TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

Tank .										20									
Establishment Name		ame	Armando's O Fermer's Market Food Unit																
Address 7032 I				7032 Lee Hwy.	•						.,,,			21111	O Temporary O Seasonal				/
City	Chattanooga			Time in	01	.:3	0 F	M	AN	//PN	/ Tin	ne ou	л 02:10: PM АМ/РМ						
Inspec	tion D	ate		08/01/2023	Establishment #							d 0							
Purpo	se of I	nspe			D Follow-up	O Complaint			- O Pre			_		Cor	suitation/Other				
Risk (Catego				1 2 2	O 3			O 4						up Required O Yes 🕱 No	Number of Se	eats	66	
		Riak													to the Centers for Disease Contro control measures to prevent illnes	and Prevent	ion		
															INTERVENTIONS				
IN-ir	n comp			OUT=not in compliance		NO=not observe		lie me							ach Item as applicable. Deduct points for cat pection R=repeat (violation of the s				
					nce Status		COS	R	WT					_	Compliance Status		cos	R	WT
_		-	A NO	Person in charge prese	Supervision ent. demonstrates kno	wledge, and	-		_		IN	ουτ	NA	NO	Cooking and Reheating of Time/Te Control For Safety (TCS) Fo				
			A NO	performs duties	nployee Health	integr, une	0	0	5		意		00		Proper cooking time and temperatures Proper reheating procedures for hot holding		8	응	5
23	(O			Management and food	employee awareness	; reporting		0		H ⁺		олт		NO	Cooling and Holding, Date Marking,		<u> </u>	-	
-	8 0	_		Proper use of restriction			0	0	<u> </u>						a Public Health Control		-	-	
4 8	80		A NO	Proper eating, tasting, o	tygionic Practicos drinking, or tobacco u	50	0	0	5	19	0 嵐	0	8		Proper cooling time and temperature Proper hot holding temperatures		8	0	
5 8	0 2		A NO	No discharge from eyes	s, nose, and mouth Contamination by I	Handa	0		<u> </u>		10	00	8	~	Proper cold holding temperatures Proper date marking and disposition		8	8	5
	0			Hands clean and prope	erly washed		0	0		22	0	0	ŏ		Time as a public health control: procedures	and records	_	0	
	s o		0	No bare hand contact w alternate procedures for		s or approved	0	0	5		- 1	-	NA		Consumer Advisory		-	-	
8 3		T N/	A NO	Handwashing sinks pro	operly supplied and ac proved Source	cessible	0	0	2	23	×	0	0		Consumer advisory provided for raw and u food	ndercooked	0	0	4
9 8	8 0			Food obtained from app	proved source			0			IN	OUT	NA	_	Highly Susceptible Populati	ons	_	_	
10 C				Food received at prope Food in good condition,		ted	8	0	5	24	0	0	8		Pasteurized foods used; prohibited foods n	ot offered	0	이	5
12 (_	1.0	8 O	Required records availa destruction	able: shell stock tags,	parasite	0	0			IN	OUT	NA	NO	Chemicais				
			A NO	Protection	n from Contaminat	ion						0	X		Food additives: approved and properly use		8	ु	5
13 3	8 0 8 0	18	2	Food separated and pro Food-contact surfaces		d	8	0	4	26	<u>宗</u> IN		NA	NO	Toxic substances properly identified, stored Confermance with Approved Pro		0	0	
15 8	_	_	_	Proper disposition of un served	nsafe food, returned fo	ood not re-	0	0	2	27	0	0	×		Compliance with variance, specialized proc HACCP plan	ess, and	0	0	5
-		-	6~		are preventive m	ensures to co	atro	the	intre	duc	tion	of a	athor		, chemicals, and physical objects i	into foods	_	-	_
					are presentite in				at/Ali			<u> </u>	_		, enemieans, and physical objects i				
			00	T=not in compliance	nce Status	COS=corre	cted o		during						R-repeat (violation of the same Compliance Status		COS		WT
	00			Safe Food	d and Water			_			0	UT			Utensils and Equipment			~ 1	
28 29				ed eggs used where require from approved sour			8	0	1	45	5 C				nfood-contact surfaces cleanable, properly- and used	designed,	0	0	1
30	0		riance	btained for specialized	processing methods rature Control		0	0	1	46	; (o w	/arews	shin	g facilities, installed, maintained, used, test	strips	0	0	1
31	0	Pro		oling methods used; ade		temperature	0	0	2	47	_	-	onfood	5-cor	tact surfaces clean		0	0	1
32	-		ntrol	properly cooked for hot	bolding		0			48			of and	cold	Physical Facilities water available; adequate pressure		0		2
33	0	Ap	proved	thawing methods used			0	0	1	49		-			talled; proper backflow devices		0	0	2
34	0		ermom	eters provided and accur Food Ide	nate		0	0	1	50	_				waste water properly disposed s: properly constructed, supplied, cleaned			0	2
35	0	-	od prog	erly labeled; original con		rds available	0	0	1	52	_				use properly disposed; facilities maintained		_	0	1
	OU	r		Prevention of Fe	od Contamination					53	1	D P	hysica	l faci	ities installed, maintained, and clean			•	1
36	0	Ins	ects, ro	dents, and animals not p	present		0	0	2	54	1 C	D A	dequa	te ve	ntilation and lighting; designated areas used	b	0	0	1
37	0	co	ntamin	ation prevented during fo	ood preparation, stora	ige & display	0	0	1		0	UT			Administrative items				
38				leanliness			0	0		55		_		-	nit posted		0	0	0
39 40	_	_		ths: properly used and s ruits and vegetables	stored		0	0		1 ⁵⁶		J IM	ost rei	cent	Compliance Status		O YES		WT
41	00		uro de	Proper Use nsils; properly stored	e of Utensils		~	0		57			omeEr	1000	Non-Smokers Protection Act with TN Non-Smoker Protection Act	t			
42	0	Ub	ensils, e	quipment and linens; pr	roperly stored, dried, I	handled	0	0	1	58	5	To	obacco	o pro	ducts offered for sale		8	ŏ	0
43 44				single-service articles; ed properly	property stored, used	1		0 0		55		If	tobacc	o pr	oducts are sold, NSPA survey completed		0	0	
															Repeated violation of an identical risk factor m				
manne	r and p	ost ti	he most	recent inspection report in	a conspicuous manner.	You have the rig	ht to n	eques							e. You are required to post the food service esti- ling a written request with the Commissioner wi				
report.			ions 68-	14-703, 68-14-706, 68-14-700	8, 68-14-709, 68-14-711, (08-14-715, 68-14-7	16, 4-5	320.			$^{\prime}$	1	0	L	11				

