



**TENNESSEE DEPARTMENT OF HEALTH**  
**FOOD SERVICE ESTABLISHMENT INSPECTION REPORT**

Establishment Name: Little Panchos Express  
Address: 509 S Cumberland St  
City: Lebanon  
Inspection Date: 02/23/2024 Establishment #: 605317482 Embargoed: 0  
Time in: 11:56 AM AM / PM Time out: 12:10 PM AM / PM

Farmer's Market Food Unit  
 Permanent  Mobile  
 Temporary  Seasonal

SCORE

97

Purpose of Inspection:  Routine  Follow-up  Complaint  Preliminary  Consultation/Other  
Risk Category:  O1  O2  O3  O4 Follow-up Required:  Yes  No Number of Seats: 74

Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public Health Interventions are control measures to prevent illness or injury.

**FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS**

(Mark designated compliance status (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

Compliance Status				COS	R	WT
IN	OUT	NA	NO			
<b>Supervision</b>						
1 <input type="radio"/>	<input checked="" type="radio"/>			Person in charge present, demonstrates knowledge, and performs duties	<input type="radio"/> <input type="radio"/>	5
<b>Employee Health</b>						
2 <input type="radio"/>	<input checked="" type="radio"/>			Management and food employee awareness, reporting	<input type="radio"/> <input type="radio"/>	
3 <input type="radio"/>	<input checked="" type="radio"/>			Proper use of restriction and exclusion	<input type="radio"/> <input type="radio"/>	5
<b>Good Hygienic Practices</b>						
4 <input type="radio"/>	<input checked="" type="radio"/>			Proper eating, tasting, drinking, or tobacco use	<input type="radio"/> <input type="radio"/>	
5 <input type="radio"/>	<input checked="" type="radio"/>			No discharge from eyes, nose, and mouth	<input type="radio"/> <input type="radio"/>	5
<b>Preventing Contamination by Hands</b>						
6 <input type="radio"/>	<input checked="" type="radio"/>			Hands clean and properly washed	<input type="radio"/> <input type="radio"/>	
7 <input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	<input type="radio"/> <input type="radio"/>	5
8 <input type="radio"/>	<input checked="" type="radio"/>			Handwashing sinks properly supplied and accessible	<input type="radio"/> <input type="radio"/>	2
<b>Approved Source</b>						
9 <input type="radio"/>	<input checked="" type="radio"/>			Food obtained from approved source	<input type="radio"/> <input type="radio"/>	
10 <input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	Food received at proper temperature	<input type="radio"/> <input type="radio"/>	
11 <input type="radio"/>	<input checked="" type="radio"/>			Food in good condition, safe, and unadulterated	<input type="radio"/> <input type="radio"/>	
12 <input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	Required records available: shell stock tags, parasite destruction	<input type="radio"/> <input type="radio"/>	
<b>Protection from Contamination</b>						
13 <input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	Food separated and protected	<input type="radio"/> <input type="radio"/>	4
14 <input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	Food-contact surfaces: cleaned and sanitized	<input type="radio"/> <input type="radio"/>	5
15 <input type="radio"/>	<input checked="" type="radio"/>			Proper disposition of unsafe food, returned food not re-served	<input type="radio"/> <input type="radio"/>	2
<b>Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods</b>						
16 <input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper cooking time and temperatures	<input type="radio"/> <input type="radio"/>	
17 <input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper reheating procedures for hot holding	<input type="radio"/> <input type="radio"/>	5
<b>Cooling and Holding, Date Marking, and Time as a Public Health Control</b>						
18 <input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper cooling time and temperature	<input type="radio"/> <input type="radio"/>	
19 <input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper hot holding temperatures	<input type="radio"/> <input type="radio"/>	
20 <input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>		Proper cold holding temperatures	<input type="radio"/> <input type="radio"/>	
21 <input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper date marking and disposition	<input type="radio"/> <input type="radio"/>	
22 <input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	Time as a public health control: procedures and records	<input type="radio"/> <input type="radio"/>	
<b>Consumer Advisory</b>						
23 <input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>		Consumer advisory provided for raw and undercooked food	<input type="radio"/> <input type="radio"/>	4
<b>Highly Susceptible Populations</b>						
24 <input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>		Pasteurized foods used; prohibited foods not offered	<input type="radio"/> <input type="radio"/>	5
<b>Chemicals</b>						
25 <input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>		Food additives: approved and properly used	<input type="radio"/> <input type="radio"/>	
26 <input type="radio"/>	<input checked="" type="radio"/>			Toxic substances properly identified, stored, used	<input type="radio"/> <input type="radio"/>	5
<b>Conformance with Approved Procedures</b>						
27 <input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>		Compliance with variance, specialized process, and HACCP plan	<input type="radio"/> <input type="radio"/>	5

