



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

Establishment Name Los Compadres @ I40 Type of Establishment ☒ Farmer's Market Food Unit
Address 818 S. Cumberland St. ☒ Permanent ☐ Mobile
City Lebanon Time in 01:31 PM AM / PM Time out 02:35 PM AM / PM
Inspection Date 06/07/2024 Establishment # 605224531 Embargoed 85
Purpose of Inspection ☐ Routine ☒ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other
Risk Category ☐ 1 ☒ 2 ☐ 3 ☐ 4 Follow-up Required ☒ Yes ☐ No Number of Seats 215

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.)

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									
	IN	OUT	NA	NO	Supervision																								
1	<input type="radio"/>	<input type="radio"/>			Person in charge present, demonstrates knowledge, and performs duties					<input type="radio"/>	<input type="radio"/>	5																	
	IN	OUT	NA	NO	Employee Health																								
2	<input type="radio"/>	<input type="radio"/>			Management and food employee awareness, reporting					<input type="radio"/>	<input type="radio"/>	5																	
3	<input type="radio"/>	<input type="radio"/>			Proper use of restriction and exclusion					<input type="radio"/>	<input type="radio"/>																		
	IN	OUT	NA	NO	Good Hygienic Practices																								
4	<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	Proper eating, tasting, drinking, or tobacco use					<input type="radio"/>	<input type="radio"/>	5																	
5	<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	No discharge from eyes, nose, and mouth					<input type="radio"/>	<input type="radio"/>																		
	IN	OUT	NA	NO	Preventing Contamination by Hands																								
6	<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	Hands clean and properly washed					<input type="radio"/>	<input type="radio"/>	5																	
7	<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	No bare hand contact with ready-to-eat foods or approved alternate procedures followed					<input type="radio"/>	<input type="radio"/>																		
8	<input type="radio"/>	<input type="radio"/>			Handwashing sinks properly supplied and accessible					<input type="radio"/>	<input type="radio"/>	2																	
	IN	OUT	NA	NO	Approved Source																								
9	<input type="radio"/>	<input type="radio"/>			Food obtained from approved source					<input type="radio"/>	<input type="radio"/>	5																	
10	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Food received at proper temperature					<input type="radio"/>	<input type="radio"/>																		
11	<input type="radio"/>	<input type="radio"/>			Food in good condition, safe, and unadulterated					<input type="radio"/>	<input type="radio"/>																		
12	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Required records available: shell stock tags, parasite destruction					<input type="radio"/>	<input type="radio"/>																		
	IN	OUT	NA	NO	Protection from Contamination																								
13	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		Food separated and protected					<input type="radio"/>	<input type="radio"/>	4																	
14	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		Food-contact surfaces: cleaned and sanitized					<input type="radio"/>	<input type="radio"/>	5																	
15	<input type="radio"/>	<input type="radio"/>			Proper disposition of unsafe food, returned food not re-served					<input type="radio"/>	<input type="radio"/>	2																	

Compliance Status										COS					R					WT				
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods																			
16	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper cooking time and temperatures					<input type="radio"/>	<input type="radio"/>	5												
17	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper reheating procedures for hot holding					<input type="radio"/>	<input type="radio"/>													
	IN	OUT	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control																			
18	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper cooling time and temperature					<input type="radio"/>	<input type="radio"/>	5												
19	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper hot holding temperatures					<input type="radio"/>	<input type="radio"/>													
20	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		Proper cold holding temperatures					<input type="radio"/>	<input type="radio"/>													
21	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper date marking and disposition					<input type="radio"/>	<input type="radio"/>													
22	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Time as a public health control: procedures and records					<input type="radio"/>	<input type="radio"/>													
	IN	OUT	NA	NO	Consumer Advisory																			
23	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		Consumer advisory provided for raw and undercooked food					<input type="radio"/>	<input type="radio"/>	4												
	IN	OUT	NA	NO	Highly Susceptible Populations																			
24	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		Pasteurized foods used; prohibited foods not offered					<input type="radio"/>	<input type="radio"/>	5												
	IN	OUT	NA	NO	Chemicals																			
25	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		Food additives: approved and properly used					<input type="radio"/>	<input type="radio"/>	5												
26	<input type="radio"/>	<input type="radio"/>			Toxic substances properly identified, stored, used					<input type="radio"/>	<input type="radio"/>													
	IN	OUT	NA	NO	Conformance with Approved Procedures																			
27	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		Compliance with variance, specialized process, and HACCP plan					<input type="radio"/>	<input type="radio"/>	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					
Safe Food and Water					
28	○	Pasteurized eggs used where required	○	○	1
29	○	Water and ice from approved source	○	○	2
30	○	Variance obtained for specialized processing methods	○	○	1
Food Temperature Control					
31	○	Proper cooling methods used; adequate equipment for temperature control	○	○	2
32	○	Plant food properly cooked for hot holding	○	○	1
33	○	Approved thawing methods used	○	○	1
34	○	Thermometers provided and accurate	○	○	1
Food Identification					
35	○	Food properly labeled; original container; required records available	○	○	1
Prevention of Food Contamination					
36	○	Insects, rodents, and animals not present	○	○	2
37	○	Contamination prevented during food preparation, storage & display	○	○	1
38	○	Personal cleanliness	○	○	1
39	○	Wiping cloths; properly used and stored	○	○	1
40	○	Washing fruits and vegetables	○	○	1
Proper Use of Utensils					
41	○	In-use utensils; properly stored	○	○	1
42	○	Utensils, equipment and linens; properly stored, dried, handled	○	○	1
43	○	Single-use/single-service articles; properly stored, used	○	○	1
44	○	Gloves used properly	○	○	1

