

**TENNESSEE DEPARTMENT OF HEALTH**  
**FOOD SERVICE ESTABLISHMENT INSPECTION REPORT**

**SCORE**

88

Los Comales Restaurant

Establishment Name \_\_\_\_\_  
Address 4774 Summer Ave.

City Memphis

Time in 12:05 PM

Type of Establishment

● **Farmer's Market Food Unit**

☒ Permanent ☐ Mobile☐ Temporary ☐ Seasonal

01:05:PM AM / PM

Inspection Date 04/24/2023 Establishment # 605201356

Embargoed 0Purpose of Inspection ☒ Routine ☐ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other

Risk Category	<input type="radio"/> 1	<input checked="" type="radio"/> 2	<input type="radio"/> 3	<input type="radio"/> 4	Follow-up Required	<input type="radio"/> Yes <input checked="" type="radio"/> No	Number of Seats
78							

**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 COB or R for each item as applicable. Deduct points for category or subcategory.)

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)	
<b>Compliance Status</b>								<b>COS</b>	<b>R</b>	<b>WT</b>	
	IN	OUT	NA	NO	<b>Supervision</b>						
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>			Person in charge present, demonstrates knowledge, and performs duties			<input type="checkbox"/>	<input type="checkbox"/>	5	
	IN	OUT	NA	NO	<b>Employee Health</b>						
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>			Management and food employee awareness, reporting			<input type="checkbox"/>	<input type="checkbox"/>		
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>			Proper use of restriction and exclusion			<input type="checkbox"/>	<input type="checkbox"/>	5	
	IN	OUT	NA	NO	<b>Good Hygienic Practices</b>						
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use			<input type="checkbox"/>	<input type="checkbox"/>		
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input type="checkbox"/>	No discharge from eyes, nose, and mouth			<input type="checkbox"/>	<input type="checkbox"/>	5	
	IN	OUT	NA	NO	<b>Preventing Contamination by Hands</b>						
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input type="checkbox"/>	Hands clean and properly washed			<input type="checkbox"/>	<input type="checkbox"/>		
7	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No bare hand contact with ready-to-eat foods or approved alternate procedures followed			<input type="checkbox"/>	<input type="checkbox"/>	5	
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>			Handwashing sinks properly supplied and accessible			<input type="checkbox"/>	<input type="checkbox"/>	2	
	IN	OUT	NA	NO	<b>Approved Source</b>						
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>			Food obtained from approved source			<input type="checkbox"/>	<input type="checkbox"/>		
10	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature			<input type="checkbox"/>	<input type="checkbox"/>		
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>			Food in good condition, safe, and unadulterated			<input type="checkbox"/>	<input type="checkbox"/>	5	
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Required records available: shell stock tags, parasite destruction			<input type="checkbox"/>	<input type="checkbox"/>		
	IN	OUT	NA	NO	<b>Protection from Contamination</b>						
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		Food separated and protected			<input type="checkbox"/>	<input type="checkbox"/>	4	
14	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		Food-contact surfaces: cleaned and sanitized			<input type="checkbox"/>	<input type="checkbox"/>	5	
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>			Proper disposition of unsafe food, returned food not re-served			<input type="checkbox"/>	<input type="checkbox"/>	2	
<b>Compliance Status</b>								<b>COS</b>	<b>R</b>	<b>WT</b>	
	IN	OUT	NA	NO	<b>Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods</b>						
16	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooking time and temperatures			<input type="checkbox"/>	<input type="checkbox"/>		
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding			<input type="checkbox"/>	<input type="checkbox"/>	5	
	IN	OUT	NA	NO	<b>Cooling and Holding, Date Marking, and Time as a Public Health Control</b>						
18	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling time and temperature			<input type="checkbox"/>	<input type="checkbox"/>		
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			<input type="checkbox"/>	<input type="checkbox"/>		
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		Proper cold holding temperatures			<input type="checkbox"/>	<input type="checkbox"/>		
21	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper date marking and disposition			<input type="checkbox"/>	<input type="checkbox"/>		
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Time as a public health control: procedures and records			<input type="checkbox"/>	<input type="checkbox"/>		
	IN	OUT	NA	NO	<b>Consumer Advisory</b>						
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Consumer advisory provided for raw and undercooked food			<input type="checkbox"/>	<input type="checkbox"/>	4	
	IN	OUT	NA	NO	<b>Highly Susceptible Populations</b>						
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Pasteurized foods used; prohibited foods not offered			<input type="checkbox"/>	<input type="checkbox"/>	5	
	IN	OUT	NA	NO	<b>Chemicals</b>						
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Food additives: approved and properly used			<input type="checkbox"/>	<input type="checkbox"/>		
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>			Toxic substances properly identified, stored, used			<input type="checkbox"/>	<input type="checkbox"/>	5	
	IN	OUT	NA	NO	<b>Conformance with Approved Procedures</b>						
27	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Compliance with variance, specialized process, and HACCP plan			<input type="checkbox"/>	<input type="checkbox"/>	5	

