

Purpose of Inspection

Risk Category

KRoutine

O Follow-up

O Complaint

О3

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REP

级 Yes O No

SCORE

O Farmer's Market Food Unit Los Compadres @ I40 Permanent O Mobile Establishment Name Type of Establishment 818 S. Cumberland St. O Temporary O Seasonal Address Lebanon Time in 01:21; PM AM / PM Time out 03:40; PM City 10/25/2022 Establishment # 605224531 Embargoed 5 Inspection Date

Number of Seats 215

04

O Preliminary

O Consultation/Other

Follow-up Required

- 17	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)																	
\perp	Compliance Status					COS	S R WT Compliance Status				cos	R	WT					
	IN	OUT	NA	NO	Supervision				П	II.	ı lou	IT N	IA.	NO	Cooking and Reheating of Time/Temperature			
Ε.	6+9	_	_	_	Person in charge present, demonstrates knowledge, and	_			11	1"	. 00. 10.		"	Control For Safety (TCS) Foods				
l٦		0			performs duties	0	0	5	Ιħ	6 C	7	7	তা	寒	Proper cooking time and temperatures	0	0	-
	IN	IN OUT NA NO Employee Health] [1	17 O		7	0	X	Proper reheating procedures for hot holding	0	0	,		
2	$\mathbb{R}^{\mathbb{C}}$	0			Management and food employee awareness; reporting	0 0				Τ.,					Cooling and Holding, Date Marking, and Time as			
3	3 実 O			Proper use of restriction and exclusion	0	0 0 0		ш	IN	IN OUT	лГ	IA	NO	a Public Health Control				
	IN	OUT	NA	NO	Good Hygienic Practices				1 🖪	8 C	7	7	ञा	×	Proper cooling time and temperature	0	0	
4	X	0			Proper eating, tasting, drinking, or tobacco use	0	0	5	1 🖪		\$ C		2	0	Proper hot holding temperatures	0	0	
5	黨	0			No discharge from eyes, nose, and mouth	0	0	l °] [2			9.	ৃ		Proper cold holding temperatures	0	0	5
			NA	NO	Proventing Contamination by Hands] [2	1 2	8 0	П	গা	0	Proper date marking and disposition	0	0	ľ
6	×	0		0	Hands clean and properly washed	0	0		₂	2 0	ه ا د) l	ЬΙ	鼷	Time as a public health control: procedures and records	0	0	
17	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	lo	5	ΙĽ		- -		- 1			_	Ľ	\perp
Ľ.		_		_	alternate procedures followed	_		L.	1 H	IN C		JT N	lA	NO			_	
8				EDS.	Handwashing sinks properly supplied and accessible	0	0	2	- l l 2	3 81	٤l c) (οl		Consumer advisory provided for raw and undercooked	0	Ιo	4
-			NA	NO		_	10	_	1 Б	100		UT NA NO		-	food		$\overline{}$	
9	×			-	Food obtained from approved source	0	0		Ш	IN	O	л	(A	NO	Highly Susceptible Populations		_	
10	0	ŏ		26	Food received at proper temperature	0	0	5	2	4 8	٤lc) (οl		Pasteurized foods used; prohibited foods not offered	0	lο	5
111	×	0	_		Food in good condition, safe, and unadulterated	0	10	١,٠	ΙЬ	1	1	+	_	_				
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0		Ш	IN	O	JT N	IA	NO	Chemicals			
			NA	NO	Protection from Contamination] [2		7	T	KJ		Food additives: approved and properly used	0	0	-
13	Ŕ	0			Food separated and protected	0	0	4	1 2	6 C) X	K			Toxic substances properly identified, stored, used	0	0	,
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5	1 🗆	IN	O	JT N	IA.	NO	Conformance with Approved Procedures			
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2] [2	7 C	0	8	K		Compliance with variance, specialized process, and HACCP plan	0	0	5

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 W								Compliance Status	COS	R	WT
OUT Safe Food and Water					1 [OUT Utensils and Equipment					
28	0	Pasteurized eggs used where required	0	ТО	1	1 [45	333	Food and nonfood-contact surfaces cleanable, properly designed,	0	0	
29	0	Water and ice from approved source	0	0	2	1 L	40	(44)	constructed, and used	•	I۷I	1
30	0	Variance obtained for specialized processing methods	0	0	1	1Г	46 O		Warewashing facilities, installed, maintained, used, test strips	0	0	
	OUT	Food Temperature Control				1 L	40	•	vvarewashing racinities, installed, maintained, used, test strips	_		'
		Proper cooling methods used; adequate equipment for temperature			Γ.	1 Г	47 O	0	Nonfood-contact surfaces clean	0	0	1
31	0	control	0	0	2	Ιħ		OUT	Physical Facilities			
32	0	Plant food properly cooked for hot holding	0	0	1	1 ľ	48	0	Hot and cold water available; adequate pressure	0	ा	2
33	_	Approved thawing methods used	ō	ŏ	1	1 h	49		Plumbing installed: proper backflow devices	ō	Ŏ	2
34		Thermometers provided and accurate	0	0	1	1 t	50	0	Sewage and waste water properly disposed	0	0	2
	OUT		Ť	-		1 h	51 O Toilet facilities: properly constructed, supplied, cleaned		ō	ō	1	
35	0	Food properly labeled; original container; required records available	0	0	1	11	52		Garbage/refuse properly disposed; facilities maintained	0	0	1
	OUT	Prevention of Food Contamination				1 h	53 O Physical facilities installed, maintained, and clean		0	0	1	
36	0	Insects, rodents, and animals not present	0	0	2	11	54	0	Adequate ventilation and lighting; designated areas used	0	0	1
37	0	Contamination prevented during food preparation, storage & display	0	0	1	11	OUT Administrative Items					
38	0	Personal cleanliness	0	0	1	1 [55	0	Current permit posted	0	ा	0
39	0	Wiping cloths; properly used and stored	0	0	1	1 t	56	0	Most recent inspection posted	0	0	
40	0	Washing fruits and vegetables	0	0	1	1Г			Compliance Status	YES	NO	WT
	OUT	Proper Use of Utensils				1 h	Non-Smokers Protection Act			_		
41	120	In-use utensils; properly stored	0	0	1	1 ľ	57		Compliance with TN Non-Smoker Protection Act	X	O	
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0		1 h	58		Tobacco products offered for sale	0	0	0
43		Single-use/single-service articles; properly stored, used	0	0	1	1 t	59		If tobacco products are sold, NSPA survey completed	0	0	
44	0	Gloves used properly	0	0	1	1 -						

ten (10) days of the date of the

10/25/2022 10/25/2022 avero Date Signature of Environmental Health Specialis

**** 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



Establishment Information

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

Smoking observed where smoking is prohibited by the Act.

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.

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 # ()
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

[&]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 @ 140

Establishment Number: 605224531

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.

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- 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:

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	
Establishment Number: 605224531	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	

Establishment Information

Establishment Information Fatablishment Names Lea Courselles C 140							
Establishment Name: Los Compadres @ I40							
Establishment Number #: 605	5224531						
Courses							
Sources							
Source Type:	Water	Source:	City				
Course Turner	Food	Course	DEC				
Source Type:	Food	Source:	PFG				
Source Type:		Source:					
Source Type:		Source:					
Source Type:		Source:					
Additional Comments							
food item it applies to mu	visory for new menus that n		ement be present but the actual d up inside.				
-							