



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

70

Establishment Name Los Torito's of Crossville Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile
Address 224 Peavine Road, Suite 101 ☐ Temporary ☐ Seasonal
City Crossville Time in 01:39 PM AM / PM Time out 02:48 PM AM / PM
Inspection Date 10/05/2022 Establishment # 605312865 Embargoed 8
Purpose of Inspection ☒ Routine ☐ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other
Risk Category ☐ 1 ☒ 2 ☐ 3 ☐ 4 Follow-up Required ☒ Yes ☐ No Number of Seats 89

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.)

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

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DIVISION OF ENVIRONMENTAL HEALTH
FOOD INSPECTION DATA**



Establishment Information

Establishment Name: Los Torito's of Crossville

Establishment Number #: 605312865

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	Chlorine	0	

Equipment Temperature

Description	Temperature (Fahrenheit)
Walk in cooler	39
Prep cooler	37

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Cheese Queso	Hot Holding	147
Refried Beans	Hot Holding	147
Beef	Cold Holding	41
Ground beef	Cold Holding	48
Chicken	Cold Holding	41
Raw chicken	Cold Holding	41
Pico de gallo	Cold Holding	39
Guacamole	Cold Holding	39
Chicken Nuggets	Cold Holding	39
Rice	Hot Holding	187
Cooked chicken	Hot Holding	142
Beef	Hot Holding	157

Observed Violations

Total # 10

Repeated # 0

- 1: Person in charge did not demonstrate proper food safety knowledge due to having 5 risk factors marked on inspection.
- 8: No paper towels in hand sink upon entry to kitchen. Discussed always having paper towels available at hand sink in order to properly wash, rinse and dry hands. Corrected by PIC by bringing up fresh roll of paper towels.
- 13: Raw chicken in plastic bus tub stored above cheese dip in walk in cooler. Discussed proper storage of raw foods with PIC to prevent possible cross contamination. Raw chicken was moved to safe area by PIC.
- 14: Dish machine not sanitizing upon initial checks. Advised PIC to call and have dish machine repaired. Explained tp PIC that plates, utensils etc. will have to manually sanitized until dish machine can be fixed.
- 18: Raw beef in walk in cooler had a temperature of 48 degeees. PIC explained beef was from yesterday. Discussed proper cooling of foods with in 6 hours with PIC. Explained that from hot holding to proper cold temperature of 41 has to occur within 6 hours. Ground beef was discarded by PIC approximately 8 lbs..
- 26: Observed wood glue stored above straws, splenda packs. Explained proper chemical storage to PIC. Wood glue was discarded by PIC.
- 37: Can opener blade accumulated with excessive food debris.
- 41: Handle for scoop in ice is down inside product.
- 42: Observed dirty clear plastic container stored next to canned goods with clean utensils. Metal food containers stacked up wet.
- 53: Floors in poor condition through out kitchen. Whole in wall in mens room.

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Comments/Other Observations

- 2: (IN): PIC has knowledge of symptoms and diseases of foodborne illnesses.
- 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: Observed employees washing hands
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 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.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: (NO) No raw animal foods cooked during inspection.
- 17: (NA) No TCS foods reheated for hot holding.
- 19: All recorded temps in proper temp range
- 20: All recorded temps in proper temp range
- 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: Listed on menu
- 24: (NA) A highly susceptible population is not served.
- 25: (NA) Establishment does not use any additives or sulfites on the premises.
- 27: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes.
- 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.

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Comments/Other Observations (cont'd)**Additional Comments (cont'd)*****See last page for additional comments.***

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Establishment Number #:	605312865

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Source Type:	Water	Source:	Public
Source Type:	Food	Source:	IWC, PFG, Sysco
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

Source: Public

Source: IWC, PFG, Sysco

Source:

Source:

Source:

Additional Comments