

Establishment Name

# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit Permanent O Mobile

Type of Establishment

O Temporary O Seasonal

401 Hwy 109N Address Lebanon City

Time in 12:43 PM AM / PM Time out 02:48: PM AM / PM

Inspection Date

Risk Category

03/29/2023 Establishment # 605315442

Los Compadres 109

O Complaint

Embargoed 20 O Preliminary

O Consultation/Other

SCORE

O Follow-up Purpose of Inspection **K**Routine

О3

Follow-up Required

级 Yes O No

Number of Seats 100

#### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

IN-in compliance OUT-not in compliance NA-not applicable NO-not observed							0	
匚					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Supervision			
1	0	Ħ			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	DK.	0			Management and food employee awareness; reporting	0	0	
3	寒	0			Proper use of restriction and exclusion	0	0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	
5	黨	0		0	No discharge from eyes, nose, and mouth	0	0	
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	0	寒		0	Hands clean and properly washed	0	0	
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2
	IN	OUT	NA	NO	Approved Source			
9	黨	0			Food obtained from approved source	0	0	
10	0	0	0	×	Food received at proper temperature	0	0	
11	×	0			Food in good condition, safe, and unadulterated	0	0	5
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	0	100	0		Food separated and protected	0	0	4
14	0	X	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2

Compliance status				000	- 1	***		
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	X	0	0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	3%	Proper reheating procedures for hot holding	0	0	۰
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	×	0	0	0	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20	0	- X	0		Proper cold holding temperatures	0	0	5
21	0	24	0	0	Proper date marking and disposition	0	0	
22	0	0	×	0	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	0	0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	OUT	NA	NO	Chemicals			
25	0	0	X		Food additives: approved and properly used	0	0	5
26	8	0			Toxic substances properly identified, stored, used	0	0	9
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

### s, chemicals, and physical objects into foods.

L PRACTICES

			GOO		
		OUT=not in compliance COS=corr			
		Compliance Status	cos	R	W
	OUT				
28	0	Pasteurized eggs used where required	0	0	
29		Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	
	OUT	Food Temperature Control			
31	氮	Proper cooling methods used; adequate equipment for temperature control	0	0	1
32	0	Plant food properly cooked for hot holding	0	0	Г
33	文	Approved thawing methods used	0	0	Т
34	0	Thermometers provided and accurate	0	0	г
	OUT	Food Identification			
35	×	Food properly labeled; original container; required records available	0	0	•
	OUT	Prevention of Feed Contamination			
36	涎	Insects, rodents, and animals not present	0	0	1
37	328	Contamination prevented during food preparation, storage & display	0	0	ŀ
38	0	Personal cleanliness	0	0	г
39	180	Wiping cloths; properly used and stored	0	0	_
40	0	Washing fruits and vegetables	0	0	г
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	r
42	200	Utensils, equipment and linens; properly stored, dried, handled	0	0	Г
43		Single-use/single-service articles; properly stored, used	0	0	r
44		Gloves used properly	0	O	_

		R-repeat (violation of the same code provision Compliance Status	cos	R	W
	OUT	Utensils and Equipment			
45	×	Food and norifood-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	- :
50	0	Sewage and waste water properly disposed	0	0	- 2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	-
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	3%	Physical facilities installed, maintained, and clean	0	0	
54	0	Adequate ventilation and lighting; designated areas used	0	0	•
	OUT	Administrative Items	Т		Ī
55	0	Current permit posted	ि	0	_
56	张	Most recent inspection posted	0	0	
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- X	0	
58		Tobacco products offered for sale	0	0	
59		If tobacco products are sold, NSPA survey completed	0	0	

ten (10) days of the date of the

03/29/2023

03/29/2023

\*\*\*\* 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. ) 6154445325 Please call ( to sign-up for a class.

Date

RDA 629

Date

Signature of Person In Charge

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



### Establishment Information

Establishment Name: Los Compadres 109
Establishment Number #: | 605315442

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.	Т
"No Smoking" signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance.	$\top$
Garage type doors in non-enclosed areas are not completely open.	$\top$
Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	$\top$
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	CI	50						

Equipment Temperature						
Description	Temperature ( Fahrenheit)					
Serv-ware rif	-8					
Serv-ware 3 door ric	35					
Serv-ware ric 2 door	35					
Serv-ware ric salsa	40					

Food Temperature		
Description	State of Food	Temperature ( Fahrenheit)
Raw shrimp	Cold Holding	42
Diced tomatoes	Cold Holding	51
Refried beans	Cooling	108
Cooked chicken	Cooling	117
Fried egg	Cooking	178
Ground beef	Hot Holding	151
Refried beans	Hot Holding	147
Tilapia	Cold Holding	40
Chicken nuggets	Cold Holding	58
French fries	Cold Holding	56
Burger patty raw	Cold Holding	32
Chicken wings	Cold Holding	58
Steak fajita	Cooking	165
Milk	Cold Holding	40
Shredded chicken	Cold Holding	45

Observed Violations
17

Repeated # 0

- 1: Pic does not have managerial control in kitchen
- 6: Employees came in from outside put on new gloves and started handling rte foods. Servers put glove on to warm up tortillas and then wrap tortillas without washing hands
- 13: Raw shell eggs stored over vegetable mix, jugs of orange juice and several sauces
- 14: Employee scrubbed metal pans and cutting boards sprayed off and then up away on shelf with other clean dishes
- 20: Chicken nuggets, chicken wings and french fries stored on rolling cart by hand sink not in temperature. Shredded chicken in wic not in temp made yesterday. All thrown out. See food temps
- 21: Several items made yesterday in wic not date marked.
- 31: Pan of refried beans filled to top temped at 108° setting in rolling cart. Removed half of beans and placed in another pan and then placed both in ice bath.
- 33: Pan of shrimp thawing in hand sink
- 35: Containers of a spices not labeled on shelves by rif
- 36: Back door propped open during inspection.
- 37: Several large containers of cut vegetables left uncovered in wic
- 39: Wet wiping cloth left laying on shelf with dirty dishes in dish area
- 42: Pans stacked wet on shelf across from dish machine
- 43: Aluminum pans stored turned up on shelf above ric
- 45: Severely grooved cutting boards through out kitchen
- 53: Floor behind fryers dirty with food debris
- 56: No inspection report posted

<sup>&</sup>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 109
Establishment Number: 605315442

### Comments/Other Observations

- 2: Discussed policy with pic
- 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.
- 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 source info
- 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.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: See food temps
- 17: (NO) No TCS foods reheated during inspection.
- 18: Refried beans, diced tomatoes, and chicken in cooling during inspection. Refried beans not cooling properly. Changed to shallow pans and placed in ice bath. Diced tomatoes were in ric just cut 20 mins before inspection. Chicken in pan beside grill cooked before lunch and used during lunch then thrown away after lunch rush.
- 19: See food temps
- 22: (NA) No food held under time as a public health control.
- 23: Statement 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.

**5**7:

58:

## Additional Comments

See last page for additional comments.

<sup>\*\*\*</sup>See page at the end of this document for any violations that could not be displayed in this space.

<sup>\*\*\*</sup>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 109	
Establishment Number: 605315442	
Commants/Other Observations (contid)	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	

Establishment Information

Establishment Information										
The state of the s										
Establishment Number #:	605315442									
7										
Sources										
Source Type:	Water	Source:	City							
Source Type:	Food	Source:	PFG, tolteca							
Source Type:		Source:								
Source Type:		Source:								
Source Type:		Source:								
Additional Commer	nts									