TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

			Armando's									O Fermer's Market Food Unit	1				
Establishment Name 5700 Dinggold Pd			5700 Ringgold Rd	Type of Establishment													
				<u></u>	<u></u>							O Temporary O Seasonal					
City Time in						<u> </u>			_			me or	ut 03:15: PM AM/PM				
Inspection Date 02/17/2023 Establishment # 60519647							Emba		d L								
Purpose of Inspection Routine O Follow-up O Complaint						O Pro	Nimin	ary		c	Cor	nsultation/Other		00			
Risk Category O1 第2 O3 Risk Factors are food preparation practices and employee						behr		04		0.000	anab			up Required 🗮 Yes O No Number of S		92	
					ontributing factors in foodborne illness outbreak												
FOODBORNE ILLNESS Ri: (Mark designated compliance status (IN, OUT, NA, NO) for each aumbered item															egory.)		
IN=in compliance OUT=not in compliance NA=not applicable NO=not ob				ed		co						pection R=repeat (violation of the same code provisi	ion)				
	IN	OUT	NA	NO	Compliance Status Supervisien	COS	R	WT						Compliance Status Cooking and Reheating of Time/Temperature	cos	R	WT
1	10	0			Person in charge present, demonstrates knowledge, and	0	0	5		IN		NA	NO	Control For Safety (TCS) Foods		_	
	IN	OUT	NA	NO	Employee Health			-	16 17		00	0		Proper cooking time and temperatures Proper reheating procedures for hot holding	0	8	5
2	XX				Management and food employee awareness: reporting Proper use of restriction and exclusion	0	0	5		IN	ουτ	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
	_	OUT	NA		Good Hygionic Practicos				18		0	0		Proper cooling time and temperature	0	0	_
4	道道	00			Proper eating, tasting, drinking, or tobacco use No discharge from eves, nose, and mouth	0	8	5		80		0	0	Proper hot holding temperatures Proper cold holding temperatures	8	8	
6			NA		Preventing Contamination by Hands Hands clean and properly washed	0			21	12	0	0		Proper date marking and disposition	0	0	9
7	2	o	0		No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	ō	5	22	≍ IN		O NA	-	Time as a public health control: procedures and records Consumer Advisory	0	0	
8	×	0	NA		Handwashing sinks properly supplied and accessible Approved Source	0	0	2	23	0	0	12	no	Consumer advisory provided for raw and undercooked food	0	0	4
	黨	0	_		Food obtained from approved source		0			IN	OUT	NA	NO	Highly Susceptible Populations			
10 11	0	0	0	×	Food received at proper temperature Food in good condition, safe, and unadulterated	0	0	5	24	0	0	X		Pasteurized foods used; prohibited foods not offered	0	0	5
12	0	0	×		Required records available: shell stock tags, parasite destruction	0	0			IN	ουτ			Chemicais			
13		OUT		NO	Protection from Contamination Food separated and protected	0	0	4	25 26	0 実	0	X		Food additives: approved and properly used Toxic substances properly identified, stored, used	0	0	5
14	×	0			Food-contact surfaces: cleaned and sanitized Proper disposition of unsafe food, returned food not re-	0	0	5		IN	OUT	NA		Conformance with Approved Procedures Compliance with variance, specialized process, and		_	
15	X	0			served	0	0	2	27	0	0	黨		HACCP plan	0	٥	5
				Goo	d Retail Practices are preventive measures to c	ontro	l the	intr	oduc	tion	of	atho	gens	, chemicals, and physical objects into foods.			
								ET/A			TICE	8					
	_			00	T=not in compliance COS=com Compliance Status		R		inspe					R-repeat (violation of the same code provision) Compliance Status	COS	R	WT
	28	OUT		eurize	Safe Food and Water d eggs used where required	0	0	1	4		NUT K	ood ar	nd no	Utensils and Equipment nfood-contact surfaces cleanable, properly designed,	0		
_	29 30	0	Wate	er and	ice from approved source btained for specialized processing methods	0	8	2	\vdash	+	- 6	constructed, and used				0	1
		OUT	_		Food Temperature Control	_			4					0	0	1	
		31 O Proper cooling methods used; adequate equipment for temp control						4	_	_			tact surfaces clean	0			
1		-	contr		-	0	0	2	4	7 1	i ∭ TU	Vonfoo	d-cor	Physical Facilities	0	0	_
_	32 33	0	contr Plant	t food	properly cocked for hot holding thawing methods used	-	0		4	7 2 0	i≊ NUT O I	Nonfoo	d-cor		0	<u></u>	2
:	_	0	contr Plant Appr Ther	t food	properly cocked for hot holding	0	0	1	4	7 2 8 9		Nonfoo Hot and Plumbir Sewage	d-cor 5 cold ng ins e and	Physical Facilities water available; adequate pressure stalled; proper backflow devices waste water properly disposed	0 0 0	000	2
	33	0 0 0 001	contr Plant Appr Ther	t food oved mome	properly cocked for hot holding thawing methods used eters provided and accurate	0	0	1	41	7 2 6 8 7 9 7 1 7		Honfoo Hot and Plumbir Sewagi Toilet fa	d-cor d cold ng ins e and scilitie	Physical Facilities water available; adequate pressure stalled; proper backflow devices	0 0 0	<u></u>	2
