

Establishment Name

Address

Risk Category

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

Remanent O Mobile Type of Establishment

O Temporary O Seasonal

O Yes 疑 No

SCORE

Number of Seats 100

City Inspection Date

Los Compadres 109

401 Hwy 109N

Lebanon

Time in 02:26 PM AM / PM Time out 03:06: PM AM / PM

01/31/2024 Establishment # 605315442 Embargoed 0

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

Follow-up Required

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

10	IN-in compliance OUT-not in compliance NA-not applicable NO-not observed CO				55				
Compliance Status COS R WT		П							
	IN	OUT	NA	NO	Supervision				
1	0	0			Person in charge present, demonstrates knowledge, and performs duties	* ' ' ' ' ' ' ' ' ' ' ' ' ' ' ' ' ' ' '		5	
	IN	OUT	NA	NO	Employee Health				П
2	0	0			Management and food employee awareness; reporting	0	0		
3	0	0			Proper use of restriction and exclusion	0	0	5	
	IN	OUT	NA	NO	Good Hygienic Practices				
4	0	0		0	Proper eating, tasting, drinking, or tobacco use	0	0		
5	0	0		0	No discharge from eyes, nose, and mouth	0	0	0	
	IN	OUT	NA	NO	Preventing Contamination by Hands				
6	0	0		0	Hands clean and properly washed	0	0		
7	0	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	
8	0	0			Handwashing sinks properly supplied and accessible	0	0	2	
	IN	OUT	NA	NO	Approved Source				
9	0	0			Food obtained from approved source	0	0		
10	0	0	0	0	Food received at proper temperature	0	0	1	
11	0	0			Food in good condition, safe, and unadulterated	0	0	5	
12	0	0	0	0	Required records available: shell stock tags, parasite destruction	0	0		
	IN			NO	Protection from Contamination				
13	0	0	0		Food separated and protected	0	0	4	
14	0	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5	
15	0	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	

	Compliance Status							WT
	IN	оит	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	0	Proper reheating procedures for hot holding	0	0	9
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	0	0	0	0	Proper cooling time and temperature	0	0	
19	0	0	0	0	Proper hot holding temperatures	0	0	
20	0	0	0		Proper cold holding temperatures	0	0	5
21	0	0	0	0	Proper date marking and disposition	0	0	•
22	0	0	0	0	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	0	0	0		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	0		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	0		Food additives: approved and properly used	0	0	5
26	0	0			Toxic substances properly identified, stored, used	0	0	3
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	0		Compliance with variance, specialized process, and HACCP plan	0	0	5

s to control the introduction of pathogens, chemicals, and physical objects into foods.

		OUT=not in compliance COS=con	ected or	1-Site	du
		Compliance Status	cos		_
	OUT	Safe Food and Water	-		_
28	0	Pasteurized eggs used where required	0	0	г
29	0	Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	-
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	1
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	
34	X	Thermometers provided and accurate	0	0	г
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	:
37	326	Contamination prevented during food preparation, storage & display	0	0	,
38	0	Personal cleanliness	0	0	г
39	0	Wiping cloths; properly used and stored	0	0	г
40	0	Washing fruits and vegetables	0	0	Г
	OUT	Proper Use of Utensils		_	
41	120	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	

ure of Person In Charge

pecti		R-repeat (violation of the same code provision) Compliance Status	cos	R	W
	OUT	Utensils and Equipment	_		
45	0	Food and norifood-contact surfaces cleanable, properly designed, 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	0	Hot and cold water available; adequate pressure	0	0	2
49	0	Plumbing installed; proper backflow devices	0	0	2
50	0	Sewage and waste water properly disposed	0	0	- 2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	1
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	0	Physical facilities installed, maintained, and clean	0	0	1
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items			
55	0	Current permit posted	ि	0	Г
56	0	Most recent inspection posted	0	0	_`
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- XX	0	
58		Tobacco products offered for sale	0	0	١
59		If tobacco products are sold, NSPA survey completed	0	0	

You have the right to request a h ten (10) days of the date of the

01/31/2024

Date Signature of Environmental Health Specialist

\$UD

01/31/2024

**** 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



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Establishment Name: Los Compadres 109
Establishment Number ≠: 605315442

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)					
AutoChlor	Chlorine	50						

Equipment Temperature							
Description	Temperature (Fahrenheit)						
WIC	38						

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Raw Chicken (in WIC)	Cold Holding	40
Raw Shrimp (in WIC)	Cold Holding	40
Raw Steak (in WIC)	Cold Holding	42

bserved Violations	
otal # B	
epeated # 0	
4:	
7:	
1:	

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TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA

Establishment Name: Los Compadres 109

Establishment Number: 605315442

Establishment Information



Comments/Other Observations	
172 (Marie Marie Con Control of	
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.	
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^{***}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 109	
Establishment Number: 605315442	
Commants/Other Observations (contid)	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	

Establishment Information

Establishment Information		
Establishment Name: Los Compadres 109		
Establishment Number #: 605315442		Till the state of
Sources		
Source Type: Water	Source:	City
Source Type:	Source:	
Additional Comments		
Priority violations corrected at time of follow up inspection. See temps and ware washing information. Revocation Warning letter served at time of follow up inspection. See pictures for signed copy of letter.		