TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

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Feb	bis	hmen	t Nar		Armando's East Brainerd									Farmer's Market Food Unit Set Permanent O Mobile	Ĺ		
	ress				8018 E. Brainerd Rd.				_	Тур	e of E	stabl	ishme	O Temporary O Seasonal			
					Chattanooga	0.3	<u>.</u> 0	0 P	ν Μ		4.0			at 03:30; PM AM / PM			
City		-			03/21/2023 Establishment # 60530927					-			me or				
		on Da						-	Emba								
			spect	tion	Routine O Follow-up O Complaint			O Pre	Nimin	ary				rsuitation/Other		10	
Risi	(Cat	legor,		act	O1 X2 O3 ors are food preparation practices and employee	beha		04	st co	min	only			up Required X Yes O No Number of S		40	
					ontributing factors in foodborne illness outbreak												
		(Ma	urik de	algnat	FOODBORNE ILLNESS Ri ed compliance status (IK, OUT, KA, KO) for each numbered item										egory.)		
IN	⊨in c	ompii	ance		OUT=not in compliance NA=not applicable NO=not observe		_		S=cor	recte	d on-si	ite duri	ing ins	pection R=repeat (violation of the same code provis		_	
⊢	IN	OUT	NA	NO	Compliance Status Supervision	cos	R	WT	Ь					Compliance Status Cooking and Reheating of Time/Temperature	COS	R	WT
	0	0		no	Person in charge present, demonstrates knowledge, and	0	0	5		IN	OUT			Control For Safety (TCS) Foods			
Ľ			NA	NO	Employee Health	-		-		00	00	00		Proper cooking time and temperatures Proper reheating procedures for hot holding	8	00	5
	0	0	_		Management and food employee awareness; reporting		0	5	Ť	IN	оит		NO	Cooling and Holding, Date Marking, and Time as			
	0	0	NA	110	Proper use of restriction and exclusion Good Hygienic Practices	0	0	Ť	18					a Public Health Control			
4	0	0	NA		Proper eating, tasting, drinking, or tobacco use	0	0		19	0	0	0		Proper cooling time and temperature Proper hot holding temperatures	0	0	
5			NA		No discharge from eyes, nose, and mouth Preventing Contamination by Hands	0	0	<u> </u>	20	ŝ	00	°	~	Proper cold holding temperatures Proper date marking and disposition	8	8	5
6	0	0	-		Hands clean and properly washed	0	0		22		0	0	-	Time as a public health control: procedures and records	ŏ	ŏ	
7	0	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	-	IN	OUT	NA		Consumer Advisory	-	-	
		0	NA	NO	Handwashing sinks property supplied and accessible Approved Source	0	0	2	23	0	0	0		Consumer advisory provided for raw and undercooked food	0	0	4
9	0	0	-		Food obtained from approved source	0				IN	OUT	NA	NO	Highly Susceptible Populations			
	0	0	0	0	Food received at proper temperature Food in good condition, safe, and unadulterated	0	0	5	24	0	0	0		Pasteurized foods used; prohibited foods not offered	0	0	5
	ō	ō	0	0	Required records available: shell stock tags, parasite destruction	0	ō		H	IN	OUT	NA	NO	Chemicals		_	
			NA	NO	Protection from Contamination					0	0	0		Food additives: approved and properly used	0	0	5
	0				Food separated and protected Food-contact surfaces: cleaned and sanitized		0	4	26	0	0		10	Toxic substances properly identified, stored, used Conformance with Approved Procedures	0	0	-
141	0	0	0							IN	001	I NA		Conformance with Approved Procedures			
\rightarrow	0	_	0		Proper disposition of unsafe food, returned food not re- served		0	2	27	IN O		NA	NU	Compliance with variance, specialized process, and HACCP plan	0	0	5
\rightarrow	_	_	0		Proper disposition of unsafe food, returned food not re-	0	0	2		0	0	0		Compliance with variance, specialized process, and HACCP plan	0	0	5
\rightarrow	_	_	0	Goo	Proper disposition of unsafe food, returned food not re- served d Retail Practices are preventive measures to co	O Intro	0 the	2 intro	duc PR	O tion AG	O of p	0 atho		Compliance with variance, specialized process, and HACCP plan , chemicals, and physical objects into foods.	0	0	5
\rightarrow	_	_	0	Goo	Proper disposition of unsafe food, returned food not re- served d Retail Practices are preventive measures to co	O Intro	0 the	2 intro	duc PR	O tion AG	O of p	0 atho		Compliance with variance, specialized process, and HACCP plan	O		
15	0	0		Goo 00	Proper disposition of unsafe food, returned food not re- served d Retail Practices are preventive measures to co Finot in compliance COS=corre Compliance Status Safe Food and Water	O entrol cled o COS	O the D R R	2 intro suring WT	inspe	O tion ction	0 ofp (टिङ	O atho	gena	Compliance with variance, specialized process, and HACCP plan , chemicals, and physical objects into foods. R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment	cos	R	
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	Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodserv	ice ****
PH-2267 (Rev. 6-15)	Free food safety training classes are available each month at the county health department.	RDA 629
	Please call () 4232098110 to sign-up for a class.	

SCORE

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

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Establishment Name: Armando's East Brainerd Establishment Number #: 605309276

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)								
Triple sink	Chlorine	100									

Equipment Temperature	
Description	Temperature (Fahrenheit)

Food Temperature			
Description	State of Food	Temperature (Fahrenheit)	
Sliced ham	Hot Holding	40	
Grilled chicken	Cold Holding	40	
Sliced turkey	Cold Holding	40	
Cut leafy greens	Cold Holding	40	
Raw ground beef	Cold Holding	40	
Chili	Hot Holding	155	
*mashed potatoes	Hot Holding	128	
*cooked cabbage	Hot Holding	128	

Observed Violations

Total # 2

Repeated # ()

19: Mashed potatoes and cooked cabbage in hot holding unit temping 128 degrees F. Must be 135 degrees F or above.

PIC reheated items back up to 165 degrees F in oven for hot holding. Discussed not using hot holding unit for reheated for hot holding.

53: Ceiling with water spots.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Armando's East Brainerd Establishment Number : 605309276

Comments/Other Observations

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.

***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 East Brainerd

Establishment Number: 605309276

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Armando's East Brainerd

Establishment Number #: 605309276

Sources				
Source Type:	Food	Source:	PFG	
Source Type:	Water	Source:	Public	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		

Additional Comments