # 6051449 utine Pollow-up 0 Complain 02 03 0 Complain 02 03 0 Complain Establishment # 0 Complain 02 03 0 Complain Encode preparation practices and employee Detection for actions and employee Encode preparation practices and employee Compliance Status Supervision In in charge present, demonstrates knowledge, and mis duties Employee Health gement and food employee awareness: reporting or use of restriction and exclusion Good Hygienic Practices r eating, tasting, drinking, or tobacco use scharge from eyes, nose, and mouth preventing Centamination by Hands	87 nt beha ks. P tisk F m. For rved Cos Cos Cos	ACT ACT	O Pri O 4 • mo • Her • ites • ites • ites • ites • ites • ites • ites • ites • ites • ites	Emba alimina at co Alth I AND S=con	ary ary nter PUE	only vent	O Foi lons ions ions ions ions ions ions ions i	Con low-u rted are o titl force	sultation/Other p Required O Yes K No Number of 3 to the Centers for Disease Control and Preven control measures to prevent illness or injury. INTERVENTIONS to the text points for enterior or provident pection Recepted (violation of the same code provident pection Recepted (violation of the same code provident) Compliance Status	tion cross)		π		
Purpose of Inspection O Rol Risk Category 201 Risk Category 201 Risk Category 201 IN=in compliance OUT= IN=in compliance OUT= IN=in compliance OUT= IN=in compliance OUT= IN OUT IN I	In the compliance Status Internet and food employee awareness: reporting resting, tasting, drinking, or tobacco use scharge from eyes, nose, and mouth Preventing Centamination by Hands Internet on the compliance of the compliance	e beha ka. P RISK F em. For ved COS COS COS COS	ACT	O Pn O 4 • Mo • Heat • Heat • Heat • Heat • Heat • Heat • Heat • Heat	at co lith I AND S=cor	ary Inter PUI To rected	only vent LIC nk co	Foi	ted are of trill og insp	Up Required O Yes X No Number of 3 to the Centers for Disease Control and Preven control measures to prevent illness or injury. INTERVENTIONS teh item as applicable. Reduct points for enterory or cubant pection Recepted (violation of the same code provis Compliance Status	tion cross)		π		
Risk Category 201 Risk Factors as as contri INFin compliance OUT= IN OUT NA NO IN OUT NA <th <="" colspan="2" td=""><td>O 2 O 3 e food preparation practices and employed buting factors in foodborne illness outbrea FOODBORNE ILLNESS F aptrace status (IN, OUT, NA, NO) for each surbored in not in compliance NA=not applicable NO=not obser Compliance Status Supervision n in charge present, demonstrates knowledge, and ms duties Employee Health gement and food employee awareness: reporting r use of restriction and exclusion Good Hygienic Practices r eating, tasting, drinking, or tobacco use scharge from eyes, nose, and mouth Preventing Centamination by Hands</td><td>e beha ike. P USK For ved COS 0 0</td><td>ACT</td><td>O 4</td><td>st co lith I AND of OU</td><td>PUI PUI rected</td><td>LIC nk CO</td><td>Foi</td><td>ted are of trill og insp</td><td>Up Required O Yes X No Number of 3 to the Centers for Disease Control and Preven control measures to prevent illness or injury. INTERVENTIONS teh item as applicable. Reduct points for enterory or cubant pection Recepted (violation of the same code provis Compliance Status</td><td>tion cross)</td><td></td><td>π</td></th>	<td>O 2 O 3 e food preparation practices and employed buting factors in foodborne illness outbrea FOODBORNE ILLNESS F aptrace status (IN, OUT, NA, NO) for each surbored in not in compliance NA=not applicable NO=not obser Compliance Status Supervision n in charge present, demonstrates knowledge, and ms duties Employee Health gement