Compliance Status					
Utensils and Equipment					
45	○	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	○	○	1
46	○	Warewashing facilities, installed, maintained, used, test strips	○	○	1
47	○	Nonfood-contact surfaces clean	○	○	1
Physical Facilities					
48	○	Hot and cold water available; adequate pressure	○	○	2
49	○	Plumbing installed; proper backflow devices	○	○	2
50	○	Sewage and waste water properly disposed	○	○	2
51	○	Toilet facilities; properly constructed, supplied, cleaned	○	○	1
52	○	Garbage/refuse properly disposed; facilities maintained	○	○	1
53	○	Physical facilities installed, maintained, and clean	○	○	1
54	○	Adequate ventilation and lighting; designated areas used	○	○	1
Administrative Items					
55	○	Current permit posted	○	○	0
56	○	Most recent inspection posted	○	○	0
Compliance Status					
Non-Smokers Protection Act					
57	○	Compliance with TN Non-Smoker Protection Act	○	○	0
58	○	Tobacco products offered for sale	○	○	0
59	○	If tobacco products are sold, NSPA survey completed	○	○	0

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 26-1-204, 26-1-205, 26-1-206, 26-1-207, 26-1-208, 26-1-209, 26-1-210, 26-1-211, 26-1-212, 26-1-213, 26-1-214, 26-1-215, 26-1-216, 26-1-217, 26-1-218, 26-1-219, 26-1-220, 26-1-221, 26-1-222, 26-1-223, 26-1-224, 26-1-225, 26-1-226, 26-1-227, 26-1-228, 26-1-229, 26-1-230, 26-1-231, 26-1-232, 26-1-233, 26-1-234, 26-1-235, 26-1-236, 26-1-237, 26-1-238, 26-1-239, 26-1-240, 26-1-241, 26-1-242, 26-1-243, 26-1-244, 26-1-245, 26-1-246, 26-1-247, 26-1-248, 26-1-249, 26-1-250, 26-1-251, 26-1-252, 26-1-253, 26-1-254, 26-1-255, 26-1-256, 26-1-257, 26-1-258, 26-1-259, 26-1-260, 26-1-261, 26-1-262, 26-1-263, 26-1-264, 26-1-265, 26-1-266, 26-1-267, 26-1-268, 26-1-269, 26-1-270, 26-1-271, 26-1-272, 26-1-273, 26-1-274, 26-1-275, 26-1-276, 26-1-277, 26-1-278, 26-1-279, 26-1-280, 26-1-281, 26-1-282, 26-1-283, 26-1-284, 26-1-285, 26-1-286, 26-1-287, 26-1-288, 26-1-289, 26-1-290, 26-1-291, 26-1-292, 26-1-293, 26-1-294, 26-1-295, 26-1-296, 26-1-297, 26-1-298, 26-1-299, 26-1-300, 26-1-301, 26-1-302, 26-1-303, 26-1-304, 26-1-305, 26-1-306, 26-1-307, 26-1-308, 26-1-309, 26-1-310, 26-1-311, 26-1-312, 26-1-313, 26-1-314, 26-1-315, 26-1-316, 26-1-317, 26-1-318, 26-1-319, 26-1-320, 26-1-321, 26-1-322, 26-1-323, 26-1-324, 26-1-325, 26-1-326, 26-1-327, 26-1-328, 26-1-329, 26-1-330, 26-1-331, 26-1-332, 26-1-333, 26-1-334, 26-1-335, 26-1-336, 26-1-337, 26-1-338, 26-1-339, 26-1-340, 26-1-341, 26-1-342, 26-1-343, 26-1-344, 26-1-345, 26-1-346, 26-1-347, 26-1-348, 26-1-349, 26-1-350, 26-1-351, 26-1-352, 26-1-353, 26-1-354, 26-1-355, 26-1-356, 26-1-357, 26-1-358, 26-1-359, 26-1-360, 26-1-361, 26-1-362, 26-1-363, 26-1-364, 26-1-365, 26-1-366, 26-1-367, 26-1-368, 26-1-369, 26-1-370, 26-1-371, 26-1-372, 26-1-373, 26-1-374, 26-1-375, 26-1-376, 