

Establishment Name

Inspection Date

Address

City

## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

Remanent O Mobile

O Temporary O Seasonal

Type of Establishment

Memphis Time in 02:30 PM AM/PM Time out 03:45: PM AM/PM

06/06/2023 Establishment # 605212510 Embargoed 5

El Toro Loco Mexican Bar & (Grill)

2617 Poplar Ave.

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

Risk Category 04 Follow-up Required

O Consultation/Other Number of Seats 169 级 Yes O No

SCORE

## FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

10	<b>4</b> =in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		CC	S=cor	recte	d on-si	te duri	ng int	spection
					Compliance Status	cos	R	WT						C
	IN	оит	NA	NO	Supervision					IN	оит	NA	NO	Cookin
1	器	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	200	0	0	0	Proper co
	IN	OUT	NA	NO	Employee Health			-	17	0.00	128	ŏ	ŏ	Proper ref
2	100	0			Management and food employee awareness; reporting	0	0	$\neg$						Cooling
3	×	0			Proper use of restriction and exclusion	0	0	5		IN	OUT	NA	NO	
	IN	ОИТ	NA	NO	Good Hygienic Practices			$\neg$	18	0	X	0	0	Proper co
4	300	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	19	0	邀	0	0	Proper ho
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	°	20	0	30	0		Proper co
	IN	OUT	NA	NO	Proventing Contamination by Hands				21	0	26	0	0	Proper da
6	0	黨		0	Hands clean and properly washed	0	0		22	0	0	X	0	Time as a
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5	_	IN	OUT	NA.	NO	11176 03 0
8	0	26			alternate procedures followed Handwashing sinks properly supplied and accessible	0	0	-	-		001		NU	Consume
•	IN		NΑ	NO	Approved Source	-		-	23	0	0	麗		food
9	300	0			Food obtained from approved source	0	0	$\neg$		IN	OUT	NA	NO	1000
10	0	0	0	38	Food received at proper temperature	0	0		I	_		0+0		
11	X	0			Food in good condition, safe, and unadulterated	0	0	5	24	0	0	323		Pasteurizo
12	0	0	Ж	0	Required records available: shell stock tags, parasite	0	0			IN	оит	NA	NO	
	_	_	-	_	destruction	_	_	Щ	25			200		F1-11
	IN			NO	Protection from Contamination			_	25		0	365		Food add
13	2	0	0		Food separated and protected	0	0	4	26	_	0			Toxic sub
14	0	黑	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO	Com
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	$\mathbb{X}$		Complian HACCP p

ᆫ	Compliance Status							WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	X	0	0	0	Proper cooking time and temperatures	0	0	5
17	0	282	0	0	Proper reheating procedures for hot holding	0	0	Ů
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	0	X	0	0	Proper cooling time and temperature	0	0	
19		120	0	0	Proper hot holding temperatures	0	0	
20	0	- X	0		Proper cold holding temperatures	0	0	5
21	0	25	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 food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	333		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0		巡		Food additives: approved and properly used	0	0	5
26	R	0			Toxic substances properly identified, stored, used	0	0	,
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

#### Good Retail Practices are preventive m res to control the introduction of pathoge ns, chemicals, and physical objects into foods.

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	WT
	OUT	Safe Food and Water			
28	0	Pasteurized eggs used where required	0	0	1
29	0	Water and ice from approved source	0	0	2
30	0	Variance obtained for specialized processing methods	0	0	1
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	2
32	0	Plant food properly cooked for hot holding	0	0	1
33	0	Approved thawing methods used	0	0	1
34	X	Thermometers provided and accurate	0	0	1
	OUT	Food Identification			
35	×	Food properly labeled; original container; required records available	0	0	1
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	2
37	338	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	1
39	188	Wiping cloths; properly used and stored	0	0	1
40	0	Washing fruits and vegetables	0	0	1
	OUT	Proper Use of Utensils			
41	120	In-use utensils; properly stored	0	0	1
42		Utensils, equipment and linens; properly stored, dried, handled	0	0	1
43	0	Single-use/single-service articles; properly stored, used	0	0	1
44		Gloves used properly	0	0	1

pect	on	R-repeat (violation of the same code provision	)		
		Compliance Status	cos	R	W
	OUT	Utensiis and Equipment			
45	涎	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	题	Warewashing facilities, installed, maintained, used, test strips	0	0	
47	0	Nonfood-contact surfaces clean	0	0	_
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	-:
49	0	Plumbing installed; proper backflow devices	0	0	
50	0	Sewage and waste water properly disposed	0	0	- :
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	_
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	
53	3%	Physical facilities installed, maintained, and clean	0	0	_
54	0	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items	Т		
55	0	Current permit posted	0	0	П
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	0		
58		Tobacco products offered for sale	0	8	١ (
59		If tobacco products are sold, NSPA survey completed	0	0	

t recent inspection report in a conspicuous manner. You have the right to request a hearing reg n ten (10) days of the date of th 14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320.

