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

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YES NO WT

13		37	" [現		I COD CERTICE ECTA					•••							
10		111	E.														
	ALC: N	and the	lb.											O Fermer's Market Food Unit		7	
					Armando's											/	
Esti	Dist	imen	t Nar		1814 E. Main St.				_	Ту;	xe of E	stabl	ishme	ent Permanent O Mobile			
Add	ress													O Temporary O Seasonal	-		
City					Chattanooga Time in	, 02	2:4	.2 F	РΜ	A	M/P	A Ti	me o	ut 03:07: PM AM / PM			
lace		n Da			03/08/2023 Establishment # 60500414												
											a 🗕					—	
Ρυη	pose	of In	spect	tion	O Routine 猶 Follow-up O Complaint			<b>O</b> Pr	relimir	hary		C	Co	nsuitation/Other			
Risi	(Cat	egon			O1 X2 O3			<b>O</b> 4						up Required O Yes 👯 No Number of Se		76	
		R			ors are food preparation practices and employee ontributing factors in foodborne illness outbreak									to the Centers for Disease Control and Prevent control measures to prevent illness or injury.	ion		
					FOODBORNE ILLNESS RI				_			_					
			rk de	elgnet										ach item as applicable. Deduct points for category or subcate	pery.)		
IN	⊧in c	ompili	ance		OUT=not in compliance NA=not applicable NO=not observ		_			rrecte	d on-si	te duri	ing ins	spection R=repeat (violation of the same code provisio			
					Compliance Status	cos	R	WT		_			_		cos	R	WT
	_		NA		Supervision		_			IN	OUT	NA	NO	Cooking and Roheating of Time/Temperature Control For Safety (TCS) Foods			
1	鬣	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5		0	0	0			8	ত	6
			NA		Employee Health				17	126	0	0	0		0	0	<u> </u>
2	Ř	8			Management and food employee awareness; reporting	6	0	5		IN	оυт	NA	NO	Cooling and Holding, Date Marking, and Time as			
3	8	-			Proper use of restriction and exclusion	0	0				0	0	-	a Public Health Control	0		
4	X		NA		Good Hygienic Practices Proper eating, tasting, drinking, or tobacco use	0	0	_		0	0	0		Proper cooling time and temperature Proper hot holding temperatures	응		
5	2	ŏ			No discharge from eyes, nose, and mouth	ŏ	ŏ	5		12	ŏ	ŏ	Ť	Proper cold holding temperatures	0	0	
			NA		Preventing Contamination by Hands				21	12	0	0	0	Proper date marking and disposition	0	0	
	嵐	0			Hands clean and properly washed No bare hand contact with ready-to-eat foods or approved	_	0	5	22	12	0	0	0	Time as a public health control: procedures and records	0	0	
7	×	0	0	0	alternate procedures followed	0	0			IN	OUT	NA	NO				
8	X	<u></u>	NA	NO	Handwashing sinks properly supplied and accessible Approved Source	0	0	2	23	0	0	0		Consumer advisory provided for raw and undercooked food	0	0	4
	黨		no-		Food obtained from approved source	0	0			IN	OUT	NA	NO	Highly Susceptible Populations	_		
10	0	0	0	>	Food received at proper temperature		0	1.	24	0	0	88		Pasteurized foods used: prohibited foods not offered	0	0	5
	×	_	6-2	-	Food in good condition, safe, and unadulterated Required records available: shell stock tags, parasite	0		5		-	-	-			-	<u> </u>	-
12	٥	0	×	0	destruction	0	0			IN	OUT			Chemicals			
		OUT	NA	NO	Protection from Contamination Food separated and protected	0	0	4	25	0	0	X	J	Food additives: approved and properly used Toxic substances properly identified, stored, used		응	5
14	쯡	ŏ	÷		Food-contact surfaces: cleaned and sanitized		ŏ	5	1		OUT	NA	NO	Conformance with Approved Procedures	01	~	_
	×		-		Proper disposition of unsafe food, returned food not re-	-	-	2	1 77	_	0	_		Compliance with variance, specialized process, and	0	ਗ	5
	~	Ŭ			served	Ŭ	Ŭ	-	Ľ	Ŭ	Ŭ	~		HACCP plan	<u> </u>	<u> </u>	<u> </u>
				Goo	d Retail Practices are preventive measures to c	ontro	l the	int:	roduc	tion	of p	atho	gens	, chemicals, and physical objects into foods.			
											TICES.		-				
				00	T=not in compliance COS=come									R-repeat (violation of the same code provision)			
					Compliance Status	COS	R	WT						Compliance Status	COS	R	WT
	8	이미		a. 1957.00	Safe Food and Water d eggs used where required	0	0	4	LE		UT	ood a	nd no	Utensils and Equipment profood-contact surfaces cleanable, properly designed,	- 1		_
	9				ice from approved source	ŏ	ŏ	2	4	5				and used	0	0	1
3	0	0			btained for specialized processing methods	0	Ő	1	4	6	<b>o</b> 14	/arew	ashin	g facilities, installed, maintained, used, test strips	0	0	1
		ουτ	Deec		Food Temperature Control	T				_	-			ntact surfaces clean	-	-	1
3	1	氮	contr		oling methods used; adequate equipment for temperature	0	0	2	l H	_		001100	0-001	Physical Facilities	-	-	1
3	2				properly cooked for hot holding	0	0	1	4	-		ot and	1 cold	i water available; adequate pressure	01	от	2
	3	0	Appr	oved	thawing methods used	0	0			9	ΟP	lumbi	ng ins	stalled; proper backflow devices	0	0	2
3	4	-		mome	eters provided and accurate	0	0	1						waste water properly disposed		0	2
		OUT			Food Identification				1 1 5	4   -		onet fa	scilibi	es: properly constructed, supplied, cleaned	0	0	1

