

City

Risk Category

# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Yes 疑 No

SCORE

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 12:25 PM AM/PM Time out 01:27: PM AM/PM

11/16/2021 Establishment # 605217703 Embargoed 0 Inspection Date

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

Number of Seats 180 04 ase Control and Prevention

Follow-up Required

## FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

etus (IN, OUT, NA, NO) for ea

| 10 | 4=in c | compli | ance |      | OUT=not in compliance NA=not applicable NO=not observe                   | ed  |   | CC    | )S=0 | omecte | ed on-si | te duri | ing ins | pection                  |
|----|--------|--------|------|------|--|-----|---|-------|------|--------|----------|---------|---------|--------------------------|
|    |        |        |      |      | Compliance Status  | cos | R | WT    |      |        |          |         |         | Cor                      |
|    | IN     | оит    | NA   | NO   | Supervision  |     |   |       | Г    | IN     | оит      | NA      | NO      | Cooking                  |
| 1  | 羅      | 0      |      |      | Person in charge present, demonstrates knowledge, and<br>performs duties | 0   | 0 | 5     | 1    | 6 💥    | 0        | 0       | 0       | Proper cooki             |
|    | IN     | OUT    | NA   | NO   | Employee Health  |     | - |       | 1    | 7 0    | 0        | 0       | 38      | Proper rehea             |
| 2  | ЭX     | 0      |      |      | Management and food employee awareness; reporting                        | 0   | 0 |       | Г    |        |          |         |         | Cooling an               |
| 3  | ×      | 0      |      |      | Proper use of restriction and exclusion                                  | 0   | 0 | 5     | ı    | IN     | OUT      | NA      | NO      |                          |
|    | IN     | OUT    | NA   | NO   | Good Hygienic Practices  |     |   |       | 1    | 8 0    | 0        | 0       | X       | Proper coolin            |
| 4  | X      | 0      |      | 0    | Proper eating, tasting, drinking, or tobacco use                         | 0   | 0 | 5     | 1    | 9 🕱    | 0        | 0       | 0       | Proper hot h             |
| 5  | 200    | 0      |      | 0    | No discharge from eyes, nose, and mouth                                  | 0   | 0 | l ° l | 2    | 0 25   | 0        | 0       |         | Proper cold I            |
|    | IN     | OUT    | NA   | NO   | Proventing Contamination by Hands  |     |   |       | 2    | 1 🕱    | 0        | 0       | 0       | Proper date              |
| 6  | 黨      | 0      |      | 0    | Hands clean and properly washed  | 0   | 0 |       | 2    | 2 0    | 0        | ×       | 0       | Time as a pu             |
| 7  | 800    | 0      | 0    | 0    | No bare hand contact with ready-to-eat foods or approved                 | 0   | 0 | 5     | Ľ    | _      | _        |         | _       | тапе об о ро             |
| -  | -      |        | _    | _    | alternate procedures followed  | _   | _ | Щ     | ш    | IN     | OUT      | NA      | NO      |                          |
| 8  | 蒸      | 0      | 51.5 | LIN. | Handwashing sinks properly supplied and accessible                       | 0   | 0 | 2     | 2    | 3 🕱    | ΙoΙ      | 0       |         | Consumer a               |
| _  |        | OUT    | NA   | NO   | Approved Source  | -   |   | -     | Е    | -      |          |         |         | food                     |
| 9  | 黨      | 0      |      |      | Food obtained from approved source                                       | 0   | 0 |       | ш    | IN     | OUT      | NA      | NO      | н                        |
| 10 | 0      | 0      | 0    | ×    | Food received at proper temperature                                      | 0   | 0 | ١. ١  | 12   | 4 0    | 0        | 333     |         | Pasteurized              |
| 11 | ×      | 0      |      |      | Food in good condition, safe, and unadulterated                          | 0   | 0 | 5     | Ľ    | 1      | _        |         |         | - osicoraco              |
| 12 | 0      | 0      | ×    | 0    | Required records available: shell stock tags, parasite<br>destruction    | 0   | 0 |       |      | IN     | ОUТ      | NA      | NO      |                          |
|    | IN     | OUT    | NA   | NO   | Protection from Contamination  |     |   |       | 2    |        | 0        | X       |         | Food additive            |
| 13 | 黛      | 0      | 0    |      | Food separated and protected   | 0   | 0 | 4     | 2    | 6 🙊    | 0        |         |         | Toxic substa             |
| 14 | ×      | 0      | 0    |      | Food-contact surfaces: cleaned and sanitized                             | 0   | 0 | 5     |      | IN     | OUT      | NA      | NO      | Confe                    |
| 15 | Ħ      | 0      |      |      | Proper disposition of unsafe food, returned food not re-<br>served       | 0   | 0 | 2     | 2    | 7 0    | 0        | ×       |         | Compliance<br>HACCP plan |