	33 34 35		Plant Appr Ther Food	t food oved mome i prop	properly cooked for hot holding thawing methods used eters provided and accurate Food Identification erly labeled; original container; required records available Prevention of Food Contamination	000000000000000000000000000000000000000	0 0 0	1 1 1 1 1	41 41 50 57 57	7 2 8 9 9 9 1 9 3 2		Nonfoo Hot and Plumbin Sewagi Toilet fa Sarbag Physica	d-cor d cold ng ins e and acilitie e/refu	Physical Facilities water available; adequate pressure talled; proper backflow devices waste water properly disposed s: properly constructed, supplied, cleaned use properly disposed; facilities maintained lities installed, maintained, and clean	000000000000000000000000000000000000000	000000000000000000000000000000000000000	2 2 1 1
	33 34 35 36		Plant Appr Ther Food	t food oved mome i prop	properly cooked for hot holding thawing methods used eters provided and accurate Feed Identification erly labeled; original container; required records available	0 0 0 0	0 0 0	1 1 1	41 41 50 57	7 2 8 9 9 7 1 7 2 7 3 2 4 9		Nonfoo Hot and Plumbin Sewagi Toilet fa Sarbag Physica	d-cor d cold ng ins e and acilitie e/refu	Physical Facilities I water available; adequate pressure stalled; proper backflow devices waste water properly disposed is: properly constructed, supplied, cleaned use properly disposed; facilities maintained	000000000000000000000000000000000000000	000000	2 2 1
	33 34 35 36 37	000000000000000000000000000000000000000	Contr Plant Appr Then Food Insec	t food oved mome d prop cts, ro amina	properly cocked for hot holding thawing methods used eters provided and accurate Food Identification erly labeled; original container; required records available Prevention of Food Contamination dents, and animals not present tion prevented during food preparation, storage & display	0 0 0 0 0 0 0 0	0 0 0 0	1 1 1 1 2 1	44 50 55 55 54	7 2 9 9 1 9 2 9 4 9		Nonfoo Iot and Plumbir Sewagi Toilet fa Sarbag Physica Adequa	d-con d cold ng ins e and cilitie e/refu al faci ate ve	Physical Facilities Vater available; adequate pressure Valled; proper backflow devices Vaste water properly disposed Vaste water properly disposed Vaste properly constructed, supplied, cleaned Vaste properly disposed; facilities maintained Vaste installed, maintained, and clean Vaste Vas	0 0 0 0 0 0		2 2 1 1
	33 34 35 36	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	Contr Plant Appr Then Food Insec	t food oved mome d prop cts, ro amina onal c	properly cooked for hot holding thawing methods used evers provided and accurate Food Identification erly labeled; original container; required records available Prevention of Food Contamination dents, and animals not present	0 0 0 0 0 0 0 0 0 0 0 0 0	0 0 0 0 0 0 0 0 0	1 1 1 1 2 1 1 1	44 55 55 55 55 55	7 2 9 0 1 0 3 2 4 0		Nonfoo Iot and Plumbir Sewagi Toilet fa Sarbag Physica Adequa	d-con d cold ng ins e and icilitie e/refi al faci ite ve	Physical Facilities (water available; adequate pressure stalled; proper backflow devices waste water properly disposed es: properly constructed, supplied, cleaned use properly disposed; facilities maintained lities installed, maintained, and clean entilation and lighting; designated areas used		000000000000000000000000000000000000000	2 2 1 1 1 1 0
	33 34 35 36 37	이 이 이 이 이 이 이 이 이 이 이 이 이 이 이 이 이 이 이	Contr Plant Appr Then Food Insec Cont Pers Wipi	t food oved mome d prop cts, ro amina onal c ng clo	properly cocked for hot holding thawing methods used ters provided and accurate Food Identification erly labeled; original container; required records available Prevention of Food Contamination dents, and animals not present tion prevented during food preparation, storage & display deanliness this; properly used and stored ruits and vegetables	0 0 0 0 0 0 0 0 0 0 0 0 0	0 0 0 0 0 0 0	1 1 1 1 2 1 1 1	44 55 55 55 55 55	7 2 9 0 1 0 3 2 4 0		Nonfoo Iot and Plumbir Sewagi Toilet fa Sarbag Physica Adequa	d-con d cold ng ins e and icilitie e/refi al faci ite ve	Physical Facilities water available; adequate pressure stalled; proper backflow devices waste water properly disposed es: properly constructed, supplied, cleaned use properly disposed; facilities maintained lities installed, maintained, and clean mitlation and lighting; designated areas used Administrative Items mit posted inspection posted Compliance Status	000000000000000000000000000000000000000	000000000000000000000000000000000000000	2 2 1 1 1 1 0
	333 34 35 35 36 37 38 88 39 40		contr Plant Appr Ther Food Insec Cont Pers Wipi Was	t food oved mome d prop ots, ro amina onal o hing fi e uter	properly cooked for hot holding thawing methods used evers provided and accurate Food Identification erly labeled; original container; required records available Prevention of Food Contamination dents, and animals not present ation prevented during food preparation, storage & display deanliness this; properly used and stored ruits and vegetables Proper Use of Utensils nsils; properly stored	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	1 1 1 1 2 1 1 1 1 1 1 1	41 41 50 57 57 57 57 57 57 57 57	7 2 0 8 1 2 3 2 5 7		Vonfoo Plumbie Sewage Toilet fa Sarbag Physica Adequa Current Most re	d-cor d cold ng ins e and acilitie e/refi al faci te ve t perm cent	Physical Facilities I water available; adequate pressure stalled; proper backflow devices waste water properly disposed s: properly constructed, supplied, cleaned use properly disposed; facilities maintained lities installed, maintained, and clean ntilation and lighting; designated areas used Administrative Items nit posted inspection posted Compliance Status Non-Smokers Protection Act with TN Non-Smoker Protection Act		0 0 0 0 0 0 0 0 0 0 0 0 0	2 2 1 1 1 1 0