06/06/2023

06/06/2023

iture of Person In Charge

Date Signature of Environmental Has

Date

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

#### TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



### Establishment Information

Establishment Name: El Toro Loco Mexican Bar & (Grill)
Establishment Number #: |605212510

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.	No
Age-restricted venue does not require each person attempting to gain entry to submit acceptable form of identification.	No
"No Smoking" signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance.	No
Garage type doors in non-enclosed areas are not completely open.	No
Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	No
Smoke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	No
Smoking observed where smoking is prohibited by the Act.	No

Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature ( Fahrenheit)					
Pure Force	Bleach	150						
	I		I					

Equipment Temperature				
Description	Temperature ( Fahrenheit)			
RIC (underneath grill table)	55			

Food Temperature						
Description	State of Food	Temperature ( Fahrenheit)				
Chorizo	Cold Holding	55				
Carnitas	Cold Holding	48				
Ribs	Cold Holding	50				
Shrimp	Cold Holding	48				
Chicken	Cold Holding	52				
Steak	Cold Holding	50				
Tomatoes	Cold Holding	48				
Mushrooms	Cold Holding	48				
Lettuce	Cold Holding	55				
Pico de gallo	Cold Holding	39				
Guacamole	Cold Holding	39				
Chicken	Hot Holding	155				
Ranchero sauce	Hot Holding	160				
Tomatillo sauce	Hot Holding	165				
Enchilada sauce	Hot Holding	170				

#### Observed Violations

Total # 17

Repeated #

- 6: Employees are not correctly practicing hand washing. Employees must properly wash hands between tasks, changing stations, using restroom, etc.
- 8: Hand washing sink does not have soap. Please provide soap at hand washing sink.
- 14: The ice machine is not clean. Contaminated ice was observed. Discard ice and empty completely. Please wash, rinse, and sanitize interior.
- 17: Cooled foods must be reheated to 165 degreor higher before it is served or held for service.
- 18: Proper cooling time and temperature is not being followed. Cooling down process has a total of 6 hours. Foods must go from 135 degrees to 41 degrees in 6 hours. 2 hours for 135 to 70 degrees and 4 hours for 70 to 41 degrees.
- 19: Hot holding foods are under 135 degrees. Hot holding foods must be 135 degrees or higher.
- 20: Cold holding foods are over 41 degrees. Cold holding foods must be 41 degrees or lower.
- 21: Foods are not being properly date marked. Foods must be labeled by discard date. Foods can only be held for a maximum of 7 days. Example: 6/6-6/12.
- 34: No thermometers present in equipment. Please provide thermometers in equipment.
- 35: Foods must be labeled by contents. (Dry storage, refrigerator, and freezer items)
- 37: Food on floor in freezer and food pan covering another food pan. Please separate food pans in cooling down process and no containeron the floor.
- 39: Wiping cloths are not being stored in one location. Wiping cloths were in freezer and around the kitchen. Wiping cloths must be stored in a receptacle.
- 41: Scoops in dry storage bins are stored in food. Scoops cannot be stored in the food and must be in a ziplock bag or food container.
- 42: Dishes are being stored upright. Dishes must be stored inverted.
- 45: Food is in non-food grade material. Please make and store food in only food-grade material. Cutting boards are stained and grooved. Please deep clean or replace cutting boards. Cold holding cooler is at a high temperature for food. Please fix equipment or replace. The cooler by the hot box has water on the
- bottom. Please clean coolers.
- 46: There are no test strips available. Please provide test strips for dishwasher.
- 53: The floors, walls, and ceiling are not clean and/or good repair. The ceiling in the storage room above cans in the left corner is slightly damaged. The ceiling near the dishwasher is slightly damaged and very dusty. Please clean and/or repair floors, walls, and ceilings.

<sup>&</sup>quot;"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 Infor	mation
Establishment Name:	El Toro Loco Mexican Bar & (Grill)
Establishment Number	605212510

1: 2: Posted in kitchen by door. 3: 4: 5: 7: 9: 10: 11: 12: 13: 15: 16: Observed several orders being made correctly. 22: 23: 24: 25: 26: 27: 57: 1: 2: 3: 4: 5: 6: 7: 5: 6: 7: 5: 6: 7: 5: 8: 1: 2: 3: 4: 5: 6: 7: 58: 1: 2: 3: 4: 5: 6: 7: 58: 1: 2: 3: 4: 5: 6: 7: 58: 1: 2: 3: 4: 5:	
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# 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.

Establishment Name: El Toro Loco Mexican Bar & (Grill)					
Establishment Number: 605212510					
Comments/Other Observations (cont'd)					
Additional Comments (cont'd)					
See last page for additional comments.					

Establishment Information

Establishment Information								
	Toro Loco Mexican E	ar & (Grill)						
Establishment Number #:	605212510							
Sources								
Source Type:	Food	Source:	US Foods, Sysco, KTS, & Charlie's					
Source Type:		Source:						
Source Type:		Source:						
Source Type:		Source:						
Source Type:		Source:						
Additional Comme	nts							
Safe food donation p	amphlet given							