and food employee awareness: reporting r use of restriction and exclusion Good Hygienic Practices r eating, tasting, drinking, or tobacco use scharge from eyes, nose, and mouth Preventing Centamination by Hands</td> <td>e beha ike. P USK For ved COS 0 0</td> <td>ACT</td> <td>O 4</td> <td>st co lith I AND of OU</td> <td>PUI PUI rected</td> <td>LIC nk CO</td> <td>Foi</td> <td>ted are of trill og insp</td> <td>Up Required O Yes X No Number of 3 to the Centers for Disease Control and Preven control measures to prevent illness or injury. INTERVENTIONS teh item as applicable. Reduct points for enterory or cubant pection Recepted (violation of the same code provis Compliance Status</td> <td>tion cross)</td> <td></td> <td>π</td>		O 2 O 3 e food preparation practices and employed buting factors in foodborne illness outbrea FOODBORNE ILLNESS F aptrace status (IN, OUT, NA, NO) for each surbored in not in compliance NA=not applicable NO=not obser Compliance Status Supervision n in charge present, demonstrates knowledge, and ms duties Employee Health gement and food employee awareness: reporting r use of restriction and exclusion Good Hygienic Practices r eating, tasting, drinking, or tobacco use scharge from eyes, nose, and mouth Preventing Centamination by Hands	e beha ike. P USK For ved COS 0 0	ACT	O 4	st co lith I AND of OU	PUI PUI rected	LIC nk CO	Foi	ted are of trill og insp	Up Required O Yes X No Number of 3 to the Centers for Disease Control and Preven control measures to prevent illness or injury. INTERVENTIONS teh item as applicable. Reduct points for enterory or cubant pection Recepted (violation of the same code provis Compliance Status	tion cross)		π
Risk Factors as contri INFin compliance OUT# IN OUT NA NO IN OUT NA	FOODBORNE ILLNESS F FOODBORNE ILLNESS F ADIACO Status (IA, OUT, NA, NO) for each sumband its not in compliance NA=not applicable NO=not obser Compliance Status Supervision In in charge present, demonstrates knowledge, and mis duties Employee Health gement and food employee awareness: reporting or use of restriction and exclusion Good Hygienic Practices r eating, tasting, drinking, or tobacco use scharge from eyes, nose, and mouth Preventing Contamination by Hands	Ke. P LISK F em. For Ved COS 0 0	AGT	e Her oks cc wr	AND al ou S=con	PUI PUI T, ma	LIC nk CO	repo ions HEAL S or R e durin	rted are o	to the Centers for Disease Control and Preven control measures to prevent illness or injury. INTERVENTIONS the item of applicable. Reduct points for enterory or subcate pection Recepted (violation of the same code provis Compliance Status	tion cross)		π		
IN-in compliance OUT+ IN-in compliance OUT+ IN OUT NA NO	ECOODBORNEEILLNESS R aplituce status (IR, OUT, NA, NO) for each as mbcred its not in compliance NA=not applicable NO=not obser Compliance Status Supervision In in charge present, demonstrates knowledge, and ms duties Employee Health gement and food employee awareness: reporting or use of restriction and exclusion Good Hygienic Practices r eating, tasting, drinking, or tobacco use scharge from eyes, nose, and mouth Preventing Contamination by Hands	COS COS COS O O		OILE CC WT		PUI T, ma	ILIC nk CO	e durin	tor ca	INTERVIENTIONS sch ihm es applicable. Reduct points for enlegery or subant pection Rerepeat (violation of the same code provis Compliance Status	ion)		π		
IN-in compliance OUT= IN OUT NA NO 1 ※ O Perso performance IN OUT NA NO 1 ※ O Perso performance IN OUT NA NO 2 ※ O Propertion 3 ※ O O Properiod 1N OUT NA NO Properiod 4 ※ O O No data 4 ※ O O No data 5 ※ O O No baa 6 ※ O O No baa 1N OUT NA NO No 9 ※ O S Food 11 ※ O S Food 12 O O ※ Food 13 O O ※ Food 14<	Application of the second	ved COS O O O	R 0	CC WT	8=con	rected	nk GO I on-sit	e durin	iore: gins	The first sector of the same code provision of t	ion)		π		
