

Risk Category

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

70

Number of Seats 89

Los Torito's of Crossville

Address
City

Los Torito's of Crossville

Type of Establishment
Type of Establishment

Type of Establishment

Type of Establishment

Type of Establishment

Type of Establishment

Type of Establishment

Type of Establishment

Type of Establishment

Type of Establishment

Type of Establishment

Type of Establishment

Type of Establishment

Type of Establishment

Type of Establishment

Type of Establishment

Type of Establishment

Type of Establishment

Type of Establishment

Type of Establishment

Type of Establishment

Type of Establishment

Type of Establishment

Type of Establishment

Type of Establishment

Type of Establishment

Type of Establishment

Type of Establishment

Type of Establishment

Type of Establishment

Type of Establishment

Type of Establishment

Type of Establishment

Type of Establishment

Type of Establishment

Type of Establishment

Type of Establishment

Type of Establishment

Type of Establishment

Type of Establishment

Type of Establishment

Type of Establishment

Type of Establishment

Type of Establishment

Type of Establishment

Type of Establishment

Type of Establishment

Type of Establishment

Type of Establishment

Type of Establishment

Type of Establishment

Type of Establishment

Type of Establishment

Type of Establishment

Type of Establishment

Type of Establishment

Type of Establishment

Type of Establishment

Type of Establishment

Type of Establishment

Type of Establishment

Type of Establishment

Type of Establishment

Type of Establishment

Type of Establishment

Type of Establishment

Type of Establishment

Type of Establishment

Type of Establishment

Type of Establishment

Type of Establishment

Type of Establishment

Type of Establishment

Type of Establishment

Type of Establishment

Type of Establishment

Type of Establishment

Type of Establishment

Type of Establishment

Type of Establishment

Type of Establishment

Type of Establishment

Type of Establishment

Type of Establishment

Type of Establishment

Type of Establishment

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

appared inspector agreement or annual or annua

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

Follow-up Required

(Mark designated compliance status (IH, OUT, HA, HO) 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								0
				Compliance Status	cos	R	WT	
	IN	OUT	NA	NO	Supervision			
1 0 溴			Person in charge present, demonstrates knowledge, and performs duties	0	0	5		
	IN	OUT	NA	NO	Employee Health			
2	ЭX	0			Management and food employee awareness; reporting	0	0	
3	×	0			Proper use of restriction and exclusion	0	0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	*	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	黨	0		0	Hands clean and properly washed	0	0	
7	氮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	0	26			Handwashing sinks properly supplied and accessible	0	0	2
	IN	OUT	NA	NO	Approved Source			
9	黨	0			Food obtained from approved source	0	0	
10	0	0	0	×	Food received at proper temperature	0	0	
11	×			0	0	5		
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	0	凝	0		Food separated and protected	25	0	4
14	0	X	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	M	0			Proper disposition of unsafe food, returned food not re-	0	0	2

Compliance Status					cos	R	WT	
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	黨	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	Proper reheating procedures for hot holding	0	0	٥
	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	×	0	0	0	Proper hot holding temperatures	0	0	
20	243	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	300		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	0	250			Toxic substances properly identified, stored, used	XX.	0	۰
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

级 Yes O No

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

		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	1
29	0	Water and ice from approved source	0	0	-
30	0	Variance obtained for specialized processing methods			١.
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	:
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	1
34	0	Thermometers provided and accurate	0	0	Г
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	:
37	885	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	
40	0	Washing fruits and vegetables	0	0	Г
	OUT	Proper Use of Utensils			
41	120	In-use utensils; properly stored	0	0	Г
42	100	Utensils, equipment and linens; properly stored, dried, handled	0	0	
43	0		0	0	Г
44	0	Gloves used properly	-	0	

pect	on	R-repeat (violation of the same code provision)			
	OUT	Compliance Status Utensils and Equipment	COS	R	W
45	0	Food and norfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	0	Nonfood-contact surfaces clean	0	0	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	-
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	- 3%	0	
58		Tobacco products offered for sale	0	0	0
59		If tobacco products are sold, NSPA survey completed	0	0	

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. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous manner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this

10/05/2022

10/05/2022

Signature of Person In Charge

Signature of Environmental Health Specialist

Date

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

Date

TENNESSEE DEPARTMENT OF HEALTH 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 (Fahrenhelt)					
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.
l de la companya del companya de la companya del companya de la co

^{***}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 Information

Establishment Name: Los Torito's of Crossville

Establishment Number: 605312865

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:

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: Los Torito's of Crossville Establishment Number: 605312865					
Comments/Other Observations (cont'd)					
Additional Comments (cont'd)					
See last page for additional comments.					

Establishment Information

Establishment Information Establishment Name: Los Torito's of Crossville Establishment Number # 605312865 Sources Source Type: Water Source: Public Source Type: Food IWC, PFG, Sysco Source: Source Type: Source: Source Type: Source: Source: Source Type: **Additional Comments**