



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
69

Establishment Name: El Toro Loco Mexican Bar & (Grill)
Address: 2617 Poplar Ave.
City: Memphis
Inspection Date: 06/06/2023
Establishment #: 605212510
Embargoed: 5
Purpose of Inspection: Routine
Risk Category: 1
Number of Seats: 169

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.)

Table with 2 main columns: Compliance Status (IN, OUT, NA, NO) and COS/R/WT. Categories include Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination, Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods, Cooling and Holding, Date Marking, and Time as a Public Health Control, Consumer Advisory, Highly Susceptible Populations, Chemicals, and Conformance with Approved Procedures.

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

GOOD RETAIL PRACTICES

Table with 2 main columns: Compliance Status (OUT) and COS/R/WT. Categories include Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, Compliance Status, and Non-Smokers Protection Act.

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.

Signature of Person In Charge: [Signature] Date: 06/06/2023
Signature of Environmental Health Specialist: [Signature] Date: 06/06/2023

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

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 DIVISION OF ENVIRONMENTAL HEALTH
 FOOD INSPECTION DATA



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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	

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 # 0

- 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 degree or 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 container on 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.



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Comments/Other Observations

- 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:
- 58:
- 1:
- 2:
- 3:
- 4:
- 5:

***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.

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Comments/Other Observations (cont'd)

Additional Comments (cont'd)

See last page for additional comments.

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Sources

Source Type: Food Source: US Foods, Sysco, KTS, & Charlie's

Source Type: Source:

Source Type: Source:

Source Type: Source:

Source Type: Source:

Additional Comments

Safe food donation pamphlet given