

Purpose of Inspection

Routine

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit El Toro Loco Mexican Bar & (Grill) Permanent O Mobile Establishment Name Type of Establishment 2617 Poplar Ave. O Temporary O Seasonal Address Memphis Time in 01:15 PM AM / PM Time out 01:50; PM City Embargoed 000 07/10/2023 Establishment # 605212510 Inspection Date

Number of Seats 169 Risk Category О3 04 Follow-up Required O Yes 疑 No

O Preliminary

O Consultation/Other

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

etus (IN, OUT, NA, NO) for each nu

12	4 =in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		0	05=
					Compliance Status	cos	R	WT] [
	IN	OUT	NA	NO	Supervision				П
1	盔	٥			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	Ш
	IN	OUT	NA	NO	Employee Health				П
2	$\mathbb{R}^{\mathbb{C}}$	0			Management and food employee awareness; reporting	0	0		П
3	寒	0			Proper use of restriction and exclusion	0	0	5	П
	IN	OUT	NA	NO	Good Hygienic Practices				П
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0		П
5	黨	0		0	No discharge from eyes, nose, and mouth	0	0	1 °	П
	IN	OUT	NA	NO	Preventing Contamination by Hands				П
6	黨	0		0	Hands clean and properly washed	0	0		П
7	氮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	П
8	X	0			Handwashing sinks properly supplied and accessible	0	0	2	П
	IN	OUT	NA	NO	Approved Source				П
9	黨	0			Food obtained from approved source	0	0		П
10	0	0	3%	0	Food received at proper temperature	0	0	1	П
11	×				Food in good condition, safe, and unadulterated	0	0	5	П
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0		П
	IN	OUT	NA	NO	Protection from Contamination				П
13	黛	0	0		Food separated and protected	0	0	4	П
14	X	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5	П
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	П

₩ Follow-up

O Complaint

	Compliance Status		cos	R	WT			
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16		0	0	0	Proper cooking time and temperatures	0	0	5
17	8	0	0	0	Proper reheating procedures for hot holding	0	0	٠
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as 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	*	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 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	0	3%		Food additives: approved and properly used	0	0	5
26	黨	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 RE					
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	W
	OUT				
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	×	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	885	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	120	Utensils, equipment and linens; properly stored, dried, handled	0	0	1
43		Single-use/single-service articles; properly stored, used	0	0	1
44		Gloves used properly	0	0	1

		Compliance Status	COS	R	W
	OUT	Utensils and Equipment			
45	涎	Food and norifood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	題	Warewashing facilities, installed, maintained, used, test strips	0	0	١.
47	0	Nonfood-contact surfaces clean	0	0	-
	OUT	Physical Facilities			
48		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	۱
53	2%	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	Г
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	100	
58		Tobacco products offered for sale	0	8	١ (
59		If tobacco products are sold, NSPA survey completed	0	0	

ction report in a conspicuous manner. You have the right to request a h (10) days of the date of the 14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320.

07/10/2023

07/10/2023

ignature of Person In Charge

Date Signature of Environmental Health Specialist

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 Informatio	m

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 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)					

Equipment Temperature						
Description	Temperature (Fahrenheit					

Description	State of Food	Temperature (Fahrenheit
Queso	Hot Holding	159
Shrimp	Cold Holding	38
Loose meat	Hot Holding	154
Refried beans	Hot Holding	147
Guacamole	Cold Holding	41

Observed Violations
Total # 9
Repeated # 0
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.

^{***}See page at the end of this document for any violations that could not be displayed in this space.

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Establishment Infor	mation
Establishment Name:	El Toro Loco Mexican Bar & (Grill)
Establishment Number	605212510

Comments/Other Observations	
1: 2: 3: 4: 5: 6: Violation corrected. 7:	
2:	
[3: 	
4. E-	
6: Violation corrected	
7.	
8: Violation has been corrected.	
9:	
10:	
11:	
12:	
13:	
14. Violation corrected.	
16·	
8: Violation has been corrected. 9: 10: 11: 12: 13: 14: Violation corrected. 15: 16: 17: Violation corrected.	
110. Violation concetta.	
19: Hot holding violation corrected. 20: Violation corrected.	
20: Violation corrected.	
21: Violation corrected.	
22:	
23. 24:	
25·	
20: Violation corrected. 21: Violation corrected. 22: 23: 24: 25: 26: 27: 57: 1: 3: 4: 5: 6: 7:	
27:	
57:	
1:	
3:	
4:	
5: 6:	
0. 7·	
 	

Additional Comments

See last page for additional comments.

^{***}See page at the end of this document for any violations that could not be displayed in this space.

^{***}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)		
A dellate and Community of the state of		
Additional Comments (cont'd)		
See last page for additional comments.		

Establishment Information

Establishment Name: El Toro Loco Mexican Bar & (Grill)			
Establishment Number #: 605212510			
Sources			
Source Type:	Source:		
Additional Comments			
All priority violations has been corrected.			

Establishment Information