



**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 ( Fahrenheit)
Dish machine	Chlorine	100	
Sanitizer bucket	Chlorine	100	

***Equipment Temperature***

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

***Food Temperature***

Description	State of Food	Temperature ( Fahrenheit)
Rice on steam table	Hot Holding	158.3
Taco meat on steam table	Hot Holding	161.9
Refried beans on steam table	Hot Holding	139.4
Shredded chicken on steam table	Hot Holding	167.9
Queso cheese on steam table	Hot Holding	158.7
Shredded lettuce on prep table	Cold Holding	37.2
Sliced tomatoes on prep table	Cold Holding	36.8
Guacamole on prep table	Cold Holding	37.2
Pico on prep table	Cold Holding	37.2
Raw chicken in lowboy	Cold Holding	41
Raw beef in lowboy	Cold Holding	41
* Refried beans in walk-in cooler	Cooling	47.6
* Taco meat (beef) in walk-in cooler	Cooling	46.4
Raw chicken in walk-in cooler	Cold Holding	39.9
Chicken wings in walk-in cooler	Cold Holding	35.7

Total # 6

Repeated # 0

18: (Out) observed large tightly sealed pans of cooked beef (46.4°) and refried beans (47.6°) dated 10-29-23 and stored in walk-in cooler temp out of limits. When questioned person in charge said items were cooked/cooled on 10-29-23. Corrective Action-educated on 6 hour cooling timeframe and proper cooling procedures such as using smaller pans, using ice, and leaving lids off until cold. Provided cooling training handout. Embargoed approximately 10lbs of beans and 5lbs of taco meat (beef).

37: Observed numerous food items uncovered/unprotected in prep table cooler and in walk-in cooler.

41: Handle of pot used to scoop beans down in food product. Styrofoam cup without handle being used as scoop in salsa stored in walk-in cooler.

47: Observed food debris/splatter on equipment handles, outside of microwave and equipment doors in kitchen.

51: Women's restroom trash can lacks lid for proper feminine hygiene disposal.

53: Floors and walls in kitchen/dish machine room in poor condition.

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**Comments/Other Observations**

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: (IN) person in charge 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: (IN) Employees are observed using proper handwashing techniques at appropriate times and places.
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 9: (IN) Refer to source information
- 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.
- 13: (IN) All raw animal food is separated and protected as required.
- 14: (IN) All food contact surfaces of equipment and utensils cleaned and sanitized using approved methods.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: (IN) all cooking temps taken meet proper temperature and time requirements.
- 17: (NO) No TCS foods reheated during inspection.
- 19: (IN) All food temperatures taken meet normal operating range.
- 20: (IN) All food temperatures taken meet normal operating 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: (IN) Reminder and Disclaimer posted for items undercooked
- 24: (NA) A highly susceptible population is not served.
- 25: (NA) Establishment does not use any additives or sulfites on the premises.
- 26: (IN) All poisonous or toxic items are properly identified, stored, and used.
- 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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**Sources**

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

**Additional Comments**