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

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

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. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous manner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this report. T.C.A. sections 68-14-701, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320.

~~report. T.C.A. sections 68-14-701, 68-14-~~

04/24/2023

255

04/24/2023

Signature of Person In Charge

Date \_\_\_\_\_

Signature of Environmental Health Specialist

Date \_\_\_\_\_

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

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



<b>Establishment Information</b>	
Establishment Name:	Los Comales Restaurant
Establishment Number #:	605201356

<b>NSPA Survey – To be completed if #57 is "No"</b>	
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.	

<b>Warewashing Info</b>			
<b>Machine Name</b>	<b>Sanitizer Type</b>	<b>PPM</b>	<b>Temperature ( Fahrenheit)</b>
Cleaner Solutions	Chlorine	50	

<b>Equipment Temperature</b>	
<b>Description</b>	<b>Temperature ( Fahrenheit)</b>
Blue Air cooler	39
Supera cooler	35
Prep cooler	36
Walk-in cooler	41

<b>Food Temperature</b>		
<b>Description</b>	<b>State of Food</b>	<b>Temperature ( Fahrenheit)</b>
Beans	Hot Holding	175
Rice	Hot Holding	189
Raw beef	Cold Holding	40
Raw chicken	Cold Holding	42
Cut tomatoes	Cold Holding	40

### Observed Violations

Total # 12

Repeated # 0

- 34: Thermometers not provided for walk-in cooler and freezer
- 35: Unlabeled food containers
- 36: Presence of fruit flies
- 37: Several uncovered RTE food items
- 39: Dirty wiping cloths stored on prep tables
- 42: Clean utensils improperly stored
- 45: Cups without attached handles used to scoop food
- 46: Dirty warewashing area
- 47: Dirty interior of coolers and freezers, dirty equipment exterior
- 52: Trash and discarded boxes piled up on ground outside rear exit door, overfull dimpster
- 53: Dirty floor, walls, ceiling, grease build-up
- 56: MOST RECENT INSPECTION REPORT MUST BE POSTED

TENNESSEE DEPARTMENT OF HEALTH  
DIVISION OF ENVIRONMENTAL HEALTH  
FOOD INSPECTION DATA



***Establishment Information***

Establishment Name: Los Comales Restaurant

Establishment Number : 605201356

***Comments/Other Observations***

1:  
2:  
3:  
4:  
5:  
6:  
7:  
8:  
9:  
10:  
11:  
12:  
13:  
14:  
15:  
16:  
17:  
18:  
19:  
20:  
21:  
22:  
23:  
24:  
25:  
26:  
27:  
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.

**Establishment Information**

Establishment Name: Los Comales Restaurant

Establishment Number : 605201356

**Comments/Other Observations (cont'd)****Additional Comments (cont'd)*****See last page for additional comments.***

**Establishment Information**

Establishment Name: Los Comales Restaurant

Establishment Number #: 605201356

**Sources**

Source Type: Food Source: Restaurant Depot

Source Type: Source:

Source Type: Source:

Source Type: Source:

Source Type: Source:

**Additional Comments**

Abermudezs728@aol.com