|    |     |     |    |     | Compliance Status   | cos | R | WT |
|----|-----|-----|----|-----|---|-----|---|----|
|    | IN  | OUT | NA | NO  | Cooking and Reheating of Time/Temperature<br>Control For Safety (TCS) Foods |     |   |    |
| 16 | 凝   |     | 0  | 0   | Proper cooking time and temperatures  | 0   | 0 | 5  |
| 17 | 0   | 0   | 0  | 300 | Proper reheating procedures for hot holding                                 | 0   | 0 | ٠  |
|    | IN  | оит | NA | NO  | Cooling and Holding, Date Marking, and Time as<br>a Public Health Control   |     |   |    |
| 18 | 0   | 0   | 0  | ×   | Proper cooling time and temperature   | 0   | 0 |    |
| 19 | ×   | 0   | 0  | 0   | Proper hot holding temperatures   | 0   | 0 |    |
| 20 | 245 | 0   | 0  |     | Proper cold holding temperatures  | 0   | 0 | 5  |
| 21 | 250 | 0   | 0  | 0   | Proper date marking and disposition   | 0   | 0 | *  |
| 22 | 0   | 0   | ×  | 0   | Time as a public health control: procedures and records                     | 0   | 0 |    |
|    | IN  | OUT | NA | NO  | Consumer Advisory   |     |   |    |
| 23 | ×   | 0   | 0  |     | Consumer advisory provided for raw and undercooked<br>food                  | 0   | 0 | 4  |
|    | IN  | OUT | NA | NO  | Highly Susceptible Populations  |     |   |    |
| 24 | 0   | 0   | ×  |     | Pasteurized foods used; prohibited foods not offered                        | 0   | 0 | 5  |
|    | IN  | оит | NA | NO  | Chemicals   |     |   |    |
| 25 | 0   | 0   | X  |     | Food additives: approved and properly used                                  | 0   | 0 | 5  |
| 26 | 菜   | 0   |    |     | Toxic substances properly identified, stored, used                          | 0   | 0 | 9  |
|    | IN  | OUT | NA | NO  | Conformance with Approved Procedures  |     |   |    |
| 27 | 0   | 0   | ×  |     | Compliance with variance, specialized process, and<br>HACCP plan            | 0   | 0 | 5  |

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

PRACTICES

|    |     |  | GOO |   |  |
|----|-----|--|-----|---|--|
|    |     | OUT=not in compliance COS=con  |     |   |  |
|    |     | Compliance Status  | cos | R | W  |
|    | OUT | Safe Food and Water  |     |   |  |
| 28 | 0   | Pasteurized eggs used where required                                       | 0   | 0 | Γ  |
| 29 | 0   | Water and ice from approved source   | 0   | 0 |  |
| 30 | 0   | Variance obtained for specialized processing methods                       | 0   | 0 | W W  |
|    | OUT | Food Temperature Control   |     |   |  |
| 31 | 0   | Proper cooling methods used; adequate equipment for temperature<br>control | 0   | 0 | :  |
| 32 | 0   | Plant food properly cooked for hot holding                                 | 0   | 0 | г  |
| 33 | 0   | Approved thawing methods used  | 0   | 0 | г  |
| 34 | 0   | Thermometers provided and accurate   | 0   | 0 | Section   Sect   |
|    | OUT | Food Identification  |     |   |  |
| 35 | ×   | Food properly labeled; original container; required records available      | 0   | 0 | 2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1  |
|    | OUT | Prevention of Food Contamination   |     |   |  |
| 36 | 0   | Insects, rodents, and animals not present                                  | 0   | 0 | :  |
| 37 | 328 | Contamination prevented during food preparation, storage & display         | 0   | 0 | 1  |
| 38 | 0   | Personal cleanliness   | 0   | 0 | Г  |
| 39 | 0   | Wiping cloths; properly used and stored                                    | 0   | 0 | Γ.   |
| 40 | 0   | Washing fruits and vegetables  | 0   | 0 | te dust te dus |
|    | OUT | Proper Use of Utensils   |     |   |  |
| 41 | 120 | In-use utensils; properly stored   | 0   | 0 | Г  |
| 42 |     | Utensils, equipment and linens; properly stored, dried, handled            | 0   | 0 |  |
| 43 | 250 | Single-use/single-service articles; properly stored, used                  | 0   | 0 | Γ.   |
| 44 |     | Gloves used properly   | 0   | 0 |  |