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08/01/2023

23 Date Signature of Environmental Health Specialist

08/01/2023

SCORE

Signature	of F	Person	In Charg	e
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Date

···· /	Additional food s	afety information can b	e found on our website,	http://tn.gov/health/article/eh-foodservice ****
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PH-2267 (Rev. 6-15)	Free food safety training class	RDA 6		
(192201 (1997. 0-10)	Please call () 4232098110	to sign-up for a class.	104 025

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Armando's Establishment Number #: 605056653

VSPA Survey – To be completed if #57 is "No"	
ve-restricted venue does not affirmatively restrict access to its buildings or facilities at all times to persons who are wenty-one (21) years of age or older.	
vge-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.	
Sarage 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)					
Triple sink	CL	50						

Equipment l'emperature					
Description	Temperature (Fahrenheit)				
Reach in cooler	39				
Reach in cooler storage area	37				

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Cubed ham (reach in cooler)	Cold Holding	37
Sliced tomatoes (reach in)	Cold Holding	39
Sliced tomatoes (prep bar)	Cold Holding	38
Hamburgers	Hot Holding	158
Hamburgers	Cooking	168
Grilled chicken (reach in storage area)	Cold Holding	38

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



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Establishment Number : 605056653

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): 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: (IN): 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: (IN): See temperatures.

- 17: (NO) No TCS foods reheated during inspection.
- 18: (NO): no TCS foods observed cooling during routine inspection.

19: (IN): See temperatures.

- 20: (IN): 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: (IN): Advisory located 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: 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.

Establishment Information

Establishment Name: Armando's

Establishment Number: 605056653

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Armando's

Establishment Number # 605056653

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Additional Comments