

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



Establishment Information	
Establishment Name:	Los Compadres @ I40
Establishment Number #:	605224531

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	50	

Equipment Temperature	
Description	Temperature (Fahrenheit)
Atosa Prep Table RIC	38
Turbo Air RIC	
WIC	40
WIF	

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Cheese Dip	Hot Holding	191
Beans	Hot Holding	194
Rice	Hot Holding	193
Shredded Chicken	Hot Holding	200
Ground Beef	Hot Holding	194
Steak	Hot Holding	183
Burrito Sauce	Hot Holding	158
Enchiladas Sauce	Hot Holding	165
Pico	Cold Holding	39
Shredded Cheese	Cold Holding	41
Shredded Lettuce	Cold Holding	41
Diced Tomato	Cold Holding	45
Cooked Shrimp	Cold Holding	41
Mixed Vegetables	Cold Holding	78
Steak (Raw)	Cold Holding	40

Observed Violations

Total # 6

Repeated # 0

20: Diced tomatoes on cold line temping at 45 degrees (discarded during inspection) Mixed Vegetables temping at 89 degrees stored on top of True Prep Table RIC (discarded during inspection)

26: Bottle of crest mouthwash stored next to hamburger buns and package of napkins on shelving next to hand sink in front of grill line

34: No visible thermometer inside of Turbo Air RIC at time of inspection it does contain potentially hazardous foods; milk and chicken

41: Plastic soufflé cup used as scoop stored inside seasoning salt container

43: Plastic lids and metal to go food containers stored haphazardly in pick up window

45: Cutting boards on hot holding line and on the Atosa Prep Table RIC are stained and severely grooved

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Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 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:
- 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: (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: 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.
- 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: Water Source: City

Source Type: Food Source: PFG

Source Type: Source:

Source Type: Source:

Source Type: Source:

Additional Comments

No visible thermometer inside of WIF

Discussed Consumer Advisory for new menus that not only the advisory statement be present but the actual food item it applies to must be marked

Discussed wiping out ice machines with bleach water solution to remove build up inside.