

Establishment Name

Signature of Person In Charge

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

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94

Armando's

Type of Establishment

O Farmer's Market Food Unit

Address 1814 E. Main St. O Temporary O Seasonal City Chattanooga Time in 01:55 PM AM / PM Time out 02:30; PM AM / PM

Inspection Date 02/23/2024 Establishment # 605004149 Embargoed 0

Purpose of Inspection O Routine B Follow-up O Complaint O Preliminary O Consultation/Other

Risk Category O1 🕱 O3 O4 Follow-up Required O Yes 🕱 No Number of Seats 76
Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention

Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public Health Interventions are control measures to prevent illness or injury.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS [Mark designated compliance status (IH, OUT, HA, HO) for each aumbered Item. For Items marked OUT, mark COS or R for each Item as applicable. Deduct points for category or subcategory.

	IN-in compliance OUT-not in compliance NA-not applicable NO-not observed COS=corrected on-site during inspection R-repeat (violation of the same code provision)																
	Compliance Status COS R WT Compliance Status				COS	R	\perp										
	IN	оит	NA	NO	Supervision					IN	оит	NA	NO	Cooking and Reheating of Time/Temperature			
T	羅	0			Person in charge present, demonstrates knowledge, and	0	0	5						Control For Safety (TCS) Foods	L.	_	_
Ľ.			<u></u>		performs duties		Ľ	Ľ		B (2)		0	_	Proper cooking time and temperatures	0	0	4
_		_	NA	NO	Employee Health				17	7 0	0	0	300	Proper reheating procedures for hot holding	0	10	<u> 1</u>
2	- MK	0			Management and food employee awareness; reporting	0	0	١. ١			оит	NA	NO	Cooling and Holding, Date Marking, and Time as			
3	黨	0			Proper use of restriction and exclusion	0	0	•		IN	001	NA	NO	a Public Health Control			
	IN	OUT	NA	NO	Good Hygienic Practices			\neg	18	0	0	0	X	Proper cooling time and temperature	0	┰	ıΤ
4	100	0		0	Proper eating, tasting, drinking, or tobacco use	0	0		15		0	0	0	Proper hot holding temperatures	0	0	
5	黨	0			No discharge from eyes, nose, and mouth	0	0	L	20		0	0		Proper cold holding temperatures	0	0	
	IN	OUT	NA	NO	Preventing Contamination by Hands				2	1 💥	0	0	0	Proper date marking and disposition	0	0	Д.
6	黨	0		0	Hands clean and properly washed	0	0		22	2 0	0	×	0	Time as a public health control: procedures and records	0	lo	, I
7	釵	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5			_				Ľ	Ľ	\perp
Ľ.		_	_	_	alternate procedures followed			щ	\vdash	IN	OUT	NA	NO	Consumer Advisory	_	_	_
8	IN.		NA	EDS.	Handwashing sinks properly supplied and accessible Approved Source	0	0	2	23	复	ΙoΙ	0		Consumer advisory provided for raw and undercooked	0	Ιo	٠Г
1	_		NA	NO		-		-	Н		OUT	***	110	food	_	ㅗ	ㅗ
9	-		_	-	Food obtained from approved source	0	0	lΙ	\perp	IN	OUT	NA	NO	Highly Susceptible Populations	_	_	_
10	_		0	26	Food received at proper temperature	0	0	5	124	10	ΙoΙ	320		Pasteurized foods used; prohibited foods not offered	0	Ιo	ı١
111	×	0			Food in good condition, safe, and unadulterated	0		l °∣	\vdash	-					_	\perp	ㅗ
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	OUT	NA	NO	Chemicals			
	IN	OUT	NA	NO	Protection from Contamination				25	5 0	0	巡		Food additives: approved and properly used	0		лТ
13	黛	0	0		Food separated and protected	0	0	4	20	5 <u>R</u>	0			Toxic substances properly identified, stored, used	0	0	л_
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO	Conformance with Approved Procedures			
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	7 0	0	X		Compliance with variance, specialized process, and HACCP plan	0	0	·Τ