	333 34 35 35 36 37 38 38 39 40 41 41 42 13		contr Plant Appr Ther Food Insec Cont Pers Wipi Was In-us Uten Sing	t food mome d prop cts, ro amina onal c ng clo hing fi se uter sils, e le-use	properly cooked for hot holding thawing methods used Food Identification erly labeled; original container; required records available Prevention of Food Contamination dents, and animals not present thon prevented during food preparation, storage & display deanliness this: properly used and stored ruits and vegetables Proper Use of Utensils nsils; properly stored quipment and linens; properly stored, dried, handled Visingle-service articles; properly stored, used	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0		1 1 1 1 1 1 1 1 1 1 1 1 1	44 55 55 55 55 55 55 55	7 2 0 8 9 0 1 2 3 2 4 0 5 1 7 8		Vonfoo Hot and Plumbie Sewage Toilet fa Sarbag Physica Adequa Durrent Most re Complic Tobacc	d-cor d cold ng ins e and acilitie e/refi al faci de ve t perm cent ance o pro	Physical Facilities water available; adequate pressure stalled; proper backflow devices waste water properly disposed es: properly constructed, supplied, cleaned use properly disposed; facilities maintained lities installed, maintained, and clean ntilation and lighting; designated areas used Administrative Items nit posted inspection posted Compliance Status Non-Smokers Protection Act		00000000000000000000000000000000000000	2 2 1 1 1 1 0
	333 334 355 366 377 388 389 300 411 112 113 444		contr Plant Appr Ther Food Insec Cont Pers Wipi Was Uten Sing Glov	t food mome d prop cts, ro lamina cnal c ng clo hing fi sits, e te-use es us	properly cooked for hot holding thawing methods used ters provided and accurate Feed Identification erly labeled; original container; required records available Prevention of Feed Contamination dents, and animals not present toon prevented during food preparation, storage & display deanliness this; properly used and stored ruits and vegetables Proper Use of Utensils nsils; properly stored quipment and linens; properly stored, dried, handled disingle-service articles; properly stored, used ed properly	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0			44 45 55 55 55 55 55 55 55 55 55	7 2 0 1 2 3 2 5 7 8 9 1 0 1 0 1 0 1 0 0 1 0 0 1 0 0 0 0 0 0 0 0 0 0 0 0 0		Vonfoo Hot and Plumbin Sewagi Toilet fa Sarbag Physica Adequa Durrent Most re Complia Tobacc F tobac	d-con d cold ng ins e and collitie we/refu al faci de ve t perm cent ance o pro co pro	Physical Facilities I water available; adequate pressure Italied; proper backflow devices I waste water properly disposed Ities; properly constructed, supplied, cleaned Ities installed, maintained, and clean Initiation and lighting; designated areas used Administrative Items Init posted Compliance Status Non-Smokers Protection Act Ities offered for sale Doucts are sold, NSPA survey completed	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	0000000000000000000000000000000000000	2 2 1 1 1 1 1 0 WT
2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2	333 34 35 35 35 36 37 37 38 88 37 37 38 88 39 40 41 11 12 13 44 44 44 44 44 44		contr Plant Appr Ther Food Insec Cont Pers Wipi Was In-us Uten Sing Glov	I food oved mome the prop cts, ro amina onal c ng clo hing fi hing fi sits, e te-use es us visits, e visits, e visit	properly cooked for hot holding thawing methods used teres provided and accurate Food Identification erly labeled; original container; required records available Prevention of Food Contamination dents, and animals not present tion prevented during food preparation, storage & display teanliness this: properly used and stored ruts and vegetables Proper Use of Utensils nsils; properly stored quipment and linens; properly stored, dried, handled /single-service articles; properly stored, used ed properly tions of risk factor items within ten (10) days may result in suspen sil. Items identified as constituting imminent health hazerds shall be recent inspection report in a conspicuous manner. You have the ri-			1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	44 44 56 57 57 57 57 57 57 57 57 57 57 57 57 57	7 2 0 0 1 2 3 2 4 0 0 1 2 5 5 7 8 9 9 0 0 0 0 0 0 0 0 0 0 0 0 0		Vonfoo Hot and Plumbie Sewage Tollet fa Garbag Physica Adequa Durrent Most re Complia Tobacc F tobac F tobac	d-cor d cold ng ins e and acilitie e/refu al faci te ve te v	Physical Facilities I water available; adequate pressure Italied; proper backflow devices I waste water properly disposed I waste water properly disposed Italied; properly constructed, supplied, cleaned Italies installed, maintained, and clean Initiation and lighting; designated areas used I Administrative Itams Init posted I Compliance Status I Non-Smoker Protection Act I with TN Non-Smoker Protection Act I ducts offered for sale I oducts are sold, NSPA survey completed I Repeated violation of an identical risk factor may result in revore I You are required to post the food service establishment permit	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0		2 2 1 1 1 1 1 0 WT 0 0
