## TENNESSEE DEPARTMENT OF HEALTH IN SERVICE ESTABLISHMENT INSPECTION REPORT

6/230

| FOOD SERVICE ESTA   |   |     |         |  | BL            | BLISHMENT INSPECTION REPORT       |   |          |                  |           |           |          |       | DRE   |      |       |         |      |          |                         |  |                       |                  |         |         |                  |                 |          |           |     |    |    |
|---|---|-----|---------|--|---------------|-----------------------------------|---|----------|------------------|-----------|-----------|----------|-------|-------|------|-------|---------|------|----------|-------------------------|--|-----------------------|------------------|---------|---------|------------------|-----------------|----------|-----------|-----|----|----|
|   |   |     |         |  |               |                                   |   |          |                  |           |           |          |       |       |      |       |         |      |          |                         |  |                       |                  |         |         |                  |                 |          |           |     |    |    |
| Establishment Name  |   |     |         | Amigo's Mexican Restaurant O Fermer's Market Food Unit |               |                                   |   |          |                  |           |           |          |       |       |      |       |         |      |          |                         |  |                       |                  |         |         |                  |                 |          |           |     |    |    |
|   |   | men | r, rvan | ne   | 683           | 30 Fla                            | mino  |          |                  |           |           |          |       |       |      |       |         |      | <b>J</b> |                         |  |                       |                  |         |         |                  |                 |          |           |     |    |    |
| City  |   |     |         |  |               | 02                                | O Temporary O Seasonal<br>02:10 PM AM / PM Time out 02:50: PM AM / PM |          |                  |           |           |          |       |       |      |       |         |      |          |                         |  |                       |                  |         |         |                  |                 |          |           |     |    |    |
| ,   | Inspection Date 11/08/2022 Establishment # 605218745 Embargoed 0  |     |         |  |               |                                   |   |          |                  |           |           |          |       |       |      |       |         |      |          |                         |  |                       |                  |         |         |                  |                 |          |           |     |    |    |
| Purpose of Inspection KRoutine O Follow-up O Complaint O Preliminary O Consultation/Other   |   |     |         |  |               |                                   |   |          |                  |           |           |          |       |       |      |       |         |      |          |                         |  |                       |                  |         |         |                  |                 |          |           |     |    |    |
| Risk Category O1 12 O3 O4 Follow-up Required O Yes K No Number of Seats 250   |   |     |         |  |               |                                   |   |          |                  |           |           |          |       |       |      |       |         |      |          |                         |  |                       |                  |         |         |                  |                 |          |           |     |    |    |
|   | Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention<br>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  |     |         |  |               |                                   |   |          |                  |           |           |          |       |       |      |       |         |      |          |                         |  |                       |                  |         |         |                  |                 |          |           |     |    |    |
| (Hark designated compliance status (IN, OUT, NA, NO) for each numbered 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)  |   |     |         |  |               |                                   |   |          |                  |           |           |          |       |       |      |       |         |      |          |                         |  |                       |                  |         |         |                  |                 |          |           |     |    |    |
| E   | N   | оит | NA      | NO   |               | °                                 | ompl  |          | Statu<br>ervisie |           |           |          | COS   | R     | WT   | F     |         |      |          |                         |  | C<br>Ceekin           | ompli<br>g and   | _       |         |                  | ime/Te          | empe     | rature    | COS | R  | WT |
| $ \rightarrow $   |   | 0   |         |  |               | on in cha                         | -   |          |                  |           | nowledg   | e, and   | 0     | 0     | 5    | 10    | IN<br>O | 001  | NA<br>O  |                         |  |                       | Contr            | ol Fe   | or Saf  | ety (T           | CS) Fe          |          |           |     |    |    |
| h to  | N   | OUT | NA      | NO   |               | rms dutie                         | 1   | _        | yee He           |           |           |          |       |       |      |       | ő       | ő    |          | X                       | Pro  | oper cox<br>oper reh  | eating to        | proci   | edure:  | s for hot        | res<br>t holdin | g        |           | ŏ   | 00 | 5  |
