



# TENNESSEE DEPARTMENT OF HEALTH

## FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

# 91

Establishment Name Armando's Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile  
 Address 5700 Ringgold Rd. ☐ Temporary ☐ Seasonal  
 City East Ridge Time in 02:00 PM AM / PM Time out 03:00 PM AM / PM  
 Inspection Date 08/11/2023 Establishment # 605196473 Embargoed 0  
 Purpose of Inspection ☒ Routine ☐ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other  
 Risk Category ☐ 1 ☒ 2 ☐ 3 ☐ 4 Follow-up Required ☒ Yes ☐ No Number of Seats 92

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 (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) |  |  |  |  |
|-------------------|-------------------------------------|-------------------------------------|-------------------------------------|-------------------------------------|--|--|--|--|--|-------------------------------------|--------------------------|---|--|--|-----------------|--|--|--|--|---|--|--|--|--|---|--|--|--|--|
| Compliance Status |                                     |                                     |                                     |                                     |  |  |  |  |  | COS                                 |                          |   |  |  | R               |  |  |  |  | WT                                      |  |  |  |  |   |  |  |  |  |
|                   | IN                                  | OUT                                 | NA                                  | NO                                  | Supervision  |  |  |  |  |                                     |                          |   |  |  |                 |  |  |  |  |   |  |  |  |  |   |  |  |  |  |
| 1                 | <input checked="" type="checkbox"/> | <input type="checkbox"/>            |                                     |                                     | Person in charge present, demonstrates knowledge, and performs duties                  |  |  |  |  | <input type="checkbox"/>            | <input type="checkbox"/> | 5 |  |  |                 |  |  |  |  |   |  |  |  |  |   |  |  |  |  |
|                   | IN                                  | OUT                                 | NA                                  | NO                                  | Employee Health  |  |  |  |  |                                     |                          |   |  |  |                 |  |  |  |  |   |  |  |  |  |   |  |  |  |  |
| 2                 | <input checked="" type="checkbox"/> | <input type="checkbox"/>            |                                     |                                     | Management and food employee awareness, reporting                                      |  |  |  |  | <input type="checkbox"/>            | <input type="checkbox"/> | 5 |  |  |                 |  |  |  |  |   |  |  |  |  |   |  |  |  |  |
| 3                 | <input checked="" type="checkbox"/> | <input type="checkbox"/>            |                                     |                                     | Proper use of restriction and exclusion  |  |  |  |  | <input type="checkbox"/>            | <input type="checkbox"/> |   |  |  |                 |  |  |  |  |   |  |  |  |  |   |  |  |  |  |
|                   | IN                                  | OUT                                 | NA                                  | NO                                  | Good Hygienic Practices  |  |  |  |  |                                     |                          |   |  |  |                 |  |  |  |  |   |  |  |  |  |   |  |  |  |  |
| 4                 | <input checked="" type="checkbox"/> | <input type="checkbox"/>            |                                     | <input type="checkbox"/>            | Proper eating, tasting, drinking, or tobacco use                                       |  |  |  |  | <input type="checkbox"/>            | <input type="checkbox"/> | 5 |  |  |                 |  |  |  |  |   |  |  |  |  |   |  |  |  |  |
| 5                 | <input checked="" type="checkbox"/> | <input type="checkbox"/>            |                                     | <input type="checkbox"/>            | No discharge from eyes, nose, and mouth  |  |  |  |  | <input type="checkbox"/>            | <input type="checkbox"/> |   |  |  |                 |  |  |  |  |   |  |  |  |  |   |  |  |  |  |