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

GOOD RETAIL PRACTICES				R-repeat (violation of the same code provision)		
Compliance Status				COS	R	WT
OUT						
<b>Safe Food and Water</b>						
28 <input type="radio"/>	<input checked="" type="radio"/>			Pasteurized eggs used where required	<input type="radio"/> <input type="radio"/>	1
29 <input type="radio"/>	<input checked="" type="radio"/>			Water and ice from approved source	<input type="radio"/> <input type="radio"/>	2
30 <input type="radio"/>	<input checked="" type="radio"/>			Variance obtained for specialized processing methods	<input type="radio"/> <input type="radio"/>	1
<b>Food Temperature Control</b>						
31 <input type="radio"/>	<input checked="" type="radio"/>			Proper cooling methods used; adequate equipment for temperature control	<input type="radio"/> <input type="radio"/>	2
32 <input type="radio"/>	<input checked="" type="radio"/>			Plant food properly cooked for hot holding	<input type="radio"/> <input type="radio"/>	1
33 <input type="radio"/>	<input checked="" type="radio"/>			Approved thawing methods used	<input type="radio"/> <input type="radio"/>	1
34 <input type="radio"/>	<input checked="" type="radio"/>			Thermometers provided and accurate	<input type="radio"/> <input type="radio"/>	1
<b>Food Identification</b>						
35 <input type="radio"/>	<input checked="" type="radio"/>			Food properly labeled; original container; required records available	<input type="radio"/> <input type="radio"/>	1
<b>Prevention of Food Contamination</b>						
36 <input type="radio"/>	<input checked="" type="radio"/>			Insects, rodents, and animals not present	<input type="radio"/> <input type="radio"/>	2
37 <input checked="" type="checkbox"/>	<input type="radio"/>			Contamination prevented during food preparation, storage & display	<input type="radio"/> <input type="radio"/>	1
38 <input type="radio"/>	<input checked="" type="radio"/>			Personal cleanliness	<input type="radio"/> <input type="radio"/>	1
39 <input type="radio"/>	<input checked="" type="radio"/>			Wiping cloths; properly used and stored	<input type="radio"/> <input type="radio"/>	1
40 <input type="radio"/>	<input checked="" type="radio"/>			Washing fruits and vegetables	<input type="radio"/> <input type="radio"/>	1
<b>Proper Use of Utensils</b>						
41 <input checked="" type="checkbox"/>	<input type="radio"/>			In-use utensils; properly stored	<input type="radio"/> <input type="radio"/>	1
42 <input type="radio"/>	<input checked="" type="radio"/>			Utensils, equipment and linens; properly stored, dried, handled	<input type="radio"/> <input type="radio"/>	1
43 <input type="radio"/>	<input checked="" type="radio"/>			Single-use/single-service articles; properly stored, used	<input type="radio"/> <input type="radio"/>	1
44 <input checked="" type="checkbox"/>	<input type="radio"/>			Gloves used properly	<input type="radio"/> <input type="radio"/>	1
<b>Utensils and Equipment</b>						
45 <input type="radio"/>	<input checked="" type="radio"/>			Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	<input type="radio"/> <input type="radio"/>	1
46 <input type="radio"/>	<input checked="" type="radio"/>			Warewashing facilities, installed, maintained, used, test strips	<input type="radio"/> <input type="radio"/>	1
47 <input type="radio"/>	<input checked="" type="radio"/>			Nonfood-contact surfaces clean	<input type="radio"/> <input type="radio"/>	1
<b>Physical Facilities</b>						
48 <input type="radio"/>	<input checked="" type="radio"/>			Hot and cold water available; adequate pressure	<input type="radio"/> <input type="radio"/>	2
49 <input type="radio"/>	<input checked="" type="radio"/>			Plumbing installed; proper backflow devices	<input type="radio"/> <input type="radio"/>	2
50 <input type="radio"/>	<input checked="" type="radio"/>			Sewage and waste water properly disposed	<input type="radio"/> <input type="radio"/>	2
51 <input type="radio"/>	<input checked="" type="radio"/>			Toilet facilities: properly constructed, supplied, cleaned	<input type="radio"/> <input type="radio"/>	1
52 <input type="radio"/>	<input checked="" type="radio"/>			Garbage/refuse properly disposed; facilities maintained	<input type="radio"/> <input type="radio"/>	1
53 <input type="radio"/>	<input checked="" type="radio"/>			Physical facilities installed, maintained, and clean	<input type="radio"/> <input type="radio"/>	1
54 <input type="radio"/>	<input checked="" type="radio"/>			Adequate ventilation and lighting; designated areas used	<input type="radio"/> <input type="radio"/>	1
<b>Administrative Items</b>						
55 <input type="radio"/>	<input checked="" type="radio"/>			Current permit posted	<input type="radio"/> <input type="radio"/>	
56 <input type="radio"/>	<input checked="" type="radio"/>			Most recent inspection posted	<input type="radio"/> <input type="radio"/>	0
<b>Compliance Status</b>						
57 <input type="radio"/>	<input checked="" type="radio"/>			Compliance with TN Non-Smoker Protection Act	<input checked="" type="checkbox"/> <input type="radio"/>	
58 <input type="radio"/>	<input checked="" type="radio"/>			Tobacco products offered for sale	<input type="radio"/> <input checked="" type="checkbox"/>	0
59 <input type="radio"/>	<input checked="" type="radio"/>			If tobacco products are sold, NSPA survey completed	<input type="radio"/> <input checked="" type="checkbox"/>	0