26-1-377, 26-1-378, 26-1-379, 26-1-380, 26-1-381, 26-1-382, 26-1-383, 26-1-384, 26-1-385, 26-1-386, 26-1-387, 26-1-388, 26-1-389, 26-1-390, 26-1-391, 26-1-392, 26-1-393, 26-1-394, 26-1-395, 26-1-396, 26-1-397, 26-1-398, 26-1-399, 26-1-400, 26-1-401, 26-1-402, 26-1-403, 26-1-404, 26-1-405, 26-1-406, 26-1-407, 26-1-408, 26-1-409, 26-1-410, 26-1-411, 26-1-412, 26-1-413, 26-1-414, 26-1-415, 26-1-416, 26-1-417, 26-1-418, 26-1-419, 26-1-420, 26-1-421, 26-1-422, 26-1-423, 26-1-424, 26-1-425, 26-1-426, 26-1-427, 26-1-428, 26-1-429, 26-1-430, 26-1-431, 26-1-432, 26-1-433, 26-1-434, 26-1-435, 26-1-436, 26-1-437, 26-1-438, 26-1-439, 26-1-440, 26-1-441, 26-1-442, 26-1-443, 26-1-444, 26-1-445, 26-1-446, 26-1-447, 26-1-448, 26-1-449, 26-1-450, 26-1-451, 26-1-452, 26-1-453, 26-1-454, 26-1-455, 26-1-456, 26-1-457, 26-1-458, 26-1-459, 26-1-460, 26-1-461, 26-1-462, 26-1-463, 26-1-464, 26-1-465, 26-1-466, 26-1-467, 26-1-468, 26-1-469, 26-1-470, 26-1-471, 26-1-472, 26-1-473, 26-1-474, 26-1-475, 26-1-476, 26-1-477, 26-1-478, 26-1-479, 26-1-480, 26-1-481, 26-1-482, 26-1-483, 26-1-484, 26-1-485, 26-1-486, 26-1-487, 26-1-488, 26-1-489, 26-1-490, 26-1-491, 26-1-492, 26-1-493, 26-1-494, 26-1-495, 26-1-496, 26-1-497, 26-1-498, 26-1-499, 26-1-500, 26-1-501, 26-1-502, 26-1-503, 26-1-504, 26-1-505, 26-1-506, 26-1-507, 26-1-508, 26-1-509, 26-1-510, 26-1-511, 26-1-512, 26-1-513, 26-1-514, 26-1-515, 26-1-516, 26-1-517, 26-1-518, 26-1-51

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



Establishment Information

Establishment Name: Los Compadres @ I40

Establishment Number #: 605224531

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)

Equipment Temperature

Description	Temperature (Fahrenheit)

Food Temperature

Description	State of Food	Temperature (Fahrenheit)

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Comments/Other Observations

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: Source:

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Additional Comments

Priority violation not corrected at time of follow up WIC thermometer is reading 50 degrees the digital display thermometers on the outside are also reading 50 degrees

Cooked Pulled chicken dated 6/4/24 temping at 50 degrees

Cooked Ground Beef dated 6/5/24 temping at 50 degree

Pulled Pork dated 6/3/24 temping at 50

Raw chicken dated 6/6/23 temping at 48 degrees

Cooked chicken pork and ground beef and raw chicken discarded during inspection

Owner informed me that GIRO Group will try to come to the establishment today 6/7/24 to perform maintenance on WIC if the repair company can not perform the maintenance today it will be early Monday morning 6/10/24.

Instructed the PIC that any foods prepared today must be continually iced down to maintain food temperatures of 41 degrees or lower.