

City

# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Los Compadres @ I40 Permanent O Mobile Establishment Name Type of Establishment 818 S. Cumberland St. O Temporary O Seasonal Address Lebanon Time in 10:48 AM AM/PM Time out 12:18; PM AM/PM

03/11/2022 Establishment # 605224531 Embargoed 7 Inspection Date

O Follow-up Purpose of Inspection **K**Routine O Complaint O Preliminary O Consultation/Other

Number of Seats 215 Risk Category О3 04 Follow-up Required 级 Yes O No

## FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

| 10 | <b>4</b> ≐in c | compli | ance |    | OUT=not in compliance NA=not applicable NO=not observe                                    | ed  |   | 0   | 05: | con | recte | d on-si       | te dur        | 'n |
|----|----------------|--------|------|----|---|-----|---|-----|-----|-----|-------|---------------|---------------|----|
|    |                |        |      |    | Compliance Status   | cos | R | WT  | ] [ |     |       |               |               | Ξ  |
|    | IN             | OUT    | NA   | NO | Supervision   |     |   |     | П   |     | IN    | оит           | NA            | Ī  |
| 1  | 盔              | 0      |      |    | Person in charge present, demonstrates knowledge, and<br>performs duties                  | 0   | 0 | 5   | 1   | 16  | 0     | 0             | 0             | H  |
|    | IN             | OUT    | NA   | NO | Employee Health   |     |   |     |     | 17  |       | ŏ             | ō             | t  |
| 2  | 100            | 0      |      |    | Management and food employee awareness; reporting   | 0   | 0 |     | 11  |     |       |               |               | t  |
| 3  | ×              | 0      |      |    | Proper use of restriction and exclusion   | 0   | 0 | 5   | П   |     | IN    | OUT           | NA            | ľ  |
|    | IN             | OUT    | NA   | NO | Good Hygienic Practices   |     |   |     | 1 1 | 18  | ×     | 0             | 0             | Г  |
| 4  | X              | 0      |      | 0  | Proper eating, tasting, drinking, or tobacco use  | 0   | 0 | 5   | 1 1 | 19  | 黨     | 0             | 0             | Г  |
| 5  | 滋              | 0      |      | 0  | No discharge from eyes, nose, and mouth   | 0   | 0 | l ° | 11  | 20  | 0     | 厳             | 0             | П  |
|    | IN             | OUT    | NA   | NO | Preventing Contamination by Hands   |     |   |     | 1 1 | 21  | ×     | 0             | 0             | Γ  |
| 6  | 黨              | 0      |      | 0  | Hands clean and properly washed   | 0   | 0 |     | 1 [ | 22  | ×     | 0             | 0             | Γ  |
| 7  | 釵              | 0      | 0    | 0  | No bare hand contact with ready-to-eat foods or approved<br>alternate procedures followed | 0   | 0 | 5   | Н   |     | IN    | OUT           | NA.           | ŀ  |
| 8  | 0              | 126    |      |    | Handwashing sinks properly supplied and accessible  | 0   | 0 | 2   | 11  | ~   | 0=0   | $\overline{}$ | 0             | Ħ  |
|    | IN             | OUT    | NA   | NO | Approved Source   |     |   |     | 1   | 23  | ×     | 0             | 0             | L  |
| 9  | 黨              | 0      |      |    | Food obtained from approved source  | 0   | 0 |     | 1 [ |     | IN    | OUT           | NA            | П  |
| 10 | 0              | 0      | 0    | ×  | Food received at proper temperature   | 0   | 0 | 1   | ı   |     | 912   | _             | $\overline{}$ | Ħ  |
| 11 | 0              | 涎      |      |    | Food in good condition, safe, and unadulterated   | 0   | 0 | 5   | Н   | 24  | 氮     | 0             | 0             | ı  |
| 12 | 0              | 0      | ×    | 0  | Required records available: shell stock tags, parasite<br>destruction                     | 0   | 0 |     | П   |     | IN    | оит           | NA            | Ī  |
|    | IN             | OUT    | NA   | NO | Protection from Contamination   |     |   |     |     | 25  | 0     | 0             | X             | Π  |
| 13 | 0              | 凝      | 0    |    | Food separated and protected  | 0   | 0 | 4   | ] [ | 26  | 0     | 255           |               |    |
| 14 | ×              | 0      | 0    |    | Food-contact surfaces: cleaned and sanitized  | 0   | 0 | 5   | 1 [ |     | IN    | OUT           | NA            | ſ  |
| 15 | Ħ              | 0      |      |    | Proper disposition of unsafe food, returned food not re-<br>served                        | 0   | 0 | 2   |     | 27  | 0     | 0             | 0             |    |

