

Establishment Name

## TENNESSEE DEPARTMENT OF HEALTH

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit Remanent O Mobile

Type of Establishment

O Temporary O Seasonal

Address

Inspection Date

401 Hwy 109N

Los Compadres 109

Time in 01:48 PM AM / PM Time out 02:24: PM AM / PM

SCORE

Lebanon City

04/06/2023 Establishment # 605315442

Embargoed 0

Purpose of Inspection Routine

日本 Follow-up

O Complaint O Preliminary

O Consultation/Other

Number of Seats 100

Risk Category О3 Follow-up Required O Yes 疑 No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

status (IN, OUT, HA, HO) for each

IN-in compliance OUT-not in compliance NA-not applicable NO-not observed				id		0		
Compliance Status							R	WT
	IN	OUT	NA	NO	Supervision			
1	盔	٥			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	ЭK	0			Management and food employee awareness; reporting			
3	×	0			Proper use of restriction and exclusion O O		5	
	IN	OUT	NA	NO	Good Hygienic Practices			
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	-
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	0
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	黨	0		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	X	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	Ж	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	Ä	0	0		Food separated and protected	0	0	4
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	Ħ	0			Proper disposition of unsafe food, returned food not re- erved			

					Compliance Status	COS	R	WT
	IN	оит	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	No.	0	0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	3%	Proper reheating procedures for hot holding	0	0	
	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	245	0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	1
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	M		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	OUT	NA	NO	Chemicals			
25	0	0	<b>X</b>		Food additives: approved and properly used	0	0	5
26	菜	0			Toxic substances properly identified, stored, used	0	0	°
	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.

		419	G00		
		OUT-not in compliance COS-con			
	Terre	Compliance Status	cos	ĸ	W
	OUT		-		_
28	_	Pasteurized eggs used where required	0	0	1
29	0	Water and ice from approved source	0	0	2
30	0	Variance obtained for specialized processing methods	0	0	1
	OUT	Food Temperature Control	,	_	
31	ᄣ	Proper cooling methods used; adequate equipment for temperature control	0	0	2
32	0	Plant food properly cooked for hot holding	0	0	1
33	意	Approved thawing methods used	0	0	1
34	0	Thermometers provided and accurate	0	0	1
	OUT	UT Food Identification			
35	×	Food properly labeled; original container; required records available	0	0	1
	OUT	Prevention of Food Contamination			
36	涎	Insects, rodents, and animals not present	0	0	2
37	238	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	1
39	188	Wiping cloths; properly used and stored	0	0	1
40	0	Washing fruits and vegetables	0	0	1
	OUT				
41	0	In-use utensils; properly stored	0	0	1
42	100	Utensils, equipment and linens; properly stored, dried, handled	0	0	1
43	250	Single-use/single-service articles; properly stored, used	0	0	1
44		Gloves used properly	0	0	1

pect	on	R-repeat (violation of the same code provision		_	_
		Compliance Status	COS	R	8
	OUT	Utensils and Equipment		_	_
45	羅	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	·
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	
47	0	Nonfood-contact surfaces clean	0	0	
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	
49	0	Plumbing installed; proper backflow devices	0	0	
50	0	Sewage and waste water properly disposed	0	0	- :
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	
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		
55	0	Current permit posted	0	0	П
56	100	Most recent inspection posted	0	0	Ľ
		Compliance Status	YES	NO	٧
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- X	0	
58		Tobacco products offered for sale	0	0	١.
59		If tobacco products are sold, NSPA survey completed	0	0	

er. You have the right to request a h n (10) days of the date of the

04/06/2023

04/06/2023

nature of Person In Charge

\*\*\*\* 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.

RDA 629

Date

## 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								
twenty-one (21) years of age or older.	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	n person attempting to gain entr	y to submit acceptable fo	orm of identification.					
"No Smoking" signs or the international "No	on-Smoking" symbol are not con	rspicuously posted at eve	ery entrance.					
Garage type doors in non-enclosed areas	are not completely open.							
Tents or awnings with removable sides or v	vents in non-enclosed areas are	not completely removed	l or open.					
Smoke from non-enclosed areas is infiltrati	ng into areas where smoking is	prohibited.						
Smoking observed where smoking is prohil	bited by the Act.							
Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature ( Fai	renhelt)				
Auto-Chlor	CI	75						
			_					
Equipment Temperature								
Description			Temperature ( Fah	renhelt)				
Food Townsonton								
Food Temperature		State of Food	Temperature ( Fah	ranhalf)				
Description		state of Food	Temperature ( Fan	rennen)				

bserved Violations	
otal # 11 epeated # 0	
epeated # O	
1: 3:	
3:	
5:	
6:	
7.	
9: 2: 3: 5:	
2·	
Q.	
5. F:	
J. O.	
3:	
6: Item corrected	

<sup>\*\*\*</sup>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
1: Item corrected 2: 3: 4:
1: Item corrected 2: 3: 4: 5: 6: Employees washing hands when coming in from outside. Employee washed hands when changing gloves 7: 8: 9: 10: 11: 12: 13: Shell eggs moved away from rte foods
12: 13: Shell eggs moved away from rte foods 14: Dishes are being sanitized 15: 16: 17: 18: 19:
19: 20: No food setting out by fryers 21: Items date marked in wic 22: 23: 24: 25: 26: 27: 57: 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.

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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

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Establishment Name: Los Compadres 109						
Establishment Number #: 605315442						
Sources						
Source Type:	Source:					
Source Type:	Source:					
Source Type:	Source:					
Source Type:	Source:					
Source Type:	Source:					
Additional Comments						
See routine inspection for comments						
	44					