| 23  |   | 0   |         |  | <u> </u>      | agement i<br>er use of            |   |          |                  |           | ss, repo  | Jrung    | 6     | 0     | 5    |       | IN      | ουτ  | NA       | NO                      | 6  | ooling                |                  |         |         | nte Ma<br>aith C |                 |          | fime as   |     |    |    |
| $ \rightarrow $   | N   |     | NA      |  |               | er eating                         |   |          | enic Pr          |           |           |          |       |       |      | 18    | 区区      | 8    | 8        | _                       | _  | oper coo<br>oper hot  |                  |         |         |                  | .6              |          |           | 0   | 8  |    |
| 5 2   | X   | 0   | NA      | 0  |               | ischarge                          | from e  | yes, no  | se, and          | d mouth   | 1         |          | ŏ     | 0     | 5    | 20    | 25      | 0    | 0        |                         | Pro  | oper col              | d holdi          | ng te   | mpera   | tures            |                 |          |           | 8   | 00 | 5  |
| 6   | X   | 0   | -       |  |               | ds clean a                        | and pro   | perly w  | vashed           |           | y Hand    |          | 0     | 0     |      |       | ж<br>0  | 0    | 0        |                         | Proper date marking and disposition<br>Time as a public health control: procedures and records |                       |                  |         | records | 0                | 0               |          |           |     |    |    |
|   |   | 0   | 0       | 0  | alterr        | are hand<br>hate proc<br>twashing | edures  | follow   | ed               |           |           |          | 0     | 0     | °    |       | IN      | OUT  | NA       | NA NO Consumer Advisory |  |                       |                  | Andread | =       |                  |                 |          |           |     |    |    |
| 8)<br>9)  | N   | 0   | NA      | NO   |               | l obtained                        | 1   | Approv   | red Sou          | urce      | accessi   | Die      |       |       | -    | 23    | O<br>IN | O    | NA       | NO                      | foo  | d                     |                  |         |         | ible Po          |                 |          | ooked     | 0   | 0  | 4  |
| 10 0  | 0   | 0   | 0       | ×  | Food          | I received                        | at pro  | per ten  | nperatur         | re        |           |          | 0     | 0     | 5    | 24    |         | 0    | 25       | NO                      | -  | steurize              |                  |         |         |                  |                 |          | ered      | 0   | 0  | 5  |
| -   | Ж<br>o  | 0   | ×       | 0  | Requ          | in good                           |   |          |                  |           |           | site     | 0     | 0     | ľ    |       | IN      | OUT  | _        | NO                      | -  |                       |                  |         |         | nicals           |                 |          |           |     |    |    |
| 13 2  |   | OUT | NA      | NO   |               |                                   |   |          | m Com            | tamin     | ation     |          |       | 0     | 4    | 25    | 0       | e    | ×        | <del> </del>            |  | od addi               |                  |         |         |                  | _               |          |           | 0   | 8  | 5  |
| 13 2<br>14 2<br>15 2  | 2   | ö   | ő       |  | Food          | i separate<br>i-contact           | surface   | es: clea | aned and         |           |           |          | ŏ     | ŏ     | 5    | 26    | IN      | OUT  | NA       | NO                      |  |                       | orma             |         | with /  | Approv           | ed Pre          | ocedu    | ires      | Ľ   |    |    |
| 15 }  | 8   | 0   |         |  | Prop<br>serve | er dispos<br>1d                   | ition of  | unsafe   | ) food, n        | eturned   | d food no | ot re-   | 0     | 0     | 2    | 27    | 0       | 0    | 黨        |                         |  | mplianc<br>VCCP pl    |                  | varia   | nce, s  | pecializ         | ted pro         | cess,    | and       | 0   | 0  | 5  |
|   |   |     |         | Goo  | od Re         | tail Pra                          | ctice   | s are    | prever           | ntive r   | measu     | res to c | ontro | l the | intr | oduc  | tion    | of   | atho     | geni                    | s, c   | hemic                 | als, a           | nd p    | hysi    | cal obj          | jects           | into f   | loods.    |     |    |    |
|   |   |     |         | 00   | T=not         | in complia                        | nce   |          |                  |           |           | COS=corr |       |       |      | inspe |         |      | 8        |                         |  |                       | R-r              | epeat   | (violat | ion of th        | e same          | code p   | rovision) |     |    |    |
| OUT=not in compliance         COS=corrected on-site during inspection         R-repeat (violation of the same code provision)           Compliance Status         COS R         WT         Compliance Status         COS R         R           OUT         Safe Food and Water         OUT         Utensils and Equipment         COS R         VI         COS R         VI         COS R         VI         COS R         VI         VI <t< td=""><td>R</td><td>WT</td></t<> |   |     |         |  |               |                                   | R   | WT       |                  |           |           |          |       |       |      |       |         |      |          |                         |  |                       |                  |         |         |                  |                 |          |           |     |    |    |
| 28<br>29  |   |     |         |  |               | s used w                          |   |          |                  |           |           |          |       | 8     |      | 4     | 5       |      |          |                         |  | od-cont<br>d used     | act sur          | faces   | clear   | able, p          | roperly         | desig    | ned,      | 0   | 0  | 1  |
