

Purpose of Inspection

KRoutine

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Los Compadres Permanent O Mobile Establishment Name Type of Establishment 512 W. Main St. O Temporary O Seasonal Address Lebanon Time in 01:12 PM AM / PM Time out 03:34: PM AM / PM City 06/27/2023 Establishment # 605103154 Embargoed 7 Inspection Date

Number of Seats 168 Risk Category О3 Follow-up Required 级 Yes O No

O Preliminary

O Consultation/Other

O Complaint

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

12	¥=in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	id		ō
	Compliance Status					cos	R	WT
	IN	OUT	NA	NO	Supervision			
1	Ħ	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	TXC	0			Management and food employee awareness; reporting	0	0	
3	×	0			Proper use of restriction and exclusion	0	0	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	
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	0	寒		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	×	0			Handwashing sinks properly supplied and accessible	0	0	2
	IN	OUT	NA	NO	Approved Source			
9	嵩	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	×	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	0	1	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-	0	0	2

O Follow-up

					Compliance Status	cos	R	WT
	IN	оит	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	×	0	0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	3%	Proper reheating procedures for hot holding	0	0	٠
	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	0	LØ.	0		Proper cold holding temperatures	0	0	5
21	0	280	0	0	Proper date marking and disposition	0	0	•
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	鼷	0	0		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	X		Food additives: approved and properly used	0	0	-
26	0	黨			Toxic substances properly identified, stored, used	0	0	9
	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.

			GOO		
		OUT=not in compliance COS=con			
	Lave	Compliance Status	cos	к	W
	OUT		-	_	_
28	0	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	0	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	寒	Approved thawing methods used	0	0	1
34	X	Thermometers provided and accurate	0	0	1
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	1
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	2
37	0	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	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	1
42	100	Utensils, equipment and linens; properly stored, dried, handled	0	0	1
43	O		0	0	1
44	_	Gloves used properly	O	O	

specti		R-repeat (violation of the same code provision Compliance Status	cos	R	W
	OUT	Utensiis and Equipment			
45	H	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	Γ:
49	0	Plumbing installed; proper backflow devices	0	0	-:
50	0	Sewage and waste water properly disposed	0	0	- 3
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	_
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	١.
53	0	Physical facilities installed, maintained, and clean	0	0	
54	0	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items			
55	0	Current permit posted	0	0	П
56	0	Most recent inspection posted	0	0	Ľ
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	186	0	
	58 Tobacco products offered for sale				١
59		If tobacco products are sold, NSPA survey completed	0	0	

n (10) days of the date of the A sections 68-14-703, 68-14-706, 68-14

06/27/2023

Signature of Person In Charge

Signature of Environmental Health Specialist Date

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06/27/2023

**** 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
Establishment Number #: [605103154]

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.	Т
"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.	Т
Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	\top
Smoke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	\top
Smoking observed where smoking is prohibited by the Act.	+

Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenhelt)						
Auto-Chlor	Chlorine								

Equipment Temperature						
Description	Temperature (Fahrenheit)					
Turbo Air Prep Table RIC	40					
Turbo Air Three Door Prep Table RIC						
WIF	20					
WIC	45					

Food Temperature							
Description	State of Food	Temperature (Fahrenheit)					
Shredded Chicken	Cooling	167					
Steak	Cold Holding	41					
Chicken	Cold Holding	43					
Fish Filets	Cold Holding	39					
Shrimp	Cold Holding	40					
Rice	Hot Holding	188					
Beans	Hot Holding	196					
Shredded Chicken	Hot Holding	177					
Ground Beef	Hot Holding	189					
Shrimp Steak and Chicken Fajitas	Cooking	208					
Shredded Lettuce	Cold Holding	45					
Pico	Cold Holding	48					
Pork inside of WIC	Cold Holding	43					
Ground Beef	Cooling	48					

Observed Violations
Total # 12
Repeated # ()
6: Employee observed washing hands inadequately after taking off gloves and
then putting on another pair of gloves; hands were washed for less than 20
seconds
13: Shell eggs in the open egg crate stored over gallon buckets of salsa and red
sauce in the WIC
20: Pico and shredded lettuce in Turbo Air Three Door Prep Table RIC out of
temperature temping at 48 degrees and 45 degrees see temps; discarded during
inspection.
21: Cooked pork in WIC from Saturday not date marked; PIC correcting during
inspection
26: Unlabeled spray bottle on top of dish machine and unlabeled spray bottle
underneath three comp sink
Corrected on site
33: Fish filets in vacuum seal packaging thawing in a metal pan of water stored
on prep table in front of hand sink
34: No visible thermometer inside of the Three Door Prep Table RIC; PIC placed
thermometer inside the unit during the inspection
34: Thermometer reading inaccurate for WIC. Used thermapen thermometer to
check temperature inside WIC temperature reading 40-41 degrees.
39: Wiping clothes observed being wet under running water and then used to
wipe down table tops and cutting boards in kitchen prep area
42: Pans stacked wet on shelving above handsink and shelving above prep table
located next to hand sink
45: Build up on white plastic piece inside of ice machine
45: Grooved and stained cutting boards on prep table RIC

^{***}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
Establishment Number: 605103154

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.
- 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.
- 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: See temps for shredded chicken and ground beef
- 19: See temps
- 22: (NO) Time as a public health control is not being used during the inspection.
- 23: Consumer advisory on menu

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 Information	
Establishment Name: Los Compadres	
Establishment Number: 605103154	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	
700 last page let additional comments.	

Establishment Inform	nation		
Establishment Name: LO	s Compadres		
Establishment Number #:	605103154		

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So		 -

Source Type: Water Source: City

Source Type: Food Source: PFG MID SOUTH PRODUCE

Source Type: Source:

Source Type: Source:

Source Type: Source:

Additional Comments

Shredded Chicken at 167 degrees is being prepared to be in cooling once it reaches 135 degrees it is stored on a prep table tented with aluminum foil

Establishment does serve oysters but the supply comes frozen and is stored frozen oysters were stored frozen at time of inspection PFG supplier