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 service establishment permit. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous manner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this report. T.C.A. sections 68-14-702, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320.

  
Signature of Person In Charge

02/23/2024

Date

Signature of Environmental Health Specialist

02/23/2024

Date

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

PH-2267 (Rev. 6-15)	Free food safety training classes are available each month at the county health department. Please call ( ) 6154445325	to sign-up for a class.	RDA 629
---------------------	---	-------------------------	---------

TENNESSEE DEPARTMENT OF HEALTH  
DIVISION OF ENVIRONMENTAL HEALTH  
FOOD INSPECTION DATA



**Establishment Information**

Establishment Name: Little Panchos Express

Establishment Number #: 605317482

**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)

**Equipment Temperature**

Description	Temperature ( Fahrenheit)

**Food Temperature**

Description	State of Food	Temperature ( Fahrenheit)

**Observed Violations**

Total # 3

Repeated # 0

37:

41:

44:

TENNESSEE DEPARTMENT OF HEALTH  
DIVISION OF ENVIRONMENTAL HEALTH  
FOOD INSPECTION DATA



***Establishment Information***

Establishment Name: Little Panchos Express

Establishment Number : 605317482

***Comments/Other Observations***

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: Little Panchos Express

Establishment Number: 605317482

***Comments/Other Observations (cont'd)******Additional Comments (cont'd)***

***See last page for additional comments.***

**Establishment Information**

Establishment Name: Little Panchos Express

Establishment Number #: 605317482

**Sources**

Source Type: Source:

***Additional Comments***