TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

ų.	1.85	Ξ.,																	
N.																			
Establishment Name Los Compadres Mount Juliet Unit Compadres Mount Juliet Type of Establishment O Mobile																			
Est	Los Compadres Mount Juliet												Sermanent O Mobile	1					
	12804 Lebanon Rd							_	Тур	xe of E	stabli	shme							
Address							_					O Temporary O Seasonal							
City	City Mount Juliet Time in				12	2:5	0 F	<u>M</u>	A	M/PN	A Tir	me o	ut 01:03: PM AM / PM						
Iner		on Da	de.		05/02/20	22 Establishment #	60521770	3			Embi		d 0						
										_			u <u>–</u>						
Pun	pose	of In	spec	tion	O Routine	樹 Follow-up	O Complaint			O Pro	Himin	ary		0	Cor	nsultation/Other			
Risi	k Cat	tegor			01	222	03			O 4							of Seats		30
		R	isk I													to the Centers for Disease Control and Pre control measures to prevent illness or injur			
																INTERVENTIONS			
			ırk de	alga	ted compliance stat											ach liem as applicable. Deduct points for category or su	scategory	7-)	
IN	⊨in c	ompii	ance		OUT=not in complia		NO=not observe				\$=co	rrecte	d on-si	ite duri	ng ins	spection R=repeat (violation of the same code p		1.0	I
⊢	-	0107		110		pliance Status		COS	R	WT	H					Compliance Status Cooking and Reheating of Time/Temperatur	_	S R	WT
			NA	NO		Supervision present, demonstrates k	hae eebeluon			_		IN	OUT	NA	NO	Control For Safety (TCS) Foods			
1	鬣	0			performs duties	present, demonstrates k	nowneoge, and	0	0	5		澎	0	0		Proper cooking time and temperatures	0	8	5
-		OUT	NA	NO		Employee Health food employee awarene	ss: reporting	0	ю		17	0	0	0	20	Proper reheating procedures for hot holding	_	0	<u> </u>
3	×	ŏ				triction and exclusion	ss, reporting	ŏ	ŏ	5		IN	ουτ	NA	NO	Cooling and Holding, Date Marking, and Time a Public Health Control	**		
Ĥ	_		NA	NO	,	od Hygienic Practice		-	Ű	_	18	0	0	0	84	Proper cooling time and temperature	- 0	Το	
4	X	0				ting, drinking, or tobacco		0	0		19	黨	0	0		Proper hot holding temperatures	0	0	1
5	罴					n eyes, nose, and mouth		0	0	°	20		0	0		Proper cold holding temperatures	0	0	1 5
6	N	001	NA		Hands clean and	ting Contamination by property washed	y Hands	0	0			*		0		Proper date marking and disposition	_	0	1
7	<u></u>	ō	0	ŏ		tact with ready-to-eat for	ds or approved	ŏ	ŏ	5	22	-	0	×	-	Time as a public health control: procedures and record	is O	0	
			<u> </u>	_	alternate procedu	res followed ks properly supplied and	annassibla		6	2		IN	OUT	_	NO	Consumer Advisory Consumer advisory provided for raw and undercooker		_	-
	ÎN	아	NA	NO		Approved Source	accessione	Ľ		-	23	×	0	0		food	, o	0	4
9	黨	0	_			m approved source			0			IN	OUT	NA	NO	Highly Susceptible Populations		_	
10	20	8	0	22		proper temperature dition, safe, and unadulte	rated	8	0	5	24	0	0	8		Pasteurized foods used; prohibited foods not offered	0	0	5
12	õ	ō	×	0	Required records	available: shell stock tag		ō	ō			IN	OUT	NA	NO	Chemicals		-	
			NA	-	destruction	ction from Contamin	ation	-	-	_	25	0	0	X		Food additives: approved and properly used	- 0	ТО	1
13	52	0	0		Food separated a	nd protected		0	0	4		×	õ			Toxic substances properly identified, stored, used	ŏ	ō	5
14	×	Ō	0]		aces: cleaned and saniti		0	0	5		IN	OUT	NA	NO	Conformance with Approved Procedures			
15	箴	0			Proper disposition served	of unsafe food, returned	food not re-	0	0	2	27	0	0	8		Compliance with variance, specialized process, and HACCP plan	0	0	5
—				_					_	_	_		_						
				Go	od Retail Practi	ces are preventive i	neasures to co	ontro	l the	intro	oduc	tion	of p	atho	geni	s, chemicals, and physical objects into food			
										чV.				3					
⊢				0(T=not in compliance Com	pliance Status	COS=corre		R		inspe	iction				R-repeat (violation of the same code provision Compliance Status		S R	WT
		OUT			Safe	Food and Water						0	UT			Utensils and Equipment			
	8				ed eggs used when d ice from approved				0		4	5 1				produced surfaces cleanable, properly designed,	0	0	1
	0					lized processing method	5		8		E					and used		1	<u> </u>
		OUT				emperature Control					4		-			g facilities, installed, maintained, used, test strips	0		_
1	11	0	Prop		oling methods use	d; adequate equipment fo	or temperature	0	0	2	4		N UT	onfoo	d-cor	ntact surfaces clean Physical Facilities	0	0	1
h	2	0			d properly cooked for	or hot holding		0	0	1	4	_	_	ot and	t cold	i water available; adequate pressure	0	10	2
	3				thawing methods			ŏ	Õ	1	4	_	-			stalled; proper backflow devices	Ŏ		
3	4	-	Ther	mom	eters provided and			0	0	1	5		-			waste water properly disposed	0		
	-	OUT	-			d identification		-			5	_				es: properly constructed, supplied, cleaned		_	1
Ľ	5	×	FOOD	a proj		al container; required rec		0	0	1	5			-		use properly disposed; facilities maintained	0	-	
		OUT				of Food Contaminatio	n .	-			5		_			ilities installed, maintained, and clean	0		
Ľ	6	0	Insec	cts, n	odents, and animal	s not present		0	0	2	5	4 (0 A	dequa	ne ve	entilation and lighting; designated areas used	0	0	1
1	7	鬣	Cont	tarnin	ation prevented du	ring food preparation, sto	rage & display	0	0	1		0	υτ			Administrative items			
2	8	0	Pers	onal	cleanliness			0	0	1	5	5 (0 0	ument	pern	nit posted	0	0	6
	9				oths; properly used			0		1	5	6 (inspection posted	0	0	1
Ľ	0	O OUT	Was	hing	fruits and vegetable			0	0	1		_	_			Compliance Status	YES	s NO	WT
	1		In-us	e ute	ensils; properly stor	ed use of Utensils		0	0	1	5	7	0	omplia	ance	Non-Smokers Protection Act with TN Non-Smoker Protection Act	20	10	I
4	2	25	Uten	sils,	equipment and line	ns; properly stored, dried		0	0	1	5	8	Te	obacc	o pro	ducts offered for sale	0	0	0
						icles; properly stored, us	ed	8	8	1	5	9	lf	tobac	co pr	roducts are sold, NSPA survey completed	0	0	
	44 O Gloves used properly O O 1 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																		
serv	ice e	stablir	shmer	st per	mit. Items identified a	is constituting imminent he	alth hazards shall b	e corre	cted i	mmedi	ately	or op	eration	is shall	ceas	e. You are required to post the food service establishment p	ermit in a	cons	picuous
man	- T	C & .	netio	ne 68	44,703 68,44,706 68	ort in a conspicuous mann -14-708, 68-14-709, 68-14-71	er. You have the rig 1, 68-14-715, 68-14-7	PE to r 16, 4-5	eques -320	t a her	ring	egard	ing thi	is repo	rt by f	filing a written request with the Commissioner within ten (10)	days of t	he dat	e of this
-			A	0										5	1	AMIK	o - ·		
	05/02/2022 AAAAA 05/02/202						2022												