illure to correct any violations of risk factor items within ten (10) days may result in suspension of your foo rvice establishment permit, items identified as constituting imminent health hazards shall be corrected imme msion of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your foo be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuou mer 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 the lot. T.C.A. sections 68-14-703, 68-14-706, 68-14-708, 68-14-719, 68-14-715, 68-14-716, 4-5-329.

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55 O Current permit posted 56 O Most recent inspection posted

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O Food properly labeled; original container; required records available

Contamination prevented during food preparation, storage & display

42 O Utensils, equipment and linens; properly stored, dried, handled
 43 O Single-use/single-service articles; properly stored, used

Proper Use of Utensils

O Insects, rodents, and animals not present

O Wiping cloths; properly used and stored

O Washing fruits and vegetables

O In-use utensils; properly stored

O Personal cleanliness

44 O Gloves used properly

Prevention of Feed Contamination

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O Garbage/refuse properly disposed; facilities maintained

O Adequate ventilation and lighting; designated areas used

Compliance with TN Non-Smoker Protection Act Tobacco products offered for sale

If tobacco products are sold, NSPA survey completed

Administrative items

**Compliance Status** 

**Non-Smokers Protection Act** 

O Physical facilities installed, maintained, and clean

Mar Color	03/08/2023	$\leq$	03/08/2023
Signature of Person In Charge	Date	Signature of Environmental Health Specialist	Date
**** Additional food safet	y information can be found on ou	r website, http://tn.gow/health/article/eh-foodservi	ce ****
Encode and a state	tealed a standard and some lights	and some the state of a second share has been as a second	1

PH-2267 (Rev. 6-15)	Free food safety training cla	sses are available each mo	nth at the county health department.	RDA 629
(101.0-10)	Please call (	) 4232098110	to sign-up for a class.	104 423

#### TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



#### Establishment Information

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Establishment Name: Armando'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)			

Equipment Temperature	
Decoription	Temperature (Fahrenheit)

ecoription	State of Food	Temperature ( Fahrenheit

Observed Violations	
iotal # 2	
total # 2 Repeated # 0	
1:	
7:	

## TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



# Establishment Information

Establishment Name: Armando's Establishment Number : 605004149

Comments/Other Observations					

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: Armando's

Establishment Number: 605004149

Comments/Other Observations (cont'd)

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

### Establishment Information

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SourcesSource Type:Source:Source Type:Source:Source Type:Source:Source Type:Source:Source Type:Source:Source Type:Source:

# Additional Comments