2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2	333 34 35 35 35 36 37 37 38 88 37 37 38 88 39 40 41 11 12 13 44 44 44 44 44 44		contr Plant Appr Ther Food Insec Cont Pers Wipi Was In-us Uten Sing Glov	I food oved mome the prop cts, ro amina onal c ng clo hing fi hing fi sits, e te-use es us visits, e visits, e visit	properly cooked for hot holding thawing methods used evers provided and accurate Food Identification erly labeled; original container; required records available Prevention of Food Contamination dents, and animals not present ation prevented during food preparation, storage & display cleanliness this: properly used and stored ruits and vegetables Proper Use of Utensils nsils; properly stored quipment and linens; properly stored, dried, handled //single-service articles; properly stored, dried, handled //single-service articles; properly stored, used ed properly tions of risk factor items within ten (10) days may result in suspent it. tems identified as constituing imminent health hazards shall to recent inspection report in a conspicuous manner. You have the rist 44-703, 68-14-706, 68-14-709, 68-14-771, 68-14-7715, 68-14-7	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0		1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	44 44 56 57 57 57 57 57 57 57 57 57 57 57 57 57	7 2 0 0 1 2 3 2 4 0 0 1 2 5 5 7 8 9 9 0 0 0 0 0 0 0 0 0 0 0 0 0		Vonfoo Hot and Plumbie Sewage Tollet fa Garbag Physica Adequa Durrent Most re Complia Tobacc F tobac F tobac	d-cor d cold ng ins e and acilitie e/refu al faci te ve te v	Physical Facilities water available; adequate pressure stalled; proper backflow devices waste water properly disposed es: properly constructed, supplied, cleaned use properly disposed; facilities maintained lities installed, maintained, and clean entilation and lighting; designated areas used Administrative Items entit posted Ecompliance Status Non-Smoker Protection Act ducts offered for sale oducts are sold, NSPA survey completed Repeated violation of an identical risk factor may result in revore. You are required to post the food service establishment permitting a written request with the Commissioner within ten (10) days	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	2 2 1 1 1 1 1 0 WT 0 0
2 2 2 2 2 4 4 4 4 4 4 4 4 4 4 4 4 4 4 4	333 34 35 35 35 36 37 38 38 39 40 41 11 12 13 34 44 44 44 44 44 44 44 44 44 44 44 44		contr Plant Appr Ther Food Cont Pers Wipi Was Uten Sing Glov et an	I food oved mome d prop cts, ro amina onal c ong clo hing fi sits, e te-use es us sits, e te-use es us sits, e no clo sits, ro amina onal c ong clo sits, ro amina onal c ong clo sits, ro sits, ro amina onal c ong clo sits, ro sits, ro amina onal c ong clo sits, ro sits, ro amina onal c ong clo sits, ro sits,	properly cooked for hot holding thawing methods used teres provided and accurate Food Identification erly labeled; original container; required records available Prevention of Food Contamination dents, and animals not present thon prevented during food preparation, storage & display deanliness this: properly used and stored ruts and vegetables Proper Use of Utensils nsils; properly stored quipment and linens; properly stored, dried, handled disingle-service articles; properly stored, used ed properly tions of risk factor items within ten (10) days may result in suspect it. Items identified as constituting imminent health hazards shall be recent inspection report in a conspicuous manner. You have the ri- tion report in a conspicuous manner. You have the ri- tion of risk factor items within ten (10) days may result in suspec- tions of risk factor items within ten (10) days may result in suspec- tions of risk factor items within ten (10) days may result in suspec- tions of risk factor items within ten (10) days may result in suspec- tions of risk factor items within ten (10) days may result in suspec- tions of risk factor items within ten (10) days may result in suspec- tions of risk factor items within ten (10) days may result in suspec- tions of risk factor items within ten (10) days may result in suspec- tions of risk factor items within ten (10) days may result in suspec- tions of risk factor items within ten (10) days may result in suspec- tions of risk factor items within ten (10) days may result in suspec- tions of risk factor items within ten (10) days may result in suspec- tions of risk factor items within ten (10) days may result in suspec- tions of risk factor items within ten (10) days may result in suspec- tions of risk factor items within ten (10) days may result in suspec- tions of risk factor items within ten (10) days may result in suspec- tions of risk factor items within ten (10) days may result in suspec- tin a conspicuous manner. You have the ri- days days d			1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	44 44 56 57 57 