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

			GOO	DD R	ч.	IL PRA	ACTIC	E3			
		OUT=not in compliance COS=com	ected o	n-site	durin	g inspec	tion	R-repeat (violation of the same code provision)			
		Compliance Status	COS	R	WT			Compliance Status	COS	R	WT
	OUT	Safe Food and Water				1 🖂	OUT	Utensiis and Equipment			
28 29		Pasteurized eggs used where required Water and ice from approved source	8	8		45	×	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
30		Variance obtained for specialized processing methods	ŏ	ŏ	1	\vdash	+-		+-		-
	OUT		_	-	÷	46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
31	0	Proper cooling methods used; adequate equipment for temperature	6	6	2	47	0	Nonfood-contact surfaces clean	0	0	1
31	١,	control	١٠	١٣	*		OUT	Physical Facilities			
32	0	Plant food properly cooked for hot holding	0	0	1	48	0	Hot and cold water available; adequate pressure	0	0	2
33	0	Approved thawing methods used	0	0	1	49	0	Plumbing installed; proper backflow devices		0	
34	×	Thermometers provided and accurate	0	0	1	50	0	Sewage and waste water properly disposed	0	О	2
	OUT			_		51		Toilet facilities: properly constructed, supplied, cleaned	0	0	1
35	0	Food properly labeled; original container; required records available	0	0	1	52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
	OUT	Prevention of Feed Contamination				53	0	Physical facilities installed, maintained, and clean	0	0	1
36	涎	Insects, rodents, and animals not present	0	0	2	54	麗	Adequate ventilation and lighting; designated areas used	0	0	1
37	0	Contamination prevented during food preparation, storage & display	0	0	1		OUT	Administrative Items	П		
38	0	Personal cleanliness	0	0	1	55	0	Current permit posted	0	0	
39	0	Wiping cloths; properly used and stored	0	0	1	56	0	Most recent inspection posted	0	0	1 °
40	0	Washing fruits and vegetables	0	0	1	1 [Compliance Status	YES	NO	WT
	OUT	Proper Use of Utensils				1 🖂		Non-Smokers Protection Act			
41	0	In-use utensils; properly stored	0	0	1	57		Compliance with TN Non-Smoker Protection Act	T XX	0	
42		Utensils, equipment and linens; properly stored, dried, handled	0	0	1	58		Tobacco products offered for sale	0		
43	100	Single-use/single-service articles; properly stored, used	0	0		59		If tobacco products are sold, NSPA survey completed	0	0	1
44	0	Gloves used properly	0	0	1	1					

Failure 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 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 manner 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 report. To A sections 63.44.79.65.44.79.65.44.79.65.44.79.65.44.79.65.44.79.65.44.79.65.44.79.65.47.79.65.47.79.65.47.79.65.47.79.65.47.79.65.47.79.65.47.79.67.47.7

Date Signature of Environmental Health Specialist

02/23/2024

02/23/2024

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 classes are available each month at the county health department.

Please call () 4232098110 to sign-up for a class.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



	Establishment Information							
Establishment Name: Armando's								
Establishment Number #: 605004149								
MCDA Common To be completed if	#F7 := #M=#							
NSPA Survey – To be completed if		facilities at all times to ne	mons who are					
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 per	son attempting to gain entry	to submit acceptable form	of identification.					
"No Smoking" signs or the international "Non-Sr	moking" symbol are not cons	picuously posted at every	entrance.					
Garage type doors in non-enclosed areas are n	Garage type doors in non-enclosed areas are not completely open.							
Tents or awnings with removable sides or vents	In non-enclosed areas are r	not completely removed or	ropen.					
Smoke from non-enclosed areas is infiltrating in	to areas where smoking is p	rohibited.						
Smoking observed where smoking is prohibited	by the Act.							
Warewashing Info			I = 1					
Machine Name	Sanitizer Type	PPM	Temperature (Fah	renhelt)				
Equipment Temperature								
Description			Temperature (Fahr	enheit)				
Food Temperature								
Food Temperature		State of Food	Temperature (Fahr	enheit)				
		State of Food	Temperature (Fahr	enheit)				
		State of Food	Temperature (Fahr	enheit)				
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Observed Violations
Total # 5 Repeated # 0
Repeated # ()
34:
36:
43:
45:
45: 54:

[&]quot;"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 Informa	ation	
Establishment Name: Ar	mando's	
Establishment Number :	605004149	

Comments/Other Observations	
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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 Name: Armando's	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.	Additional Comments (cont'd)	
	See last page for additional comments.	
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Establishment Information	
Establishment Name: Armando's	
Establishment Number #. 605004149	
Sources	
Source Type:	Source:
Additional Comments	