# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

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Address 7032 Lee Hwy.							.,,				O Temporary O Seasonal						
City Chattanooga Time in			10	):5	0 A	M	A	M/P	м ті	me o	и 11:20;АМ АМ/РМ						
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							O Pr			a =			nsultation/Other		_		
									20011001	ary						66	
Ris	k Ca	tegon R			O1 X2 O3 ors are food preparation practices and employee	beha	vio	04	st ci	omn	nonh			up Required O Yes 🕱 No Number of a		00	
					ontributing factors in foodborne illness outbreak												
			rik der	elonet	FOODBORNE ILLNESS RJ ed compliance status (IK, OUT, KA, NO) for each numbered her										esory.		
IB	N⊫in c	ompili			OUT=not in compliance NA=not applicable NO=not observ									pection R=repeat (violation of the same code provis			
_					Compliance Status	cos	R	WT		_	_	_		Compliance Status	cos	R	WT
		_	NA	-	Supervision Person in charge present, demonstrates knowledge, and					IN	ουτ	NA	NO	Cooking and Roheating of Time/Temperature Control For Safety (TCS) Foods			
1	×	0			performs duties	0	0	5		0	0	0		Proper cooking time and temperatures	0	0	5
2	1X		NA		Employee Health Management and food employee awareness, reporting	0	0		٣	0	0	0		Proper reheating procedures for hot holding Ceeling and Holding, Date Marking, and Time as		0	
3	黨	0			Proper use of restriction and exclusion	0	0	5		IN	OUT	NA	NO	a Public Health Control			
	_		NA		Good Hygienic Practices Proper eating, tasting, drinking, or tobacco use		0		18 19	0	0	0		Proper cooling time and temperature Proper hot holding temperatures	0	힀	
5	X				No discharge from eyes, nose, and mouth	ŏ	ŏ	5	20	25	0	0		Proper cold holding temperatures	0	0	5
6	IN XX	10000	NA	_	Preventing Contamination by Hands Hands clean and properly washed	0	0			20	0		0	Proper date marking and disposition	0		*
7	氮	ŏ	0	0	No bare hand contact with ready-to-eat foods or approved	ŏ	6	5	22	×	0	0	-	Time as a public health control: procedures and records	0	0	
8	n X		-	•	alternate procedures followed Handwashing sinks properly supplied and accessible	-	0	2	-	IN	OUT	_	NO	Consumer Advisory Consumer advisory provided for raw and undercooked			
		OUT	NA	NO	Approved Source				23	O IN	0	NA	10	food Highly Susceptible Populations	0	0	4
			0		Food obtained from approved source Food received at proper temperature	0	0		24		001	800	NO		0	0	
11	X	0	_		Food in good condition, safe, and unadulterated Required records available: shell stock tags, parasite	0	0	5	24		-	-		Pasteurized foods used; prohibited foods not offered	-	9	9
12		0		0	destruction	0	0			IN	OUT		NO	Chemicals			
13		001	NA	NO	Protection from Contamination Food separated and protected	0	0	4	25	0 度	8	X		Food additives: approved and properly used Toxic substances properly identified, stored, used	0	읭	5
14	X	Õ	Ő		Food-contact surfaces: cleaned and sanitized		Õ			IN		NA		Conformance with Approved Procedures		_	
15	篾	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	邕		Compliance with variance, specialized process, and HACCP plan	0	0	5
			-	Gas	d Retail Practices are preventive measures to c	tra		. Inte	due	tion	-	atho		schemicals and physical phiests into foods			
					a netali Fractices are preventive measures to c						_		gena	, chemicals, and physical objects into loods.			
								ΠA			I.E.B	0		R-repeat (violation of the same code provision)			
				00	F=not in compliance COS=com	2010 V	n-site	ouring	inspe	ction							WT
	_	our		00	Compliance Status			WT	inspe		1171	_	_	Compliance Status	COS	R	
	28			eurize	Compliance Status Safe Food and Water d eggs used where required	0	R	WT	E	0				Utensils and Equipment infood-contact surfaces cleanable, properly designed,		_	1
- 2	28 29 30	00	Wate	eurize er and	Compliance Status Safe Food and Water d eggs used where required ice from approved source	0	R 0 0	WT	4	5	0 [	onstru	cted,	Utensils and Equipment infood-contact surfaces cleanable, properly designed, and used	0	0	1
- 2	29	00	Wate Varia	eurize er and ince c	Compliance Status Safe Food and Water d eggs used where required ice from approved source btained for specialized processing methods Food Temperature Control	0	R	WT	4	5	0 6 0 V	onstru Varew	cted, ashin	Utensils and Equipment infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips	0 0	0 0	1
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PH-2267 (Rev. 6-15)	Free food safety training cla	sses are available each mor	th at the county health department.	RDA 629
(192207 (1004. 0-10)	Please call (	) 4232098110	to sign-up for a class.	hDr 025

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



#### Establishment Information

Establishment Name: Armando's Establishment Number #: 605056653

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	CL	50						

Equipment Temperature					
Description	Temperature (Fahrenheit)				
Reach in cooler	41				
Reach in cooler storage	40				

Food Temperature		
Decoription	State of Food	Temperature (Fahrenheit)
Cubed ham (reach in cooler)	Cold Holding	41
Grilled chicken breast (reach in cooler)	Cold Holding	41
Sliced onions (reach in cooler storage)	Cold Holding	39
Sliced turkey (reach in cooler storage)	Cold Holding	38
Hamburger	Hot Holding	137
Hamburger	Cooking	190
Cut leafy greens	Cold Holding	39

Observed Violations
Total #
Repeated # 0

47: Fan units dirty in multiple reach in coolers.

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



### Establishment Information

Establishment Name: Armando's

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: 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: (N.O.) No cooling of TCS foods during inspection.
- 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: Establishmemt using TILT procedures correctly with prep bar items.
- 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.

# 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

Sources						
Source Type:	Water	Source:	Public			
Source Type:	Food	Source:	Chatt Restaurant Supply			
Source Type:		Source:				
Source Type:		Source:				
Source Type:		Source:				

## Additional Comments