| 30  | _   | OUT |         | nce  | obtain        | ed for spo<br>Food                |   |          | essing r         |           | 5         |          | 0     | 0     | 1    | 4     | 6       | 0 V  | Varew    | ashin                   | ng fa  | acilities,            | installe         | id, m   | aintair | ned, use         | ed, test        | t strips |           | 0   | 0  | 1  |
| 31  | T   | 0   | Prop    |  | oling r       | methods (                         | used; a   | dequal   | te equip         | ment fo   | or tempe  | erature  | 0     | 0     | 2    | 4     | _       | 0 N  | Vonfoo   | d-cor                   | ntac   | t surfac              | es clea<br>Physi |         | Facili  | -                |                 |          |           | 0   | 0  | 1  |
| 32  |   |     | Plant   | food   |               | erly cook                         |   |          | ing              |           |           |          | 8     | 8     | 1    | 4     | 8       | 0 1  |          |                         |  | iter ava              | lable; a         | adeq    | uate p  | ressure          |                 |          |           | 0   | 8  | 2  |
| 33  | -   |     |         |  |               | ng metho<br>provided              |   |          |                  |           |           |          | ŏ     | ō     | 1    | 4     | 0       | 0 8  | Sewag    | e and                   | i wa   | ied; prop<br>iste wat | er prop          | erly o  | dispos  | ed               |                 |          |           | 0   | 0  | 2  |
|   | Ŧ   | OUT |         |  |               |                                   |   |          | ication          |           |           |          |       |       |      | 5     | _       |      |          |                         |  | properly              |                  |         |         |                  |                 |          |           | 0   | 0  | 1  |
| 35  |   | OUT | Food    | prop   |               | ibeled; or<br>Preventi            | -   |          |                  |           |           | alable   | 0     | 0     | 1    | 5     |         | _    |          | -                       |  | propert<br>s install  |                  | -       |         |                  |                 |          |           | 0   | 0  | 1  |
| 36  | - 11  | -   | Insec   | ts, ro   |               | , and ani                         |   |          |                  |           |           |          | 0     | 0     | 2    | 5     | -       | -    |          |                         |  | ation an              |                  |         |         |                  |                 | d        |           | ō   | 0  | 1  |
| 37  | T   | 0   | Conta   | amina  | ation p       | prevented                         | d during  | g food g | preparat         | tion, sto | & egend   | display  | 0     | 0     | 1    |       | 0       | UT   |          |                         |  |                       | Admin            | istra   | tive i  | tems             |                 |          |           |     | _  |    |
| 38  | _   | -   | -       |  | cleanli       |                                   | cod an  | d store  | -                |           |           |          | 0     | 0     | 1    | 5     |         |      |          |                         |  | posted pection        | nortod           |         |         |                  |                 |          |           | 0   | 0  | 0  |
| 40  |   | 0   |         |  |               | roperly u<br>ind veget            | ables   |          |                  |           |           |          |       | ŏ     | 1    | Ľ     | • I ·   | • I* | 105616   | -cent                   | 1155   |                       | ompl             | ianc    |         |                  |                 |          |           |     |    | WT |
| 41  | _   | OUT | In-us   | e ute  | nsils;        | properly :                        |   | Jse of   | Utensi           | is.       |           |          | 0     | 0     | 1    | 5     |         | -    | Sompli   | ance                    | with   | h TN No               |                  |         |         | frotect          |                 | et       |           | X   | 0  |    |
| 42  |   |     |         |  |               | nent and<br>le-service            |   |          |                  |           |           | d        | 8     | 00    | 1    | 5     | 8<br>9  |      |          |                         |  | cts offen<br>ucts are |                  |         | surve   | y comp           | sleted          |          |           | 0   | 00 | 0  |
| 44 O Gloves used properly O O 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 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 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. T.C.A. sections 68-14-703, 68-14-708, 68-14-708, 68-14-715, 68-14-715, 68-14-716, 4-5-329.  |     |         |  |               |                                   |   |          |                  |           |           |          |       |       |      |       |         |      |          |                         |  |                       |                  |         |         |                  |                 |          |           |     |    |    |
| _(  | On file 11/08/2022 RALEA 11/08/2022   |     |         |  |               |                                   |   |          |                  |           |           |          |       |       |      |       |         |      |          |                         |  |                       |                  |         |         |                  |                 |          |           |     |    |    |
| Sign  | 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 cla | asses are available each mo | RDA 62                  |        |
|---------------------|-------------------------------|-----------------------------|-------------------------|--------|
| (Net. 0-10)         | Please call (                 | ) 4232098110                | to sign-up for a class. | hor of |