| ш  |    |     |    |    | Compliance Status   | COS | R | WT |
|----|----|-----|----|----|---|-----|---|----|
|    | IN | OUT | NA | NO | Cooking and Reheating of Time/Temperature<br>Control For Safety (TCS) Foods |     |   |    |
| 16 | -  | 0   | 0  | 黨  | Proper cooking time and temperatures  | 0   | 0 | 5  |
| 17 | 0  | 0   | 0  | X  | Proper reheating procedures for hot holding                                 | 0   | 0 | Ů  |
|    | IN | оит | NA | NO | Cooling and Holding, Date Marking, and Time as<br>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 |    | 黨   | 0  |    | Proper cold holding temperatures  | 0   | 0 | 5  |
| 21 | *  | 0   | 0  | 0  | Proper date marking and disposition   | 0   | 0 | *  |
| 22 | X  | 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<br>food                  | 0   | 0 | 4  |
|    | IN | OUT | NA | NO | Highly Susceptible Populations  |     |   |    |
| 24 | 氮  | 0   | 0  |    | Pasteurized foods used; prohibited foods not offered                        | 0   | 0 | 5  |
|    | IN | оит | NA | NO | Chemicals   |     |   |    |
| 25 |    | 0   | 3% |    | Food additives: approved and properly used                                  | 0   | 0 | 5  |
| 26 | 0  | 100 |    |    | Toxic substances properly identified, stored, used                          | 0   | 0 |    |
|    | IN | OUT | NA | NO | Conformance with Approved Procedures  |     |   |    |
| 27 | 0  | 0   | 0  |    | Compliance with variance, specialized process, and<br>HACCP plan            | 0   | 0 | 5  |

#### to control the introduction of pathoge is, chemicals, and physical objects into foods.

PRACTICES

|    |     |  | GOO |   |    |
|----|-----|--|-----|---|----|
|    |     | OUT=not in compliance COS=con  |     |   |    |
|    |     | Compliance Status  | cos | R | W  |
|    | OUT | Safe Food and Water  |     |   |    |
| 28 | 0   | Pasteurized eggs used where required                                       | 0   | 0 | 1  |
| 29 | 0   | Water and ice from approved source   | 0   | 0 | _; |
| 30 | 0   | Variance obtained for specialized processing methods                       | 0   | 0 | ١. |
|    | OUT | Food Temperature Control   |     |   |    |
| 31 | 0   | Proper cooling methods used; adequate equipment for temperature<br>control | 0   | 0 | :  |
| 32 | 0   | Plant food properly cooked for hot holding                                 | 0   | 0 | Г  |
| 33 | 惠   | Approved thawing methods used  | 0   | 0 | Т  |
| 34 | 0   | Thermometers provided and accurate   | 0   | 0 | Т  |
|    | OUT | Food Identification  |     |   |    |
| 35 | 0   | Food properly labeled; original container; required records available      | 0   | 0 | Г  |
|    | OUT | Prevention of Food Contamination   |     |   |    |
| 36 | 0   | Insects, rodents, and animals not present                                  | 0   | 0 |    |
| 37 | 0   | Contamination prevented during food preparation, storage & display         | 0   | 0 | Γ. |
| 38 | 0   | Personal cleanliness   | 0   | 0 | Г  |
| 39 | 0   | Wiping cloths; properly used and stored                                    | 0   | 0 |    |
| 40 | 0   | Washing fruits and vegetables  | 0   | 0 | Г  |
|    | OUT | Proper Use of Utensils   |     |   |    |
| 41 | 0   | In-use utensils; properly stored   | 0   | 0 | Г  |
| 42 | 0   | Utensils, equipment and linens; properly stored, dried, handled            | 0   | 0 |    |
| 43 | 0   | Single-use/single-service articles; properly stored, used                  | 0   | 0 |    |
| 44 | 10  | Gloves used properly   | 0   | 0 |    |