|                   | IN                                  | OUT                                 | NA                                  | NO                                  | Preventing Contamination by Hands  |  |  |  |  |                                     |                          |   |  |  |                 |  |  |  |  |   |  |  |  |  |   |  |  |  |  |
| 6                 | <input checked="" type="checkbox"/> | <input type="checkbox"/>            |                                     | <input type="checkbox"/>            | Hands clean and properly washed  |  |  |  |  | <input type="checkbox"/>            | <input type="checkbox"/> | 5 |  |  |                 |  |  |  |  |   |  |  |  |  |   |  |  |  |  |
| 7                 | <input checked="" type="checkbox"/> | <input type="checkbox"/>            |                                     | <input type="checkbox"/>            | No bare hand contact with ready-to-eat foods or approved alternate procedures followed |  |  |  |  | <input type="checkbox"/>            | <input type="checkbox"/> |   |  |  |                 |  |  |  |  |   |  |  |  |  |   |  |  |  |  |
| 8                 | <input checked="" type="checkbox"/> | <input type="checkbox"/>            |                                     |                                     | Handwashing sinks properly supplied and accessible                                     |  |  |  |  | <input type="checkbox"/>            | <input type="checkbox"/> | 2 |  |  |                 |  |  |  |  |   |  |  |  |  |   |  |  |  |  |
|                   | IN                                  | OUT                                 | NA                                  | NO                                  | Approved Source  |  |  |  |  |                                     |                          |   |  |  |                 |  |  |  |  |   |  |  |  |  |   |  |  |  |  |
| 9                 | <input checked="" type="checkbox"/> | <input type="checkbox"/>            |                                     |                                     | Food obtained from approved source   |  |  |  |  | <input type="checkbox"/>            | <input type="checkbox"/> |   |  |  |                 |  |  |  |  |   |  |  |  |  |   |  |  |  |  |
| 10                | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Food received at proper temperature  |  |  |  |  | <input type="checkbox"/>            | <input type="checkbox"/> | 5 |  |  |                 |  |  |  |  |   |  |  |  |  |   |  |  |  |  |
| 11                | <input checked="" type="checkbox"/> | <input type="checkbox"/>            |                                     |                                     | Food in good condition, safe, and unadulterated  |  |  |  |  | <input type="checkbox"/>            | <input type="checkbox"/> |   |  |  |                 |  |  |  |  |   |  |  |  |  |   |  |  |  |  |
| 12                | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Required records available: shell stock tags, parasite destruction                     |  |  |  |  | <input type="checkbox"/>            | <input type="checkbox"/> |   |  |  |                 |  |  |  |  |   |  |  |  |  |   |  |  |  |  |
|                   | IN                                  | OUT                                 | NA                                  | NO                                  | Protection from Contamination  |  |  |  |  |                                     |                          |   |  |  |                 |  |  |  |  |   |  |  |  |  |   |  |  |  |  |
| 13                | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            |                                     | Food separated and protected   |  |  |  |  | <input type="checkbox"/>            | <input type="checkbox"/> | 4 |  |  |                 |  |  |  |  |   |  |  |  |  |   |  |  |  |  |
| 14                | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            |                                     | Food-contact surfaces: cleaned and sanitized   |  |  |  |  | <input checked="" type="checkbox"/> | <input type="checkbox"/> | 5 |  |  |                 |  |  |  |  |   |  |  |  |  |   |  |  |  |  |
| 15                | <input checked="" type="checkbox"/> | <input type="checkbox"/>            |                                     |                                     | Proper disposition of unsafe food, returned food not re-served                         |  |  |  |  | <input type="checkbox"/>            | <input type="checkbox"/> | 2 |  |  |                 |  |  |  |  |   |  |  |  |  |   |  |  |  |  |