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Clanature of	Dataon In Chases	
Signature of	Person In Charge	
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03/02/2	.022

Date Signature of Environmental Health Specialist

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**** Additional food safety information can be found on our website, http://tn.gow/health/article/eh-foodservice **** Free food safety training classes are available each month at the county health department. Please call () 6154445325 to sign-up for a class. PH-2267 (Rev. 6-15) RDA 629

SCORE

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 wenty-one (21) years of age or older.	
ge-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.	
Sarage type doors in non-enclosed areas are not completely open.	
ents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	
moke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	
moking observed where smoking is prohibited by the Act.	

Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)						

Equipment Temperature	
Description	Temperature (Fahrenheit)

Description	State of Food	Temperature (Fahrenheit
Shrimp	Cold Holding	40
Sliced beef raw	Cold Holding	40

Observed Violations	
Total # 9	
Repeated # 0	
35:	
37:	
39:	
41:	
12:	
13:	
45:	
17:	
53:	
"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: 2: 3: 4: 5: 6: Item corrected. Employees washing hands when changing gloves. 7: 8: 9: 10: 11: 12: 13: 14: 15: 16: 17: 18: 19: 20: Item fixed food in temp. See food temps. Cooler is being replaced with new one 21: 22: 23: 24: 25: 26: Item corrected. Spray bottles labeled 27: 58:
1:
2:
3:
4:
5.
6: Item corrected. Employees washing hands when changing gloves.
9. 10 [.]
11.
12.
13:
14:
15:
16:
17:
18:
19:
20: Item fixed food in temp. See food temps. Cooler is being replaced with new one
21:
23:
23. 26: Item corrected Spray bottles labeled
20. Ref corrected. Spray bottles labeled
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.

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:	Source:	
Additional Comments		

See routine inspection for comments