

City

Risk Category

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Yes 疑 No

SCORE

O Farmer's Market Food Unit Los Compadres Mount Juliet Remanent O Mobile Establishment Name Type of Establishment 12894 Lebanon Rd. O Temporary O Seasonal Address **Mount Juliet** Time in 02:10 PM AM/PM Time out 02:19:PM AM/PM

10/24/2023 Establishment # 605217703 Embargoed 0 Inspection Date

∰ Follow-up Purpose of Inspection Routine O Complaint O Preliminary O Consultation/Other О3

Number of Seats 180

Follow-up Required

04

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS status (IN, OUT, NA, HO) for each

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)																				
	Compliance Status					COS	R	WT) [Compliance Status			cos	R	WT					
	IN	OUT	NA	NO	Supervision				IN OU				OUT NA	NO	Cooking and Reheating of Time/Temperature					
F.	610	_	-		Person in charge present, demonstrates knowledge, and	0 0 5		11		···	•••		110	Control For Safety (TCS) Foods						
יו	氮	0			performs duties	0	0 0 5		ΙŒ	16	Ä	0	0	0	Proper cooking time and temperatures	0	0	-		
			NA	NO	Employee Health				10	17	0	0	0	3%	Proper reheating procedures for hot holding	0	0	,		
2	ПK	0			Management and food employee awareness; reporting	0	0			Т		оит	NA		Cooling and Holding, Date Marking, and Time as					
3	黑	0			Proper use of restriction and exclusion	0	0	•	'		IN			NO	a Public Health Control					
	IN	OUT	NA	NO	Good Hygienic Practices				1 13	18		0	0	0	Proper cooling time and temperature	0	0	\Box		
4	X	0			Proper eating, tasting, drinking, or tobacco use	0	0	0 ,		19	寒	0	0	0	Proper hot holding temperatures	0	0			
5	100	0			No discharge from eyes, nose, and mouth	00 0		20		245	0	0		Proper cold holding temperatures	0	8	- 5			
	IN	OUT	NA	NO	Preventing Contamination by Hands] [2	21	*	0	0	0	Proper date marking and disposition	0	0				
6	黨	0		0	Hands clean and properly washed	0	0			22	٥١	0	×	0	Time as a public health control: procedures and records	0	0			
17	800	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	o	5			_	_		_		_	Ľ	<u> </u>		
F.			_	_	alternate procedures followed			ŧμ	4	IN	OUT	NA	NO	Consumer Advisory		_	_			
8	100		NA	N/S	Handwashing sinks properly supplied and accessible Approved Source	0 0 2		- l	23 8		0	0		Consumer advisory provided for raw and undercooked food	0	o	4			
9	_	_	NA	NO		_	0 0		1 Б	IN		OUT	NA	NO	Highly Susceptible Populations		ш	\vdash		
_	-	_	_	-	Food obtained from approved source	0	0			- 115	- 11-	4	IIN	001	rea	NO	righty ousceptible Populations		_	_
10	0	0	-	200	Food received at proper temperature Food in good condition, safe, and unadulterated	0	ŏ	5	2	24	0	0	333		Pasteurized foods used; prohibited foods not offered	0	0	5		
۳	100	-	0.0		Required records available: shell stock tags, parasite				ΙЬ	+							ш	\vdash		
12	0	0	×	0	destruction	0	0 0 1		Ш		IN	OUT	NA	NO	Chemicals					
	IN	OUT	NA	NO	Protection from Contamination						0	0	3%		Food additives: approved and properly used	0	0	- 5		
13	-		0		Food separated and protected	0	0	4] [2	26	嶷	0			Toxic substances properly identified, stored, used	0	0	ů		
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0 0 5		1 Г	Т	IN	OUT	NA	NO	Conformance with Approved Procedures						
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2] [27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	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 W										R	WT
OUT Safe Food and Water							OUT	Utensils and Equipment			
28		Pasteurized eggs used where required		0		45	320	Food and nonfood-contact surfaces cleanable, properly designed,	0	0	1
29		Water and ice from approved source	0	18	2		-	constructed, and used	+-	_	_
30		Variance obtained for specialized processing methods	0	10	1	46	10	Warewashing facilities, installed, maintained, used, test strips	0	l٥l	1
	OUT Food Temperature Control		I	_		-	-	-			
31	0	Proper cooling methods used; adequate equipment for temperature	0	lo	2 	47	温	Nonfood-contact surfaces clean	0	0	1
١ "	I٣	control		١~	1		OUT	Physical Facilities			
32	0	Plant food properly cooked for hot holding	0	0	1	48	0	Hot and cold water available; adequate pressure	0	0	2
33	0	Approved thawing methods used	0	0	1	49	0	Plumbing installed; proper backflow devices	0	0	2
34	0	Thermometers provided and accurate	0	0	1	50	0	Sewage and waste water properly disposed	0	0	2
	OUT	Food Identification				51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	1
35	0	Food properly labeled; original container; required records available	0	0	1	52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
	OUT	Prevention of Feed Contamination				53	0	Physical facilities installed, maintained, and clean	0	0	1
36	0	Insects, rodents, and animals not present	0	0	2	54	0	Adequate ventilation and lighting; designated areas used	0	0	1
37	335	Contamination prevented during food preparation, storage & display	0	0	1		OUT	Administrative Items			
38	0	Personal cleanliness	0	0	1	55	0	Current permit posted	0	0	_
39	186	Wiping cloths; properly used and stored	0	0	1	56	0	Most recent inspection posted	0	0	ı "
40	0	Washing fruits and vegetables	0	0	1			Compliance Status	YES	NO	WT
	OUT	Proper Use of Utensils					Non-Smokers Protection Act				
41	120	In-use utensils; properly stored	0	0	1	57		Compliance with TN Non-Smoker Protection Act	T XX	0	
42	100	Utensils, equipment and linens; properly stored, dried, handled	0	0	1	58		Tobacco products offered for sale	0		0
43		Single-use/single-service articles; properly stored, used	0	0	1	59		If tobacco products are sold, NSPA survey completed	0	0	
44	10	Gloves used properly	0	10	1						