IN OUT NA NO 1 ※ O Perso performed	Compliance Status Supervision n in charge present, demonstrates knowledge, and ms duties Employse Health gement and food employee awareness; reporting r use of restriction and exclusion Good Hyglenic Practices r eating, tasting, drinking, or tobacco use scharge from eyes, nose, and mouth Preventing Contamination by Hands	0 0 0	0	WT					_	Compliance Status		RW	π		
1 2 0 Perso performants 1 N OUT NA NO 2 2 0 Mana Propertor 3 2 0 0 Propertor 1 N OUT NA NO 4 2 0 0 Propertor 5 2 0 0 No 4 2 0 0 No 4 2 0 0 No 6 2 0 0 No 6 2 0 0 No 8 2 0 0 No 8 2 0 0 S Food 10 0 0 2 Food Propertor 11 2 0 2 Propertor Propertor 13 0 0 2 Propertor Propertor 15 2 0 0 Propertor Propertor OUT=not i <	Supervision n in charge present, demonstrates knowledge, and ms duties Employse Health gement and food employee awareness; reporting r use of restriction and exclusion Good Hyglenic Practices r eating, tasting, drinking, or tobacco use scharge from eyes, nose, and mouth Preventing Contamination by Hands	0	0		16	IN	оυт	NA			cos	RIV	VT.		
1 2 0 Perso performants 1 N OUT NA NO 2 2 0 Mana Propertor 3 2 0 0 Propertor 1 N OUT NA NO 4 2 0 0 Propertor 5 2 0 0 No 4 2 0 0 No 4 2 0 0 No 6 2 0 0 No 6 2 0 0 No 8 2 0 0 No 8 2 0 0 S Food 10 0 0 2 Food Propertor 11 2 0 2 Propertor Propertor 13 0 0 2 Propertor Propertor 15 2 0 0 Propertor Propertor OUT=not i <	n in charge present, demonstrates knowledge, and ms duties Employee Health gement and food employee awareness: reporting r use of restriction and exclusion Good Hyglenic Practices r eating, tasting, drinking, or tobacco use scharge from eyes, nose, and mouth Preventing Contamination by Hands	0	0	5	16	IN	001	NA I		Cooking and Reheating of Time/Temperature					
IN OUT NA NO 2 2 O Mana 3 2 O Prope IN OUT NA NO 4 2 O O Prope 1N OUT NA NO Prope 4 2 O O Prope 5 26 O O No data 6 27 26 O O Hand 7 26 O O O No ba 8 26 O O O No ba 8 26 O O O No ba 9 26 O Food Food 11 10 O O 26 O Requidest 11 20 O 26 O Requidest 13 O 0 26 Prope Serve <	Employee Health gement and food employee awareness: reporting r use of restriction and exclusion Good Hyglenic Practices r eating, tasting, drinking, or tobacco use scharge from eyes, nose, and mouth Preventing Contamination by Hands	0	0	-	16		_			Control For Safety (TCS) Foods					
3 20 Proprint 1 N OUT NA NO 4 20 O O Proprint 5 20 O NO NO 5 20 O NO NO 6 20 O O NO 6 20 O O NO 8 20 O O No 9 20 O O Second 10 OUT NA NO 9 20 O O Second 10 OUT NA NO 9 20 O Second 11 OUT NA NO 12 O O Second 13 O O 20 Food 14 20 O 20 Prope 15 20 O 20 Prope 28 O Pasteurized egg 29 O Water and ice fm	r use of restriction and exclusion Good Hyglenic Practices r eating, tasting, drinking, or tobacco use scharge from eyes, nose, and mouth Preventing Contamination by Hands	0			17	8	8	춠	-	Proper cooking time and temperatures Proper reheating procedures for hot holding	8	응 (5		
IN OUT NA NO 4 X O O Prope 5 X O O No dr 1 N OUT NA NO 5 X O O No dr 6 X O O Hand 7 X O O No ba altern 8 X O O No ba altern 8 X O O No ba altern 9 X O O No ba altern 9 X O O X Food 10 O O X Food Requides 12 O X O Requides Food 13 O X O Food Propt serve Good Re 28 O Pasteurized egg 29 O Water and ice fm	Good Hygienic Practices r eating, tasting, drinking, or tobacco use scharge from eyes, nose, and mouth Preventing Contamination by Hands			5		IN	оит		NO	Cooling and Holding, Date Marking, and Time as					
