



# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

91

Establishment Name Los Compadres @ I40 Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile  
Address 818 S. Cumberland St. ☐ Temporary ☐ Seasonal  
City Lebanon Time in 11:04 AM AM / PM Time out 12:36 PM AM / PM  
Inspection Date 05/10/2023 Establishment # 605224531 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 215

**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		
Supervision					Compliance Status			COS R WT		
1	IN	OUT	NA	NO	Person in charge present, demonstrates knowledge, and performs duties					5
Employee Health					Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods					
2	IN	OUT	NA	NO	Management and food employee awareness, reporting					5
3	IN	OUT	NA	NO	Proper use of restriction and exclusion					
Good Hygienic Practices					Cooling and Holding, Date Marking, and Time as a Public Health Control					
4	IN	OUT	NA	NO	Proper eating, tasting, drinking, or tobacco use					5
5	IN	OUT	NA	NO	No discharge from eyes, nose, and mouth					
Preventing Contamination by Hands					Consumer Advisory					
6	IN	OUT	NA	NO	Hands clean and properly washed					5
7	IN	OUT	NA	NO	No bare hand contact with ready-to-eat foods or approved alternate procedures followed					
8	IN	OUT	NA	NO	Handwashing sinks properly supplied and accessible					2
Approved Source					Highly Susceptible Populations					
9	IN	OUT	NA	NO	Food obtained from approved source					5
10	IN	OUT	NA	NO	Food received at proper temperature					
11	IN	OUT	NA	NO	Food in good condition, safe, and unadulterated					
12	IN	OUT	NA	NO	Required records available: shell stock tags, parasite destruction					5
Protection from Contamination					Chemicals					
13	IN	OUT	NA	NO	Food separated and protected					5
14	IN	OUT	NA	NO	Food-contact surfaces: cleaned and sanitized					
15	IN	OUT	NA	NO	Proper disposition of unsafe food, returned food not re-served					5
Safe Food and Water					Conformance with Approved Procedures					
16	IN	OUT	NA	NO	Proper cooking time and temperatures					5
17	IN	OUT	NA	NO	Proper reheating procedures for hot holding					
Food Temperature Control					Administrative Items					
18	IN	OUT	NA	NO	Proper cooling time and temperature					5
19	IN	OUT	NA	NO	Proper hot holding temperatures					
20	IN	OUT	NA	NO	Proper cold holding temperatures					
21	IN	OUT	NA	NO	Proper date marking and disposition					
22	IN	OUT	NA	NO	Time as a public health control: procedures and records					5
Food Identification					Non-Smokers Protection Act					
23	IN	OUT	NA	NO	Consumer advisory provided for raw and undercooked food					4
24	IN	OUT	NA	NO	Pasteurized foods used; prohibited foods not offered					5
25	IN	OUT	NA	NO	Food additives: approved and properly used					5
26	IN	OUT	NA	NO	Toxic substances properly identified, stored, used					
27	IN	OUT	NA	NO	Compliance with variance, specialized process, and HACCP plan					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		
Safe Food and Water					Utensils and Equipment					
28	OUT				Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used					1
29	OUT				Warewashing facilities, installed, maintained, used, test strips					1
30	OUT				Nonfood-contact surfaces clean					1
Food Temperature Control					Physical Facilities					
31	OUT				Proper cooling methods used; adequate equipment for temperature control					2
32	OUT				Hot and cold water available; adequate pressure					2
33	OUT				Plumbing installed; proper backflow devices					2
34	OUT				Sewage and waste water properly disposed					2
Food Identification					51	OUT				1
35	OUT				Toilet facilities: properly constructed, supplied, cleaned					1
Prevention of Food Contamination					52	OUT				1
36	OUT				Garbage/refuse properly disposed; facilities maintained					1
37	OUT				Physical facilities installed, maintained, and clean					1
38	OUT				Adequate ventilation and lighting; designated areas used					1
39	OUT				Administrative Items					
40	OUT				55	OUT				0
Proper Use of Utensils					56	OUT				0
41	OUT				Current permit posted					
42	OUT				Most recent inspection posted					
43	OUT				Compliance Status			YES NO WT		
44	OUT				Non-Smokers Protection Act					
Safe Food and Water					57	OUT				0
45	OUT				Compliance with TN Non-Smoker Protection Act					
46	OUT				Tobacco products offered for sale					
47	OUT				If tobacco products are sold, NSPA survey completed					

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, 4-5-329.

Signature of Person In Charge [Signature] Date 05/10/2023 Signature of Environmental Health Specialist [Signature] Date 05/10/2023

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

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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)
Auto-Chlor	Chlorine	10	

***Equipment Temperature***

Description	Temperature ( Fahrenheit)
ATOSA Prep Table RIC	41
True Prep Table RIC	40
Turbo Air RIC	
WIC	43

***Food Temperature***

Description	State of Food	Temperature ( Fahrenheit)
Shredded Lettuce	Cold Holding	45
Shredded Cheese	Cold Holding	45
Pico	Cold Holding	45
Diced Tomatoes	Cold Holding	45
Ground Beef	Hot Holding	182
Rice	Hot Holding	170
Beans	Hot Holding	148
Cheese Dip	Hot Holding	141
Shredded Chicken	Hot Holding	177
Pork/Pastor	Cold Holding	37
Chicken	Cold Holding	37
Steak	Cold Holding	38
Shrimp	Cold Holding	32
Hamburger Patty	Cold Holding	38
Chicken Wings	Cold Holding	40

## Total #

7

Repeated #

0

45: Cutting boards on ATOSA Prep Table RIC grooved and stained; cutting boards on hot well grooved and stained; cutting board secured to wall in front grill grooved and stained

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**Comments/Other Observations**

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Establishment has employee health policy
- 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 hand washing 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: See sources
- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: Oysters come in frozen from PFG
- 13: (IN) All raw animal food is separated and protected as required.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: See temps
- 17: (NO) No TCS foods reheated during inspection.
- 18: No food items cooled or cooling during inspection
- 19: See temps
- 20: See temps
- 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:
- 24:
- 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.***

\*\*\*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:	PFG MIDSOUTH TOLTECA
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Source Type:	Water	Source:	City
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Source Type:		Source:	
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Source Type:		Source:	
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Source Type:		Source:	
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**Additional Comments**

Cold holding temps for shredded lettuce and cheese pico and diced tomatoes all prepared one hour prior to opening at 11am.