Signature of Person In Charge

| pecti |     | R-repeat (violation of the same code provision)  Compliance Status                       | cos  | R  | W   |
|-------|-----|--|------|----|-----|
|       | OUT | Utensiis and Equipment   | 000  |    |     |
| 45    | 麗   | Food and nonfood-contact surfaces cleanable, properly designed,<br>constructed, and used | 0    | 0  | 1   |
| 46    | 0   | Warewashing facilities, installed, maintained, used, test strips                         | 0    | 0  | 1   |
| 47    | 0   | Nonfood-contact surfaces clean   | 0    | 0  | 1   |
|       | OUT | Physical Facilities  |      |    |     |
| 48    | 窳   | 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  | - 2 |
| 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  | L.  |
|       |     | Compliance Status  | YES  | NO | W   |
|       |     | Non-Smokers Protection Act   |      |    |     |
| 57    |     | Compliance with TN Non-Smoker Protection Act   | - XK | 0  |     |
| 58    |     | Tobacco products offered for sale  | 0    | 0  | ١   |
| 59    |     | If tobacco products are sold, NSPA survey completed                                      | 0    | 0  |     |

ion report in a conspicuous manner. You have the right to request a l in (10) days of the date of the 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320

> 03/11/2022 Date Signature of Environmental Health Specialist

03/11/2022 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.

### 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) |  |  |  |  |  |  |
| Auto-Chlor       | Chlorine       | 100 |                           |  |  |  |  |  |  |
|                  |                |     |                           |  |  |  |  |  |  |

| Equipment Temperature |                           |  |  |  |  |  |  |
|-----------------------|---------------------------|--|--|--|--|--|--|
| Description           | Temperature ( Fahrenheit) |  |  |  |  |  |  |
|                       |                           |  |  |  |  |  |  |
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|                       |                           |  |  |  |  |  |  |

| Food Temperature |               |                          |
|------------------|---------------|--------------------------|
| Description      | State of Food | Temperature (Fahrenheit) |
| Chicken          | Cold Holding  | 43                       |
| Ground Beef      | Cold Holding  | 46                       |
| Queso            | Cooling       | 55                       |
| Beef             | Cold Holding  | 37                       |
| Chicken          | Cold Holding  | 38                       |
| Beans            | Hot Holding   | 146                      |
| Queso            | Hot Holding   | 80                       |
| Rice             | Hot Holding   | 185                      |
| Ground Beef      | Hot Holding   | 158                      |
| Shredded Chicken | Hot Holding   | 158                      |
| Pico             | Cold Holding  | 38                       |
| Lettuce          | Cold Holding  | 43                       |
|                  |               |                          |
|                  |               |                          |
|                  |               |                          |

| Observed Violations  |
|--|
| Total # 8  |
| Repeated # 0   |
| 8: No soap at hand sink on cook line   |
| 11: Vacuum packed fish not frozen or in water underneath prep cart on front line |
| severely dented can stored on rack with normal product                           |
| 13: Eggs stored over ready to eat foods  |
| 20: Ground beef at 46 degrees in WIC   |
| 26: Paint thinner stored under prep table next to back door                      |
| 33: Cuts of beef thawing in bucket of ice on floor next ti hand sink             |
|  |
| 45: Hoshizaki ice machine has mildew build up inside wall and white plastic bar  |
| 48: No hot water at hand sink in server station                                  |
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<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 @ 140

Establishment Number: 605224531

### Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: (IN): PIC has knowledge of symptoms and diseases of foodborne illnesses.
- 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. 9: See sources
- 10: (NO): No food received during 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: (NO) No raw animal foods cooked during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: Queso at 55 degrees after three hours
- 19: See temps
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (NO) Time as a public health control is not being used during the inspection.

23: 24:

25: (NA) Establishment does not use any additives or sulfites on the premises.

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 @ I40 |  |
|---|--|
| Establishment Number: 605224531         |  |
|   |  |
| Comments/Other Observations (cont'd)    |  |
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| Additional Comments (cont'd)            |  |
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| See last page for additional comments.  |  |
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Establishment Information

| Establishment Inform   | nation              |         |      |    |
|--|---------------------|---------|------|----|
| Establishment Name: Lo   | s Compadres @ I40   |         |      |    |
| Establishment Number #:  | 605224531           |         |      | 11 |
| Control of the Contro |                     |         |      |    |
| Sources  |                     |         |      |    |
|  |                     |         |      |    |
| Source Type:   | Food                | Source: | PFG  |    |
| Source Type:   | Water               | Source: | City |    |
| Source Type:   |                     | Source: |      |    |
| Source Type:   |                     | Source: |      |    |
| Source Type:   |                     | Source: |      |    |
| Additional Comme   | nts                 |         |      |    |
| Spoke to operator at   | oout TILT for salsa |         |      |    |
|  |                     |         |      |    |
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