

**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.

"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	Cl	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

Total # 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 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

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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.
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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Establishment Number #:	605315442

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Source Type:	Water	Source:	City
Source Type:	Food	Source:	PFG, tolteca
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

Source:	City
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Source: PFG, tolteca

Source:

Source:

Source: