

Establishment Name

Inspection Date

Risk Category

Address

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

Follow-up Required

Type of Establishment

O Farmer's Market Food Unit Remanent O Mobile

O Yes 疑 No

SCORE

O Temporary O Seasonal

Time in 12:41; PM AM/PM Time out 01:02; PM AM/PM 05/10/2023 Establishment # 605224532 Embargoed 0

O Follow-up **K**Routine Purpose of Inspection O Complaint O Preliminary O Consultation/Other

О3

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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IN	in ¢	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe)S <u>=</u> ⊙	orrect	ed on-si	te dur	ing ir
_			_		Compliance Status	cos	R	WT		_			_
	IN	OUT	NA	NO	Supervision				Ш	IN	ООТ	NA	NK
1	氮	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	1	6 0	10	0	30
	IN	OUT	NA	NO	Employee Health	1			1		-	ō	139
2	X	0			Management and food employee awareness; reporting	0	0						
3	×	0			Proper use of restriction and exclusion	0	0	5	ш	IN	OUT	NA	NK
	IN	OUT	NA	NO	Good Hygienic Practices	Т,			1	ВО	0	0	凝
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	ा	0	5	1	9 0	0	0	30
5	蕊	0		0	No discharge from eyes, nose, and mouth	0	0	l °	2	0 24	0	0	
	IN	OUT	NA	NO	Preventing Contamination by Hands				2	1 2	0	0	0
6	1	0		0	Hands clean and properly washed	0	0		2	2 0	0	0	10
7	0	0	0	×	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	ľ	IN		NA.	NK.
8	X	0			Handwashing sinks properly supplied and accessible	0	0	2	٦,		0	0	
	IN	OUT	NA	NO	Approved Source	<u> </u>			2	3 34	١٥	0	
9	×	0			Food obtained from approved source	0	0		ΙП	IN	OUT	NA	NK
10	0	0	0	3%	Food received at proper temperature	0	0	1	2	4 82	8 0	0	
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	ľ	۱ ۵	١٩	_	
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0		П	IN	ОUТ	NA	NK
	IN	OUT	NA	NO	Protection from Contamination				2		_	3%	
13	×	0	0		Food separated and protected	0	0	4	2	6 10	0		
14	X	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NK
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	2	7 0	0	×	

Los Compadres @ I40 Bar

818 S. Cumberland St.

Lebanon

					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	寒	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	Proper reheating procedures for hot holding	0	0	٠
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	_	0	0	×	Proper cooling time and temperature	0	0	
19		0	0	文	Proper hot holding temperatures	0	0	
20		0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	•
22	0	0	0	氮	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	×	0	0		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	鼷	0	0		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25		0	X		Food additives: approved and properly used	0	0	5
26	黨	0			Toxic substances properly identified, stored, used	0	0	,
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

strol the introduction of pathogens, chemicals, and physical objects into foods.

. PRACTICES

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	W
	OUT	Safe Food and Water			
28	0	Pasteurized eggs used where required	0	0	ľ
29	0	Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	Ľ
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	1
34	X	Thermometers provided and accurate	0	0	г
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	,
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	:
37	328	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	Г
39	0	Wiping cloths; properly used and stored	0	0	
40	0	Washing fruits and vegetables	0	0	Г
	OUT	Proper Use of Utensils			
41	120	In-use utensils; properly stored	0	0	Г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	
43	100	Single-use/single-service articles; properly stored, used	0	0	
44		Gloves used properly	0	0	

Signature of Person In Charge

pecti	on	R-repeat (violation of the same code provision)		_	
		Compliance Status	COS	R	W
	OUT	Utensiis and Equipment			
45	0	Food and norfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	0	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	2
49	0	Plumbing installed; proper backflow devices	0	0	2
50	0	Sewage and waste water properly disposed	0	0	2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	1
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	0	Physical facilities installed, maintained, and clean	0	0	1
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items			
55	0	Current permit posted	ा	0	0
56	0	Most recent inspection posted	0	0	_
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- 3%	0	
58		Tobacco products offered for sale	0	0	0
59		If tobacco products are sold, NSPA survey completed	0	0	

recent inspection report in a conspicuous manner. You have the right to request a h 14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. ten (10) days of the date of the

05/10/2023

Date Signature of Environmental Health Specialist

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05/10/2023

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

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15) RDA 629) 6154445325 Please call (to sign-up for a class.

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



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Establishment Name: Los Compadres @ I40 Bar Establishment Number ≢: |605224532

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 Three comp sink	Chlorine Chlorine	50					

Equipment Temperature						
	Temperature (Fahrenheit)					

Food Temperature	Food Temperature						
Description	State of Food	Temperature (Fahrenheit)					
Cut Limes	Cold Holding	43					
Cut Lemons	Cold Holding	43					

Observed Violations
Total # 4 Repeated # 0
34: No visible thermometers inside of the three RIC in the bar area 37: Chick-fil-A cup stored in Three Door RIC that holds beer mugs and cut lemons and limes
41: Ice scoop stored laying down on ice in ice bin in bar area 43: Stir straws stored haphazardly on bar counter top

[&]quot;"See page at the end of this document for any violations that could not be displayed in this space.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Los Compadres @ I40 Bar

Establishment Number: 605224532

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Establishment has employee illness 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: No employee present at bar at time of inspection
- 7: (NO) No food workers present during the inspection.
- 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: (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: (NA) No raw animal foods served.
- 17: (NO) No TCS foods reheated during inspection.
- 18: No food cooled or cooling at bar during inspection
- 19: (NO) TCS food is not being held hot during inspection.
- 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: (NA) Establishment does not serve animal food that is raw or undercooked.
- 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:

Additional Comments

See last page for additional comments.

^{***}See page at the end of this document for any violations that could not be displayed in this space.

^{***}See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Name: Los Compadres @ I40 Bar	
Establishment Number: 605224532	
Comments/Other Observations (cont'd)	
- Fan - F2	
Additional Comments (cont'd)	
See last page for additional comments.	

Establishment Information

Establishment Inform	s Compadres @ I40 Ba	r		
stablishment Number #	605224532			
	000224002			
Sources				
Source Type:	Food	Source:	Ajax Empire D&T PFG	
Source Type:	Water	Source:	City	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Additional Comme	nts			