| pecti |     | R-repeat (violation of the same code provision)  Compliance Status                        | cos  | R  | W                   |
|-------|-----|---|------|----|---------------------|
|       | OUT | Utensils and Equipment  |      |    |                     |
| 45    | 麗   | Food and norifood-contact surfaces cleanable, properly designed,<br>constructed, and used | 0    | 0  | 1                   |
| 46    | 0   | Warewashing facilities, installed, maintained, used, test strips                          | 0    | 0  | 1                   |
| 47    | 黨   | Nonfood-contact surfaces clean  | 0    | 0  | 1 1 1 1 1 1 1 1 1 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    | 3%  | 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    | 0  | Γ,                  |
| 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  | (                   |
| 59    |     | If tobacco products are sold, NSPA survey completed                                       | 0    | 0  |                     |

er and post the most recent inspection report in a conspicuous manner. You have the right to request a h t. T.C.A. sections 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. en (10) days of the date of th

THE VC 11/16/2021

Signature of Person In Charge

11/16/2021

Date

Date \*\*\*\* 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.

## 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     | CI             | 100 |                           |
| Bucket           | CI             | 100 |                           |
|                  |                |     |                           |

| Equipment Temperature |                           |
|-----------------------|---------------------------|
| Description           | Temperature ( Fahrenheit) |
| Ric                   | 35                        |
| Ric                   | 38                        |
| Wic                   | 41                        |
| Rif                   | 0                         |

| Food Temperature |               |                          |
|------------------|---------------|--------------------------|
| Description      | State of Food | Temperature ( Fahrenheit |
| Shrimp raw       | Cold Holding  | 39                       |
| Chicken raw      | Cold Holding  | 41                       |
| Cheese dip       | Hot Holding   | 136                      |
| Refried beans    | Hot Holding   | 159                      |
| Shredded chicken | Hot Holding   | 140                      |
| Pico             | Cold Holding  | 40                       |
| Sliced tomatoes  | Cold Holding  | 38                       |
| Chicken          | Cooking       | 179                      |
| Steak            | Cooking       | 174                      |
| Shrimp           | Cooking       | 184                      |
| Refried beans    | Cold Holding  | 41                       |
| Egg              | Cooking       | 170                      |
|                  |               |                          |
|                  |               |                          |
|                  |               |                          |

| Observed Violations   |
|---|
| Total # 8   |
| Repeated # ()   |
| 35: Container ot labeled stored on shelf over ric               |
| 37: Case of meat and butter stored on floor in wic              |
| 41: Knife stored between coolers                                |
| 42: Metal pans stacked wet on shelf by ice machine              |
| 43: To go containers turned up on shelf over steam table        |
| 45: Severely grooved cutting boards                             |
| 47: Bottom of ric dirty   |
|   |
| 53: Oil and grease build up on floor under and around equipment |
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# 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 when changing gloves. Employee washed hands after cleaning
- 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: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods 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:

## Additional Comments

See last page for additional comments.

<sup>\*\*\*</sup>See page at the end of this document for any violations that could not be displayed in this space.

<sup>\*\*\*</sup>See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

| ional Comments (cont'd)                |  |
|--|--|
| Establishment Number: 605217703        | its/Other Observations (cont'd)  Its/Other Observations (cont'd) |
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| Comments/Other Observations (cont'd)   |  |
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| Additional Comments (cont'd)           |  |
| See last page for additional comments. |  |
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Establishment Information

| stablishment Name: Lo | os Compadres Mount Ju | liet    |                      |   |
|-----------------------|-----------------------|---------|----------------------|---|
| stablishment Number # | 605217703             |         |                      |   |
| ources                |                       |         |                      | _ |
| Source Type:          | Food                  | Source: | PFG, Nashville Food, |   |
| Source Type:          | Water                 | Source: | City                 |   |
| Source Type:          |                       | Source: |                      |   |
| ource Type:           |                       | Source: |                      |   |
| Source Type:          |                       | Source: |                      |   |
| Additional Comme      | nto                   |         |                      |   |
| Additional Comme      | nts                   |         |                      |   |
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