57 57 57 57 57 57 57 57 57 57 57	7 2 0 0 1 1 2 1 3 2 4 1 7 6 5 1 6 1 7 8 9 9 • • • • • • •		Vonfoo Hot and Plumbin Sewagi Toilet fa Garbag Physica Adequa Durrent Most re Complis Tobacc F tobac F tobac F tobac	d-con a cold ng ins e and acilitie errefi al faci the ve ance o pro co pro co pri co p	Physical Facilities I water available; adequate pressure Italied; proper backflow devices I waste water properly disposed I waste water properly disposed I so properly constructed, supplied, cleaned I use properly disposed; facilities maintained Ities installed, maintained, and clean Initiation and lighting; designated areas used Administrative Items Init posted Inspection posted Compliance Status Non-Smoker Protection Act With TN Non-Smoker Protection Act Utes offered for sale Doducts are sold, NSPA survey completed Repeated violation of an identical risk factor may result in revore. You are required to post the food service establishment permitting a written request with the Commissioner within ten (10) days	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	2 2 1 1 1 1 1 1 0 WT 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0
2 2 2 2 2 4 4 4 4 4 4 4 4 4 4 4 4 4 4 4	333 34 35 35 35 36 37 38 38 39 40 41 11 12 13 34 44 44 44 44 44 44 44 44 44 44 44 44		contr Plant Appr Ther Food Cont Pers Wipi Was Uten Sing Glov et an	I food oved mome d prop cts, ro amina onal c ong clo hing fi sits, e te-use es us sits, e te-use es us sits, e no clo sits, ro amina onal c ong clo sits, ro amina onal c ong clo sits, ro sits, ro amina onal c ong clo sits, ro sits, ro amina onal c ong clo sits, ro sits, ro amina onal c ong clo sits, ro sits,	properly cooked for hot holding thawing methods used evers provided and accurate Food Identification erly labeled; original container; required records available Prevention of Food Contamination dents, and animals not present ation prevented during food preparation, storage & display cleanliness this: properly used and stored ruits and vegetables Proper Use of Utensils nsils; properly stored quipment and linens; properly stored, dried, handled //single-service articles; properly stored, dried, handled //single-service articles; properly stored, used ed properly tions of risk factor items within ten (10) days may result in suspent it. tems identified as constituing imminent health hazards shall to recent inspection report in a conspicuous manner. You have the rist 44-703, 68-14-706, 68-14-709, 68-14-771, 68-14-7715, 68-14-7	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0		1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	44 44 56 57 57 57 57 57 57 57 57 57 57 57 57 57	7 2 9 1 1 2 3 2 4 7 6 7 8 9 9 7 8 9 9 7 8 9 9 7 1 7 1 7 1 7 1 7 1 7 1 7 1 7 1		Vonfoo Hot and Plumbin Sewage Toilet fa Sarbag Physica Adequa Physica Adequa Durrent Most re Tobacc F tobac F tobac ment pr ns shall his repo	d-cor d cold ng ins e and icilitie event al faci te ve ternit cont co pro co pro	Physical Facilities I water available; adequate pressure Italied; proper backflow devices I waste water properly disposed I sis: properly constructed, supplied, cleaned Ities installed, maintained, and clean Initiation and lighting; designated areas used Administrative Items Init posted Compliance Status Non-Smokers Protection Act ducts offered for sale oducts are sold, NSPA survey completed Repeated violation of an identical risk factor may result in revor Iting a written required to post the food service establishment permitting a written required to post the food service establishment permitting a written required to post the food service establishment permitting a written required to post the food service establishment permitting a written required to post the food service establishment permitting a written required to post the food service establishment permitting a written required to post the food service establishment permitting a written required to post the food service establishment permitting a written required to post the food service establishment permitting a written required to post the food service establishment permitting a written required to post the food service establishment permitting a written required to post the food service establishment permitting a written required to post the food service establishment permitting a written required to post the food service establishment permitting a written required to post the food service establishment permitting a written required to post the food service establishment permitting a written required to post the food service establishment permitting a written required to post the food service establishment permitting a written required to post the food service establishment permitting a written required to post the food service establishment permitting a written required to post the food service establishment permitting a written required to post the food service establishment permitting a written required to post the food service establishment pe	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	2 2 1 1 1 1 1 0 WT 0 0

