

Purpose of Inspection

KRoutine

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

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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 12:33 PM AM/PM Time out 01:49: PM AM/PM 04/27/2023 Establishment # 605217703 Embargoed 0 Inspection Date

Number of Seats 180 Risk Category О3 04 Follow-up Required O Yes 疑 No

O Preliminary

O Consultation/Other

O Follow-up

O Complaint

18	≱in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe		_		S <u>=∞</u>	rrecte	d on-si	ite dur	ing ins	spection R*repeat (violation of the same code provis			_
ᆫ					Compliance Status	cos	R	WT						Compliance Status	COS	F	
	IN	OUT	NA	NO	Supervision						OUT	NIA.	NO	Cooking and Reheating of Time/Temperature			
Н					Dorest is charge property demonstrates impulades and	-	_	-		IN	OUT	NA	NO	Control For Safety (TCS) Foods			
1	M	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	凝	0	0	0	Proper cooking time and temperatures	0	Τc	яΤ
	IN	OUT	NA	NO	Employee Health					200		ŏ		Proper reheating procedures for hot holding	ŏ	8	ч
2	TXC	0	-		Management and food employee awareness; reporting	0	ТО	\neg		-	Ť	Ť	Ť	Cooling and Holding, Date Marking, and Time as	Ť		_
3	×	0	1		Proper use of restriction and exclusion	0	0	5 		IN		NA	NO	a Public Health Control			
Ľ	_	-	_					Щ		_		_	100		.	-	_
	IN	OUT	NA	NO	Good Hygienic Practices				18	0	0	0	0.0	Proper cooling time and temperature	0	0	4
4	300	0			Proper eating, tasting, drinking, or tobacco use	0	0	5	19		0	0	0	Proper hot holding temperatures	0	10	Л
5	×	0			No discharge from eyes, nose, and mouth	0	0	Ľ	20		0	0		Proper cold holding temperatures	0	O	Л
			NA		Proventing Contamination by Hands				21	*	0	0	0	Proper date marking and disposition	0	0	Д
6	X	0		0	Hands clean and properly washed	0	0		22	0	0	×	0	Time as a public health control: procedures and records	0	То	Л
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5	1	_	_		_	· ·	Ľ	Ľ	Ί
Ŀ	-		_	_	alternate procedures followed	_		ш		IN	OUT	NA	NO	Consumer Advisory			
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2	23	X	lo	0		Consumer advisory provided for raw and undercooked	0	0	ı١
ш		_	NA	_	Approved Source		_	-		~	_	_		food	_	Ľ	1
9	200	0			Food obtained from approved source	0	0			IN	OUT	NA	NO	Highly Susceptible Populations			
10	0	0	0	×	Food received at proper temperature	0	0]	24	0	0	320		Pasteurized foods used; prohibited foods not offered	0	То	т
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	27	_	ľ	-		Pasteurized loods used, profilated loods not offered	ľ	I٦	1
12	0	0	×	0	Required records available: shell stock tags, parasite	0	0	1 I		IN	оит	NA	NO	Chemicals			
		_		_	destruction	_		щ	ļ.,	-					-		
			NA	NO	Protection from Contamination	L.			25	0	0	386	J	Food additives: approved and properly used	10	0	4
13	Ŕ	0	0		Food separated and protected	_	0		26		0		_	Toxic substances properly identified, stored, used	0	lo	ᆚ
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO	Conformance with Approved Procedures			
15	×	0			Proper disposition of unsafe food, returned food not re-	0	0	2	27	0	0	×		Compliance with variance, specialized process, and	0	То	٠T
.,	8				served				Ľ,		Ľ	~		HACCP plan		L	1

	GOOD RETAIL PRACTICES										
		OUT=not in compliance COS=corre						R-repeat (violation of the same code provision)			
		Compliance Status	cos	R	WT		Compliance Status			R	WT
	OUT	Safe Food and Water					OUT	Utensiis and Equipment			
28 29		Pasteurized eggs used where required Water and ice from approved source	8	_		45	涎	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
30		Variance obtained for specialized processing methods	ŏ	ŏ	1	\vdash	+-		<u> </u>		-
	OUT		_	-	<u> </u>	46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
31	0	Proper cooling methods used; adequate equipment for temperature	0	0	2	47	羅	Nonfood-contact surfaces clean	0	0	1
31	١٠	control	١ ٠	١٧	ľ		OUT	Physical Facilities		_	$\overline{}$
32	0	Plant food properly cooked for hot holding	0	0	1	48	0	Hot and cold water available; adequate pressure	0	ा	2
33	Ō	Approved thawing methods used	ō	ō	1	49	ō	Plumbing installed; proper backflow devices	ō		2
34	0	Thermometers provided and accurate	0	О	1	50	0	Sewage and waste water properly disposed	0	0	2
	OUT	Food Identification	Ť	-		51		Toilet facilities: properly constructed, supplied, cleaned	ō	ō	1
35	38	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	О	1	55	0	Current permit posted	0	О	
39	0	Wiping cloths; properly used and stored	0	0	1	56		Most recent inspection posted	0	0	o l
40	0	Washing fruits and vegetables	0	0	1			Compliance Status			WT
	OUT	Proper Use of Utensils						Non-Smokers Protection Act		_	\neg
41	0	In-use utensils; properly stored	0	О	1	57		Compliance with TN Non-Smoker Protection Act	X	0	\Box
42		Utensils, equipment and linens; properly stored, dried, handled	0	0	1	58		Tobacco products offered for sale	0	0	0
43	0	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	0	1	1 —					

in (10) days of the date of the

04/27/2023

04/27/2023

Signature of Person In Charge

Date

**** Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice ****

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



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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.	Т
"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 (Fahrenhelt)						
Auto-Chlor	CI	100							

Equipment Temperature					
Description	Temperature (Fahrenheit)				
Turbo air Ric meat	36				
Turbo air veggies	38				

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Chicken wings	Cold Holding	41
Carnitas	Cold Holding	40
Chicken raw	Cold Holding	40
Refried beans	Hot Holding	140
Shredded chicken	Reheating	167
Pico	Cold Holding	42
Ranchero beans	Cold Holding	41
Steak raw	Cold Holding	40
Refried beans	Cold Holding	40
Steak tacos	Cooking	168
Grilled chicken	Cooking	170

Observed Violations
Total # 5
Repeated # 0
35: White bucket on shelf near spices not labeled. Employee told me it is salt
37: Containers of salsa stored on floor in wic
42: Plastic pans stacked wet on shelf near dish machine
45: Severely grooved cutting boards through out kitchen
47: Handles and door on microwave dirty

***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 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: Discussed policy with pic
- 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 when changing gloves. Employee washed hands between handling dirty and clean dishes
- 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: No cooling observed during inspection
- 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 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 Information								
Establishment Name: LO	s Compadres Mount	Juliet						
Establishment Number #:	605217703							
Sources								
Source Type:	Water	Source:	City					
Source Type:	Food	Source:	Tolteca, PFG					
Source Type:		Source:						
Source Type:		Source:						
Source Type:		Source:						
Additional Comme	nts							