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



#### Establishment Information

Establishment Name: Amigo's Mexican Restaurant Establishment Number #: 605218745

| ISPA Survey – To be completed if #57 is "No"   |  |
|--|--|
| ge-restricted venue does not affirmatively restrict access to its buildings or facilities at all times to persons who are<br>venty-one (21) years of age or older. |  |
| ge-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.  |  |
| arage type doors in non-enclosed areas are not completely open.  |  |
| ents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.  |  |
| moke from non-enclosed areas is infiltrating into areas where smoking is prohibited.   |  |
| moking observed where smoking is prohibited by the Act.  |  |

| Warewashing Info |                |     |                          |  |  |  |  |  |  |  |  |
|------------------|----------------|-----|--------------------------|--|--|--|--|--|--|--|--|
| Machine Name     | Sanitizer Type | PPM | Temperature (Fahrenheit) |  |  |  |  |  |  |  |  |
| CL dishwasher    | CL             | 50  |                          |  |  |  |  |  |  |  |  |

| Equipment Temperature |                          |  |  |  |  |  |  |
|-----------------------|--------------------------|--|--|--|--|--|--|
| Description           | Temperature (Fahrenheit) |  |  |  |  |  |  |
| Walk in cooler        | 37                       |  |  |  |  |  |  |
| Reach in cooler       | 39                       |  |  |  |  |  |  |
| Salsa cooler          | 36                       |  |  |  |  |  |  |
| Low boy               | 38                       |  |  |  |  |  |  |

| Food Temperature          |               |                          |
|---------------------------|---------------|--------------------------|
| Description               | State of Food | Temperature (Fahrenheit) |
| Raw ground beef (walk in) | Cold Holding  | 37                       |
| Raw chicken (walk in)     | Cold Holding  | 36                       |
| Sliced onions (walk in)   | Cold Holding  | 37                       |
| Refried beans (walk in)   | Cooling       | 62                       |
| Refried beans             | Hot Holding   | 172                      |
| Ground beef               | Hot Holding   | 190                      |
| Queso                     | Hot Holding   | 149                      |
| Pico (low boy)            | Cold Holding  | 38                       |
| Diced tomatoes (low boy)  | Cold Holding  | 37                       |
| Dairy (reach in)          | Cold Holding  | 37                       |
| Salsa (salsa cooler)      | Cold Holding  | 39                       |
|                           |               |                          |
|                           |               |                          |
|                           |               |                          |
|                           |               |                          |

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



#### Establishment Information

Establishment Name: Amigo's Mexican Restaurant

Establishment Number : 605218745

#### Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 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: (NA) 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: See temperatures.
- 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: (NO) Time as a public health control is not being used during the inspection.
- 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.

\*\*\*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 Restaurant Establishment Number : 605218745

Comments/Other Observations (cont'd)

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

# Establishment Information

Establishment Name: Amigo's Mexican Restaurant Establishment Number # 605218745

| Sources      |       |         |          |  |  |  |  |  |  |  |
|--------------|-------|---------|----------|--|--|--|--|--|--|--|
| Source Type: | Water | Source: | Public   |  |  |  |  |  |  |  |
| Source Type: | Food  | Source: | US Foods |  |  |  |  |  |  |  |
| Source Type: |       | Source: |          |  |  |  |  |  |  |  |
| Source Type: |       | Source: |          |  |  |  |  |  |  |  |
| Source Type: |       | Source: |          |  |  |  |  |  |  |  |

# Additional Comments