PH-2267 (Rev. 6-15)	Free food safety training cla	RDA 629		
(Wer. 0-10)	Please call () 4232098110	to sign-up for a class.	NDR 015

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Armando's Establishment Number #: 605196473

Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)						
Triple Sink	Chlorine	50							

Equipment Temperature						
Description	Temperature (Fahrenheit)					
See Remarks						

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Tuna Salad	Cold Holding	36
Chicken Salad (low boy)	Cold Holding	37
Dairy (reach in 2)	Cold Holding	37
Hamburgers	Hot Holding	148
Turkey	Cold Holding	36
Hot Dogs	Cold Holding	36
Chili	Hot Holding	182
*Ground Beef (reach in)	Cold Holding	47
*Shredded Lettuce	Cold Holding	48

Observed Violations

Total # 5

Repeated # ()

20: TCS foods in reach in cooler holding between 47-48*F. Must be 41*F or below. Have unit serviced/repaired as needed to hold TCS foods at 41*F or below.

39: Wet wiping cloth solution soiled/dirty in prep area.

45: Cardboard boxes re-used for food product storage containers. Must provide a smooth/surable/easily cleanable/non-absorbant material.

47: Non-food contact surfaces dirty in food prep/cookline areas.

53: Floors dirty behind/underneath equipment.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA

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.

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: (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: (IN) TCS foods holding at 135*F or above. 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) Establishment using TPHC to control sliced tomatoes and cut leafy greens. Products were 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.

Establishment Information

Establishment Name: Armando's

Establishment Number: 605196473

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Armando's

Establishment Number # 605196473

Sources			
Source Type:	Food	Source:	Approved sources noted
Source Type:	Water	Source:	Public
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

Additional Comments