| Compliance Status |                                     |                          |                                     |                                     |  |  |  |  |  | COS                      |                          |   |  |  | R |  |  |  |  | WT |  |  |  |  |
|-------------------|-------------------------------------|--------------------------|-------------------------------------|-------------------------------------|--|--|--|--|--|--------------------------|--------------------------|---|--|--|---|--|--|--|--|----|--|--|--|--|
|                   | IN                                  | OUT                      | NA                                  | NO                                  | Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods |  |  |  |  |                          |                          |   |  |  |   |  |  |  |  |    |  |  |  |  |
| 16                | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper cooking time and temperatures                                     |  |  |  |  | <input type="checkbox"/> | <input type="checkbox"/> | 5 |  |  |   |  |  |  |  |    |  |  |  |  |
| 17                | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Proper reheating procedures for hot holding                              |  |  |  |  | <input type="checkbox"/> | <input type="checkbox"/> |   |  |  |   |  |  |  |  |    |  |  |  |  |
|                   | IN                                  | OUT                      | NA                                  | NO                                  | Cooling and Holding, Date Marking, and Time as a Public Health Control   |  |  |  |  |                          |                          |   |  |  |   |  |  |  |  |    |  |  |  |  |
| 18                | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper cooling time and temperature                                      |  |  |  |  | <input type="checkbox"/> | <input type="checkbox"/> | 5 |  |  |   |  |  |  |  |    |  |  |  |  |
| 19                | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper hot holding temperatures  |  |  |  |  | <input type="checkbox"/> | <input type="checkbox"/> |   |  |  |   |  |  |  |  |    |  |  |  |  |
| 20                | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/>            |                                     | Proper cold holding temperatures   |  |  |  |  | <input type="checkbox"/> | <input type="checkbox"/> |   |  |  |   |  |  |  |  |    |  |  |  |  |
| 21                | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper date marking and disposition                                      |  |  |  |  | <input type="checkbox"/> | <input type="checkbox"/> |   |  |  |   |  |  |  |  |    |  |  |  |  |
| 22                | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Time as a public health control: procedures and records                  |  |  |  |  | <input type="checkbox"/> | <input type="checkbox"/> |   |  |  |   |  |  |  |  |    |  |  |  |  |
|                   | IN                                  | OUT                      | NA                                  | NO                                  | Consumer Advisory  |  |  |  |  |                          |                          |   |  |  |   |  |  |  |  |    |  |  |  |  |
| 23                | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/>            |                                     | Consumer advisory provided for raw and undercooked food                  |  |  |  |  | <input type="checkbox"/> | <input type="checkbox"/> | 4 |  |  |   |  |  |  |  |    |  |  |  |  |
|                   | IN                                  | OUT                      | NA                                  | NO                                  | Highly Susceptible Populations   |  |  |  |  |                          |                          |   |  |  |   |  |  |  |  |    |  |  |  |  |
| 24                | <input type="checkbox"/>            | <input type="checkbox"/> | <input checked="" type="checkbox"/> |                                     | Pasteurized foods used; prohibited foods not offered                     |  |  |  |  | <input type="checkbox"/> | <input type="checkbox"/> | 5 |  |  |   |  |  |  |  |    |  |  |  |  |
|                   | IN                                  | OUT                      | NA                                  | NO                                  | Chemicals  |  |  |  |  |                          |                          |   |  |  |   |  |  |  |  |    |  |  |  |  |
| 25                | <input type="checkbox"/>            | <input type="checkbox"/> | <input checked="" type="checkbox"/> |                                     | Food additives: approved and properly used                               |  |  |  |  | <input type="checkbox"/> | <input type="checkbox"/> | 5 |  |  |   |  |  |  |  |    |  |  |  |  |
| 26                | <input checked="" type="checkbox"/> | <input type="checkbox"/> |                                     |                                     | Toxic substances properly identified, stored, used                       |  |  |  |  | <input type="checkbox"/> | <input type="checkbox"/> |   |  |  |   |  |  |  |  |    |  |  |  |  |
|                   | IN                                  | OUT                      | NA                                  | NO                                  | Conformance with Approved Procedures                                     |  |  |  |  |                          |                          |   |  |  |   |  |  |  |  |    |  |  |  |  |
| 27                | <input type="checkbox"/>            | <input type="checkbox"/> | <input checked="" type="checkbox"/> |                                     | Compliance with variance, specialized process, and HACCP plan            |  |  |  |  | <input type="checkbox"/> | <input type="checkbox"/> | 5 |  |  |   |  |  |  |  |    |  |  |  |  |

