TENNESSEE DEPARTMENT OF HEALTH

AND A						FOOD SER	VICE ESTA									ON REPORT	SCO	RE		
¥		414	and the second second		Armando's	s/Lando's										O Farmer's Market Food Unit	10		ſ	٦
Esta	ablish	nem	t Nan		Type of Establishment O Mobile								LL] '		J				
Add	iress				4783 Highway 58 O Temporary O Seasonal											-				
City					Chattanooga Time in 01:50 PM AM / PM Time out 02:30: PM AM / PM															
Insp	ectio	n Da	rte		05/04/2022 Establishment # 605090264 Embargoed 0															
Puŋ	pose	of In	spect	ion	Routine	O Follow-up	O Complaint			O Pro	Mimin	ary		0	Cor	nsuitation/Other				
Risi	Cat	eace	,		01	882	03			04				Fo	low-	up Required O Yes 氨 No	Number of S	eats	44	
			isk F													to the Centers for Disease Cont	rol and Prevent			
				as c	ontributing fa									_		control measures to prevent illne	ess or injury.			
		(11	rk der	lgnet	ed compliance st											INTERVENTIONS ach liem as applicable. Deduct points for o	category or subcate	gory.)		
IN	⊨in c	ompii	ance			liance NA=not applicable	e NO=not observe				S=co	rrecte	d on-s	ite duri	ng ins	pection R=repeat (violation of the			_	
⊢	IN	our	NA	NO	Co	mpliance Status Supervision		COS	R	WT						Compliance Status Cooking and Reheating of Time/		cos	R	WT
	100 100	0	nen		Person in charg	e present, demonstrates	knowledge, and	0	0	-		IN	OUT	NA	NO	Control For Safety (TCS)				
1			NA	NO	performs duties		÷ ·	0	0	5		00	00	0		Proper cooking time and temperatures Proper reheating procedures for hot hold	tina	00	8	5
2	X		144	110	Management an	nd food employee aware		0	0		H"					Cooling and Holding, Date Marking		_		
3	黨	0			Proper use of re	estriction and exclusion		0	0	5		IN	OUT	NA	NO	a Public Health Contr	lo			
	IN XX		NA			Bood Hygionic Practic asting, drinking, or tobac			0			0	0	8	0.0	Proper cooling time and temperature Proper hot holding temperatures		0	읏	
5	욼	ŏ				om eyes, nose, and mou		ŏ	ŏ	5	20	25	0	0	0	Proper cold holding temperatures		0	ö	
6	IN X	001	NA			nting Contamination d properly washed	by Hands	0	0			*			0	Proper date marking and disposition		0		Ť
7	×	ō	0	0	No bare hand co	ontact with ready-to-eat f	oods or approved	ŏ	ŏ	5	22	黨		0	0	Time as a public health control: procedur		0	٥	
	X		-	-	alternate proced Handwashing si	dures followed inks properly supplied an	d accessible	-	0	2	-	_		NA	NO	Consumer Advisory Consumer advisory provided for raw and		_		
	IN	OUT	NA	NO		Approved Source			_		23		0	麗	110	food		٥	٥	4
10	<u>宗</u>	0	0	×		rom approved source at proper temperature		0				IN		NA		Highly Susceptible Popula		~		
11	X	0			Food in good co	ndition, safe, and unadu is available: shell stock t		0	0	5	24		0			Pasteurized foods used; prohibited foods	s not offered	0	0	•
		0	×	0	destruction			0	0				OUT			Chemicals				
			NA O		Food separated	tection from Contami and protected	ination	0	o	4	25	0 X	8	X		Food additives: approved and properly u Toxic substances properly identified, sto		0	0	5
14	x	ŏ	ŏ		Food-contact su	urfaces: cleaned and san		ŏ	ŏ	5				NA		Conformance with Approved P	rocedures	Ť	_	
15	箴	0			Proper disposition served	on of unsafe food, return	ed food not re-	0	0	2	27	0	0	8		Compliance with variance, specialized p HACCP plan	rocess, and	0	0	5
				-							-						- 1-4- 44-			
				Geo	d Retail Prac	tices are preventive	measures to co								gens	, chemicals, and physical object	s into foods.			
				00	T=not in complianc	ie in the second se	COS=come			au Al			ICE	5		R-repeat (violation of the sam	ne code provision)			
	_	0.07			Cor	mpliance Status			R		É					Compliance Status		COS	R	WT
2	8	OUT O	Paste	eurize	d eggs used who	ere required		0	0	1	4		υτ D ^F	ood ar	nd no	Utensils and Equipment infood-contact surfaces cleanable, proper	fy designed,	0	0	1
	9 0				lice from approv	ed source ialized processing metho	vie	8	0	2	\vdash	+	•	onstru	cted,	and used		-	-	
		OUT				Temperature Control	~~~			_	4		_			g facilities, installed, maintained, used, te	st strips	0	0	1
3	1	0	Prop		oling methods us	ed; adequate equipment	for temperature	0	0	2	4	_	O ∖ UT	lonfoo	d-cor	Physical Facilities		0	0	1
3	2	0			properly cooked	i for hot holding		0	0	1	4	_		lot and	l cold	water available; adequate pressure		0	0	2
	3	_			thawing methods			0	0	1		_	_		-	stalled; proper backflow devices			0	2
3	4	OUT	Then	nome	eters provided an	od Identification		0	0	1	5	_				waste water properly disposed s: properly constructed, supplied, cleane	d	0	0	2
3	5	0	Food	i prop	erly labeled; orig	inal container; required r	ecords available	0	0	1	5	2 0	0	Sarbag	e/refi	use properly disposed; facilities maintaine	id	0	0	1
		OUT			Prevention	n of Food Contaminat	tion				5	3 (o P	hysica	I faci	lities installed, maintained, and clean		0	0	1
3	6	0	Insec	ts, ro	dents, and anima	als not present		0	0	2	5	4 0	0 A	dequa	te ve	ntilation and lighting; designated areas us	sed	0	0	1
3	7	0	Cont	amina	ation prevented d	during food preparation, s	storage & display	0	0	1		0	UΤ			Administrative Items				
_	8	-	_		leanliness			0	0	1	5				-	nit posted		0	0	0
_	9 0			- N	ths; properly use ruits and vegetab			8	8	1	5	6 (0 1	/lost re	cent	inspection posted Compliance Status		0 VES		WT
H	-	OUT	1105			per Use of Utensils		-		-						Non-Smokers Protection	Act			
	1 2				nsils; properly sto quipment and lin	ored tens; properly stored, dri	ad handled		8		5					with TN Non-Smoker Protection Act ducts offered for sale		×	8	0
4	3	0	Singl	e-use	single-service a	rticles; properly stored, un rticles; properly stored, u		0	0	1		9				oducts are sold, NSPA survey completed	i	ŏ	ŏ	Ű
i 4	4	0	CSIOW	R5 US	ed properly			0	0	- 1 I.										

