



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

Establishment Name: Armando's
Address: 5700 Ringgold Rd.
City: East Ridge
Inspection Date: 02/25/2022 Establishment #: 605196473
Time in: 02:30 PM AM / PM Time out: 03:30 PM AM / PM
Type of Establishment: Farmer's Market Food Unit
 Permanent Mobile
 Temporary Seasonal
Embargoed: 0
Purpose of Inspection: Routine Follow-up Complaint Preliminary Consultation/Other
Risk Category: O1 O2 O3 O4
Follow-up Required: Yes No Number of Seats: 92

SCORE

94

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.)

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

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

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

				COS	R	WT			
	OUT			GOOD RETAIL PRACTICES					
Compliance Status									
Safe Food and Water									
28	<input type="radio"/>	<input checked="" type="checkbox"/>		Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	<input type="radio"/> <input type="radio"/> 1				
29	<input type="radio"/>	<input checked="" type="checkbox"/>		Warewashing facilities, installed, maintained, used, test strips	<input type="radio"/> <input type="radio"/> 1				
30	<input type="radio"/>	<input checked="" type="checkbox"/>		Nonfood-contact surfaces clean	<input type="radio"/> <input type="radio"/> 1				
Food Temperature Control									
31	<input type="radio"/>	<input checked="" type="checkbox"/>		Hot and cold water available; adequate pressure	<input type="radio"/> <input type="radio"/> 2				
32	<input type="radio"/>	<input checked="" type="checkbox"/>		Plumbing installed; proper backflow devices	<input type="radio"/> <input type="radio"/> 2				
33	<input type="radio"/>	<input checked="" type="checkbox"/>		Sewage and waste water properly disposed	<input type="radio"/> <input type="radio"/> 2				
34	<input type="radio"/>	<input checked="" type="checkbox"/>		Toilet facilities: properly constructed, supplied, cleaned	<input type="radio"/> <input type="radio"/> 1				
Food Identification									
35	<input type="radio"/>	<input checked="" type="checkbox"/>		Garbage/refuse properly disposed; facilities maintained	<input type="radio"/> <input type="radio"/> 1				
Prevention of Food Contamination									
36	<input type="radio"/>	<input checked="" type="checkbox"/>		Physical facilities installed, maintained, and clean	<input type="radio"/> <input type="radio"/> 1				
37	<input type="radio"/>	<input checked="" type="checkbox"/>		Adequate ventilation and lighting; designated areas used	<input type="radio"/> <input type="radio"/> 1				
38	<input type="radio"/>	<input checked="" type="checkbox"/>		Current permit posted	<input type="radio"/> <input type="radio"/>				
39	<input checked="" type="checkbox"/>	<input type="radio"/>		Most recent inspection posted	<input type="radio"/> <input type="radio"/> 0				
Proper Use of Utensils									
41	<input type="radio"/>	<input checked="" type="checkbox"/>		Compliance with TN Non-Smoker Protection Act	<input checked="" type="checkbox"/> <input type="radio"/>				
42	<input type="radio"/>	<input checked="" type="checkbox"/>		Tobacco products offered for sale	<input type="radio"/> <input checked="" type="checkbox"/>				
43	<input checked="" type="checkbox"/>	<input type="radio"/>		If tobacco products are sold, NSPA survey completed	<input type="radio"/> <input checked="" type="checkbox"/>				
Administrative Items									
55	<input type="radio"/>	<input checked="" type="checkbox"/>		Non-Smokers Protection Act	<input type="radio"/> <input type="radio"/> 0				
56	<input type="radio"/>	<input checked="" type="checkbox"/>		Tobacco products offered for sale	<input type="radio"/> <input checked="" type="checkbox"/>				
Compliance Status									
57	<input type="radio"/>	<input checked="" type="checkbox"/>		If tobacco products are sold, NSPA survey completed	<input type="radio"/> <input checked="" type="checkbox"/>				

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, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320.

Signature of Person In Charge

02/25/2022

Date

Signature of Environmental Health Specialist

02/25/2022

Date

**** 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

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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	50	

Equipment Temperature

Description	Temperature (Fahrenheit)
All refrigeration @ 41°F or below. Product temperatures taken from	

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Hamburger Steak	Cooking	188
Cole Slaw	Cold Holding	38
Ground Beef	Cold Holding	39
Turkey	Cold Holding	34
Chili	Hot Holding	173
Cut Leafy Greens	Cold Holding	39
Jr. Burgers (Grill)	Hot Holding	142
Hamburgers (grill)	Hot Holding	155

Observed Violations

Total # 6

Repeated # 0

39: Wiping cloth solution soiled/dirty at make station. Change regularly as needed when solution becomes excessively soiled.

43: Single service products stored on floor. Must be 6" off floor.

45: Door gaskets in poor repair on cooler unit. Some food-grade containers damaged/poor repair.

46: Wash water at 90°F at triple sink. Must be 110°F or above.

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

53: Floors dirty behind/underneath equipment.



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Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by having no violations of priority violations during current inspection.
- 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.
- 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.
- 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: (IN) All raw animal foods cooked to proper temperatures.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods 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: Sliced tomatoes and cut leafy greens held under time control at prep/make station. Products time stamped at time of 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: (IN) Establishment does not allow smoking inside facility.
- 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.

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Comments/Other Observations (cont'd)***Additional Comments (cont'd)***

See last page for additional comments.

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Sources

Source Type: Food Source: Approved sources noted

Source Type: Water Source: Public

Source Type: Source:

Source Type: Source:

Source Type: Source:

Additional Comments