

**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 #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)
Dish machine	Cl	100	

Equipment Temperature

Description	Temperature (Fahrenheit)
Wic	40
Ric	38
Ric	40

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Sliced tomatoes	Cold Holding	40
Pico	Cold Holding	41
Ground beef	Hot Holding	148
Refried beans	Hot Holding	162
Shrimp Raw	Cold Holding	35
Raw steak	Cold Holding	40
Raw chicken	Cold Holding	39
Refried beans Wic 20 mins	Cooling	117
Cheese dip Wic 1 hr	Cooling	82
Shredded chicken wic	Cold Holding	36
Chicken	Cooking	180
Grilled chicken	Cooking	178

Observed Violations

Total # 10

Repeated # 0

- 34: No thermometer in chest freezer
- 35: White bucket stored by hand sink not labeled.
- 37: Case of ground beef and several plastic buckets stored on floor in wic
- 39: Wiping cloth left laying on prep table by back door
- 41: Scoop handle down in papper
- 42: Metal pans stacked wet on shelf by dish machine
- 43: To go containers turned up on line
- 45: Severely grooved cutting boards through out kitchen
- 47: Inside of microwave dirty
- 53: Dirty water standing on floor

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: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: (IN): An employee health policy is available.
- 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.
- 6: Employee washed hands before putting on gloves
- 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 source info
- 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.
- 13: (IN) All raw animal food is separated and protected as required.
- 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 food temps
- 17: See food temps
- 18: See food temps
- 19: See food temps
- 20: See food temps
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (NA) No food held under time as a public health control.
- 23: Statement on menu
- 24: (NA) A highly susceptible population is not served.
- 25: (NA) Establishment does not use any additives or sulfites on the premises.
- 26: (IN) All poisonous or toxic items are properly identified, stored, and used.
- 27: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes.
- 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.

Establishment Information

Establishment Name: Los Compadres Mount Juliet

Establishment Number : 605217703

Comments/Other Observations (cont'd)**Additional Comments (cont'd)*****See last page for additional comments.***

Establishment Information

Establishment Name:	Los Compadres Mount Juliet
---------------------	----------------------------

Establishment Number #:	605217703
-------------------------	-----------

Sources

Source Type:	Water
--------------	-------

Source: City

Source Type:	Food
--------------	------

Source: PFG, Nashville foods

Source Type:

Source:

Source Type:

Source:

Source Type:

Source:

Additional Comments