



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

78

Establishment Name: Los Compadres
Address: 512 W. Main St.
City: Lebanon
Inspection Date: 12/07/2023
Establishment #: 605103154
Embargoed: 6
Purpose of Inspection: Routine
Risk Category: O1
Number of Seats: 168

Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public Health interventions are control measures to prevent illness or injury.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

(Mark designated compliance status (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

Table with 2 main columns: Compliance Status and Compliance Status. Includes sub-sections like Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination, Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods, Cooling and Holding, Date Marking, and Time as a Public Health Control, Consumer Advisory, Highly Susceptible Populations, Chemicals, and Conformance with Approved Procedures.

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

GOOD RETAIL PRACTICES

Table with 2 main columns: Compliance Status and Compliance Status. Includes sub-sections like Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, Non-Smokers Protection Act, and Compliance Status.

Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit.

Signature of Person In Charge: [Signature] 12/07/2023
Signature of Environmental Health Specialist: [Signature] 12/07/2023

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

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 DIVISION OF ENVIRONMENTAL HEALTH
 FOOD INSPECTION DATA



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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)
Three comp sink	Chlorine	200	
Auto-Chlor	Chlorine	100	

Equipment Temperature

Description	Temperature (Fahrenheit)
Three Door Prep Table RIC	40
Two Door Prep Table RIC	40
WIF	36
WIC	39

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Pico	Cold Holding	39
Guacamole	Cold Holding	40
Sliced Tomatoes	Cold Holding	40
Shredded Lettuce	Cold Holding	39
Cocktail Shrimp	Cold Holding	38
Ground Beef	Hot Holding	183
Shredded chicken	Hot Holding	185
Rice	Hot Holding	192
Chicken for Chicken Nachos	Cooking	170
Raw Steak	Cold Holding	37
Raw Chicken	Cold Holding	37
Peppers and Onions	Cold Holding	39
Raw Shrimp	Cold Holding	40
Mixed Vegetables	Cold Holding	37
Chorizo	Cold Holding	38

Observed Violations

Total # 7

Repeated # 0

6: Employee observed entering kitchen from the outside with gloved hands employee did not remove gloves and wash hands upon entering kitchen employee began working with food items and making food orders

11: Metal on metal dented can of cheese sauce stored on can rack in kitchen area

13: Raw meats and ready to eat/use vegetables intermingled inside of two door prep table RIC

26: Spray bottles hanging from storage rack; storage rack is shelving soda syrups for fountain drink machine

37: Drink glass stored on dishmachine; food items stored directly on the floor of the WIC, outside storage unit, and in kitchen area

42: Metal pans stacked wet on shelving above prep table

45: Cutting boards on prep table RIC stained and 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: 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.
- 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.
- 10: (NO): No food received during inspection.
- 12: (NA) Shell stock not used and parasite destruction not required at this establishment.
- 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: See temps
- 17: (NO) No TCS foods reheated during inspection.
- 18: No foods in cooling or being cooled during inspection
- 19: See temps
- 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.
- 24:
- 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 Midsouth Produce
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

Additional Comments

Discussed proper storage of raw food items, chemicals, and dry stock items.
Discussed dented cans and when to discard
Discussed hand washing techniques and when to wash hands