of risk factor items within ten (10) days may result in suspension of your food service establish ms identified as constituting imminent health hazards shall be corrected immediately or operation epeated violation of an identical risk factor may result in revocation of your foo You are required to post the food service establishment permit in a conspicuou nit. ment per 15 shall d as co st recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by 8-14-703_65-14-706_68-14-708_68-14-709_68-14-711_68-14-715_68-14-716_4-5-329. filing a written request with the Commissioner within ten (10) days of the date of this er and post the m 68-14-703_68-1 TCA

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05/04/2022

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05/04/2022

Signature of Person In Charge

A STORE STORE

Date Signature of Environmental Health Specialist

Date

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

PH-2267 (Rev. 6-15)	Free food safety training cla	sses are available each mo	nth at the county health department.	RDA 629
(Net. 0-15)	Please call () 4232098110	to sign-up for a class.	104 025

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Armando's/Lando's Establishment Number # 605090264

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 wenty-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.	
Smoking observed where smoking is prohibited by the Act.	

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

Equipment l'emperature					
Description	Temperature (Fahrenheit)				
Reach in cooler	39				
Fridge	41				

Food Temperature					
Description	State of Food	Temperature (Fahrenheit)			
Coleslaw (reach in cooler)	Cold Holding	39			
Meatloaf (reach in cooler)	Cold Holding	38			
Chicken salad (reach in cooler)	Cold Holding	39			
Hamburger	Hot Holding	197			
Mac n cheese	Hot Holding	178			
Mashed potataoes	Hot Holding	175			
Dairy (fridge)	Cold Holding	38			

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Armando's/Lando's

Establishment Number : 605090264

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by having no violations of priority violations during current inspection.
- 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: (NÁ) 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.
- 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: Establishmemt using TILT procedures correctly.
- 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.

Establishment Information

Establishment Name: Armando's/Lando's

Establishment Number : 605090264

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Armando's/Lando's

Establishment Number # 605090264

Sources				
Source Type:	Food	Source:	Sysco	
Source Type:	Water	Source:	Public	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		

Additional Comments