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

### GOOD RETAIL PRACTICES

| 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                     | WT |  |
|                       | OUT                              | Safe Food and Water   |  |   |                       |    |                   | OUT   | Utensils and Equipment  |  |                                  |                       |    |  |
| 28                    | <input type="radio"/>            | Pasteurized eggs used where required                                    |  | <input type="radio"/>                   | <input type="radio"/> | 1  | 45                | <input checked="" type="radio"/>                | Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used |  | <input type="radio"/>            | <input type="radio"/> | 1  |  |
| 29                    | <input type="radio"/>            | Water and ice from approved source                                      |  | <input type="radio"/>                   | <input type="radio"/> | 2  | 46                | <input type="radio"/>                           | Warewashing facilities, installed, maintained, used, test strips                      |  | <input type="radio"/>            | <input type="radio"/> | 1  |  |
| 30                    | <input type="radio"/>            | Variance obtained for specialized processing methods                    |  | <input type="radio"/>                   | <input type="radio"/> | 1  | 47                | <input checked="" type="radio"/>                | Nonfood-contact surfaces clean  |  | <input type="radio"/>            | <input type="radio"/> | 1  |  |
|                       | OUT                              | Food Temperature Control  |  |   |                       |    |                   | OUT   | Physical Facilities   |  |                                  |                       |    |  |
| 31                    | <input type="radio"/>            | Proper cooling methods used; adequate equipment for temperature control |  | <input type="radio"/>                   | <input type="radio"/> | 2  | 48                | <input type="radio"/>                           | Hot and cold water available; adequate pressure                                       |  | <input type="radio"/>            | <input type="radio"/> | 2  |  |
| 32                    | <input type="radio"/>            | Plant food properly cooked for hot holding                              |  | <input type="radio"/>                   | <input type="radio"/> | 1  | 49                | <input type="radio"/>                           | Plumbing installed; proper backflow devices   |  | <input type="radio"/>            | <input type="radio"/> | 2  |  |
| 33                    | <input type="radio"/>            | Approved thawing methods used   |  | <input type="radio"/>                   | <input type="radio"/> | 1  | 50                | <input type="radio"/>                           | Sewage and waste water properly disposed  |  | <input type="radio"/>            | <input type="radio"/> | 2  |  |
| 34                    | <input type="radio"/>            | Thermometers provided and accurate                                      |  | <input type="radio"/>                   | <input type="radio"/> | 1  | 51                | <input type="radio"/>                           | Toilet facilities: properly constructed, supplied, cleaned                            |  | <input type="radio"/>            | <input type="radio"/> | 1  |  |
|                       | OUT                              | Food Identification   |  |   |                       |    | 52                | <input type="radio"/>                           | Garbage/refuse properly disposed; facilities maintained                               |  | <input type="radio"/>            | <input type="radio"/> | 1  |  |
| 35                    | <input type="radio"/>            | Food properly labeled; original container; required records available   |  | <input type="radio"/>                   | <input type="radio"/> | 1  | 53                | <input checked="" type="radio"/>                | Physical facilities installed, maintained, and clean                                  |  | <input type="radio"/>            | <input type="radio"/> | 1  |  |
|                       | OUT                              | Prevention of Food Contamination  |  |   |                       |    | 54                | <input type="radio"/>                           | Adequate ventilation and lighting; designated areas used                              |  | <input type="radio"/>            | <input type="radio"/> | 1  |  |
| 36                    | <input type="radio"/>            | Insects, rodents, and animals not present                               |  | <input type="radio"/>                   | <input type="radio"/> | 2  |                   | OUT   | Administrative Items  |  |                                  |                       |    |  |
| 37                    | <input type="radio"/>            | Contamination prevented during food preparation, storage & display      |  | <input type="radio"/>                   | <input type="radio"/> | 1  | 55                | <input type="radio"/>                           | Current permit posted   |  | <input type="radio"/>            | <input type="radio"/> | 0  |  |
| 38                    | <input type="radio"/>            | Personal cleanliness  |  | <input type="radio"/>                   | <input type="radio"/> | 1  | 56                | <input type="radio"/>                           | Most recent inspection posted   |  | <input type="radio"/>            | <input type="radio"/> |    |  |
| 39                    | <input type="radio"/>            | Wiping cloths: properly used and stored                                 |  | <input type="radio"/>                   | <input type="radio"/> | 1  | Compliance Status |   |   |  | YES                              | NO                    | WT |  |
| 40                    | <input type="radio"/>            | Washing fruits and vegetables   |  | <input type="radio"/>                   | <input type="radio"/> | 1  |                   |   | Non-Smokers Protection Act  |  |                                  |                       |    |  |
|                       | OUT                              | Proper Use of Utensils  |  |   |                       |    | 57                |   | Compliance with TN Non-Smoker Protection Act  |  | <input checked="" type="radio"/> | <input type="radio"/> | 0  |  |
| 41                    | <input checked="" type="radio"/> | In-use utensils; properly stored  |  | <input type="radio"/>                   | <input type="radio"/> | 1  | 58                |   | Tobacco products offered for sale   |  | <input type="radio"/>            | <input type="radio"/> |    |  |
| 42                    | <input type="radio"/>            | Utensils, equipment and linens; properly stored, dried, handled         |  | <input type="radio"/>                   | <input type="radio"/> | 1  | 59                |   | If tobacco products are sold, NSPA survey completed                                   |  | <input type="radio"/>            | <input type="radio"/> |    |  |
| 43                    | <input type="radio"/>            | Single-use/single-service articles; properly stored, used               |  | <input type="radio"/>                   | <input type="radio"/> | 1  |                   |   |   |  |                                  |                       |    |  |
| 44                    | <input type="radio"/>            | Gloves used properly  |  | <input type="radio"/>                   | <input type="radio"/> | 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, 68-14-706, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329.