4 20 O Prope 5 20 0 0 No dir 6 20 0 0 Hand 7 20 0 0 No ba altern 8 20 0 0 No ba altern 8 20 0 0 No ba altern 9 20 0 500 Food 10 0 0 0 Food 11 20 0 20 Food 12 0 0 20 Food 13 0 0 20 Food 14 20 0 Food Food 15 20 0 Food Prope serve 0 0 Prope Serve Good Re OUT=not i	r eating, tasting, drinking, or tobacco use scharge from eyes, nose, and mouth Preventing Contamination by Hands		-		18	0	0	117	0	Public Health Control Proper cooling time and temperature	0		_		
IN OUT NA NO 6 ○ O O Hand 7 ○ O O No ba altem 8 ○ Hand Hand 9 ○ O O No ba altem 9 ○ O O Food 10 O O ○ Food 11 ○ O ○ Requidestrict 11 ○ O ○ Food 12 O ○ ○ Prood 13 O ○ ○ Food 14 ○ O ○ Prope 15 ○ O ○ Prope 52 O OUT=not it OUT=not it	Preventing Contamination by Hands		0	5	19	0	0		0	Proper hot holding temperatures	0	0			
7 20 0 0 No balatem altem 8 20 Marce Hand 10 0 0 No Solution 9 20 Food Food 10 0 0 0 Food 11 20 0 20 Food 12 0 20 20 Require 13 0 0 20 Food 14 20 0 20 Food 15 20 0 0 Proptiserve Good Re OUT=not i OUT=not i	a de la constante de la consta	0	0	-	20 21	20	8	2		Proper cold holding temperatures Proper date marking and disposition	8	8	5		
1 36 0 0 altern 8 36 0 Hand 1 N 0 NA NO 9 36 0 Scool Food 10 0 0 0 Scool Food 11 36 0 0 Scool Food 12 0 0 36 0 Require 13 0 0 36 Food 14 36 0 0 Food 15 36 0 Food Food Good Re OUT=not it OUT=not it OUT=not it	s clean and properly washed are hand contact with ready-to-eat foods or approved	_	0	5	22	0	0	×	0	Time as a public health control: procedures and records	0	0			
IN OUT NA NO 9 二 O Second Food 10 O O O Food 11 二 O O Requidestine 12 O O 二 Food 13 O O 二 Food 14 二 O O Food 14 二 O O Food 15 二 O O Food 15 二 O O O Good Re OUT=not in OUT	ate procedures followed	0	0	_		IN	OUT	_	NO	Consumer Advisory		<u></u>			
10 O O S Food 11 S O Food 12 O O S O Requidestriction 12 O O S O Requidestriction 13 O O S Food Food 14 S O O Food Food 15 S O O Food Food 15 O O O O Food Good Re OUT=not in OUT O Water and ice fm	washing sinks properly supplied and accessible Approved Source		0	2	23	0	0	篱		Consumer advisory provided for raw and undercooked food	0	<u> </u>	4		
11 2 0 Food 12 0 0 2 0 Requidestructure 13 0 0 2 Food Food 13 0 0 2 Food Food 14 2 0 0 Food Food 15 2 0 0 Food Food 15 2 0 0 Current in Food Good Re OUT=not in OUT Qurrent in the second region OUT Qurrent in the second region	obtained from approved source received at proper temperature	- 8	8			IN	OUT		NO	Highly Susceptible Populations		_			
12 0 0 0 0 destruction 13 0 0 32 Food 14 32 0 0 52 Food 15 32 0 0 70 70 15 32 0 0 70 70 Good Re OUT=not i OUT=not i OUT=not i Questruized egg Q Water and ice fm	in good condition, safe, and unadulterated	0	0	5	24	٥	0	×		Pasteurized foods used; prohibited foods not offered	0	0	5		
13 O O Image: Book of the serve of	red records available: shell stock tags, parasite uction	0	0				ουτ		NO	Chemicals					
14 36 O Food 15 32 O Properserve Good Re OUT=not i OUT=not i 28 O 28 O Pasteurized egg 29 O Water and ice fm	Protection from Contamination separated and protected	0	0	4	25 26	0 黛	8	26		Food additives: approved and properly used Toxic substances properly identified, stored, used	0	읭	5		
Good Re OUT=not i OUT=not i 28 O Pasteurized egg 29 O Water and ice fm	contact surfaces: cleaned and sanitized	0	0	5		_		NA	NO	Conformance with Approved Procedures					
OUT=not i OUT 28 O Pasteurized egg 29 O Water and ice fm	r disposition of unsafe food, returned food not re- d	0	0	2	27	0	0	8		Compliance with variance, specialized process, and HACCP plan	0	0	5		
OUT 28 O Pasteurized egg 29 O Water and ice fm	tail Practices are preventive measures to o	contro	d the	intr	oduc	tion	of p	thog	ens	, chemicals, and physical objects into foods.			_		
OUT 28 O Pasteurized egg 29 O Water and ice fm					L PR		ICES								