ten (10) days of the date of the

10/24/2023 10/24/2023 Date

**** 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 Mount Juliet									
Establishment Number # 605217703									
NSPA Survey - To be completed if									
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 vent	s in non-enclosed areas are r	not completely removed	or open.						
Smoke from non-enclosed areas is infiltrating in	nto areas where smoking is p	rohibited.							
Smoking observed where smoking is prohibited	d by the Act.								
Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature (Fat	renhelt)					
Fauir and Transporture									
Equipment Temperature									
Description			Temperature (Fah	renheit)					
Food Tonoroston									
Food Temperature Description		State of Food	Temperature (Fah						
Decomption		State of Food	Temperature (Fan	renneit)					
			1						

bserved Violations	
otal # 6 epeated # 0	
epeated # ()	
7:	
9:	
1:	
2:	
5:	
7:	
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TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information	
Establishment Name: Los Compadres Mount Juliet	
Establishment Number: 605217703	
Comments/Other Observations	
1: 2: 3: 4: 5: 6: 7: 8: 9:	
3:	
4:	
5:	
6:	
7:	
8:	
9:	
11: Item corrected. Cans removed and thrown out	
12:	
13:	
13: 14:	
15:	
16:	
17:	
18:	
19:	
20. 21·	
22·	
23:	
20: 21: 22: 23: 24: 25: 26:	
25:	
27:	

Additional Comments See last page for additional comments.

57: 58:

^{***}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 Mount Juliet			
Establishment Number: 605217703			
Comments/Other Observations (cont'd)			
Additional Comments (cont'd)			
See last page for additional comments.			
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Establishment Information

Establishment Name: Los Compadres Mount Juliet						
Establishment Number # 605217703						
Sources						
Source Type:	Source:					
Source Type:	Source:					
Source Type:	Source:					
Source Type:	Source:					
Source Type:	Source:					
Additional Comments						
See routine inspection for comments.						

Establishment Information