Signature of Person In Charge [Signature] Date 08/11/2023 Signature of Environmental Health Specialist [Signature] Date 08/11/2023

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

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



***Establishment Information***

Establishment Name: Armando's  
Establishment Number #: 605196473

***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       | 10  |                           |

***Equipment Temperature***

| Description  | Temperature ( Fahrenheit) |
|--|---------------------------|
| All refrigeration @ 41°F. Product temperatures taken from each |                           |

***Food Temperature***

| Description                | State of Food | Temperature ( Fahrenheit) |
|----------------------------|---------------|---------------------------|
| Bologna (reach in)         | Cold Holding  | 38                        |
| Ham (reach in)             | Cold Holding  | 38                        |
| Ground Beef (reach in 2)   | Cold Holding  | 39                        |
| Shredded Lettuce (low boy) | Cold Holding  | 39                        |
| Cut Tomatoes (low boy)     | Cold Holding  | 39                        |
| Hamburgers (grill)         | Hot Holding   | 153                       |
| Chili                      | Hot Holding   | 180                       |
| Hamburgers                 | Cooking       | 167                       |
| Tomatoes (~4.45 hrs)       | Cooling       | 47                        |

### Observed Violations

Total # 5

Repeated # 0

14: Sanitizer at triple sink too low at 10 ppm chlorine. Adjusted concentration to 50 ppm at time of inspection. (COS)

41: In use ice scoop stored with handle in product. Store handle up to minimize manual contact with food.

45: Door gaskets torn/poor repair on reach in cooler unit.

47: Some non-food contact surfaces dirty in prep/cookline area.

53: Floors dirty behind/underneath equipment.

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**Establishment Information**

Establishment Name: Armando's

Establishment Number : 605196473

**Comments/Other Observations**

- 1: (IN): PIC has Active Managerial Control of food systems in FSE.
- 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: (IN) Observed employees washing hands as needed during inspection. Proper and adequate 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: (IN) Food products obtained 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.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: (IN) Observed raw, TCS foods cooked to the proper internal time/temperature requirements during inspection (see food temperatures).
- 17: (NO) No TCS foods reheated during inspection.
- 18: (IN) Tomatoes cooling from earlier prep at 47°F (~4.45 hrs.) in reach in cooler. Proper cooling procedures and adequate time/temperature control on cooling items noted during inspection.
- 19: (IN) TCS foods holding at 135°F or above. See food temperatures listed above.
- 20: (IN) TCS foods holding at 41°F or below. See food temperatures listed above.
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (IN) Sliced tomatoes and cut leafy greens under time control on cookline. Adequate documentation provided.
- 23: (IN) Consumer advisory provided for raw or undercooked foods. Disclosure and reminder provided on menu.
- 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: (IN) Establishment does not allow smoking inside facility and is in compliance with the State of TN non-smokers protection act.
- 58: (IN) Tobacco products not sold at establishment.

\*\*\*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

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**Comments/Other Observations (cont'd)****Additional Comments (cont'd)*****See last page for additional comments.***

|                         |           |
|-------------------------|-----------|
| Establishment Number #: | 605196473 |
|-------------------------|-----------|

### ***Additional Comments***