28 O Pasteurized egg 29 O Water and ice fro	compliance COS=cor Compliance Status	rected o	n-site	during WT	inspe	ction				R-repeat (violation of the same code provision) Compliance Status	COS	RW	π		
29 O Water and ice fro	Safe Food and Water		0	_			Л	od on	daar	Utensils and Equipment nood-contact surfaces cleanable, properly designed,					
	om approved source	0	0	2	45	5 0				and used	0	<u> </u>	1		
30 O Variance obtaine OUT	d for specialized processing methods Food Temperature Control	0	0	1	46	s 0	> w	arewa	shing	g facilities, installed, maintained, used, test strips	0	<u>ا</u>	1		
31 O Proper cooling m	wethods used; adequate equipment for temperature	0	0	2	47	_) № лт	onfood	l-cont	tact surfaces clean Physical Facilities	0	0	1		
	rly cooked for hot holding	0	0	1	48	-		t and	cold	water available; adequate pressure	0	ाः ।	2		
33 O Approved thawin		0	0	1	49	_	_			talled; proper backflow devices	0		2		
34 O Thermometers p	rovided and accurate Food Identification	0	0	1	50					waste water properly disposed s: properly constructed, supplied, cleaned		-	2		
35 O Food property la	beled; original container; required records available	0	0	1	52	2 () G	arbage	s/refu	se properly disposed; facilities maintained	0	0	1		
OUT	revention of Feed Contamination				53	5 3	K Pi	iysica	l facil	ities installed, maintained, and clean	0	<u> </u>	1		
36 O Insects, rodents,	and animals not present	•	0	2	54	• •	D Ad	lequat	le ver	ntilation and lighting; designated areas used	0	0	1		
	revented during food preparation, storage & display	0	0	1			л			Administrative items					
38 O Personal cleanlin 39 O Wiping cloths; pr	220	0	0	1	55					it posted nspection posted	0	응 (0		
40 O Washing fruits a	operly used and stored		_	1	É					Compliance Status		NO W	π		
41 O In-use utensils; p	operly used and stored nd vegetables	0	0	1	57	-	-0	omolia	nce v	Non-Smokers Protection Act with TN Non-Smoker Protection Act	X	01			
42 O Utensils, equipm	operly used and stored nd vegetables Proper Use of Utensils	0	0	1	58	5	Τc	bacco	proc		õ	800	0		
43 O Single-use/single 44 O Gloves used pro	operly used and stored nd vegetables Proper Use of Utensils properly stored ent and linens; properly stored, dried, handled	10	8	1	55	9	151	ntracc	0.000	ducts offered for sale xducts are sold, NSPA survey completed					

alture 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 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 anner 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 port. T.C.A. artified 50-14-703, 68-14-708, 68-14-708, 68-14-715, 68-14-715, 68-14-716, 4-5-320.

\leq	01/17/2023	51	01/17/2023
Signature of Person In Charge	Date	Signature of Environmental Health Specialist	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 cl		nth at the county health department.	RDA 629
(nev. 0-15)	Please call () 4232098110	to sign-up for a class.	101.025

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Amigo's Mexican Lounge Establishment Number #: 605144987

Warewashing Info			
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)
			l

Equipment Temperature	
Decoription	Temperature (Fahrenheit)

ecoription	State of Food	Temperature (Fahrenheit

Observed Violations
Total # 1 Repeated # 0
Repeated # 0
53:

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Amigo's Mexican Lounge Establishment Number : 605144987

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 Lounge Establishment Number: 605144987

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Amigo's Mexican Lounge Establishment Number #: 605144987

Source:	
Source:	
Source:	
Source:	
Source:	
	Source: Source: Source:

Additional Comments