

Establishment Name

Address

# TENNESSEE DEPARTMENT OF HEALTH

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

Permanent O Mobile Type of Establishment

O Temporary O Seasonal

Crossville City

Time in 11:14: AM AM / PM Time out 12:25: PM AM / PM

Inspection Date

04/04/2024 Establishment # 605312865 O Follow-up O Complaint

224 Peavine Road, Suite 101

Embargoed 0 O Preliminary

O Consultation/Other

SCORE

Purpose of Inspection **E**Routine Risk Category

Signature of Person In Charge

PH-2267 (Rev. 6-15)

Los Torito's of Crossville

О3

Follow-up Required 级 Yes O No Number of Seats 89

## FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

IN-in compliance OUT-not in compliance NA-not applicable NO-not observed						ed		0
Compliance Status				cos	R	WT		
	IN	OUT	NA	NO	Supervision			
1	0	Ħ			Person in charge present, demonstrates knowledge, and performs duties		0	5
	IN	OUT	NA	NO	Employee Health			
2	$\exists x$	0			Management and food employee awareness; reporting	0	0	
3	×	0			Proper use of restriction and exclusion		0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	*	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	
5	滋	0		0	No discharge from eyes, nose, and mouth	0	0	5
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	0	寒		0	Hands clean and properly washed	0	0	
7	鉱	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	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			Food in good condition, safe, and unadulterated	0	0	5
12	0	0	×	Required records available: shell stock tags, parasite destruction		0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	×	0	0		Food separated and protected	0	0	4
14	X	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	×	0			Proper disposition of unsafe food, returned food not re- served		0	2

					Compliance Status	cos	R	WT
	IN	оит	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	No.	0	0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	3%	Proper reheating procedures for hot holding	0	0	۰
	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	0	30	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	000		
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	M		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	255			Toxic substances properly identified, stored, used	0	0	٥
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

## als, and physical objects into foods.

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	×
	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	0	0	_
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	7
32	0	Plant food properly cooked for hot holding	0	0	г
33	惠	Approved thawing methods used	0	0	г
34	100	Thermometers provided and accurate	0	0	г
	OUT	Food Identification			
35	×	Food properly labeled; original container; required records available	0	0	Г
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	1
37	885	Contamination prevented during food preparation, storage & display	0	0	Г
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	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	Г
43	0	Single-use/single-service articles; properly stored, used	0	0	г
44	0	Gloves used properly	0	0	

pect	on	R-repeat (violation of the same code provision)			
		Compliance Status	COS	R	W
	OUT	Utensiis and Equipment			
45	羅	Food and norfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	羅	Warewashing facilities, installed, maintained, used, test strips	0	0	
47	黨	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	0	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	-
53	3%	Physical facilities installed, maintained, and clean	0	0	_
54	0	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items			Ī
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	- X	0	
58		Tobacco products offered for sale	0	0	
59		If tobacco products are sold, NSPA survey completed	0	0	

conspicuous manner. You have the right to request a h 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. n (10) days of the date of the

04/04/2024

Date Signal

04/04/2024

Date

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

Free food safety training classes are available each month at the county health department. RDA 629 ) 9314846196 Please call ( to sign-up for a class.

#### TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



#### Establishment Information

Establishment Name: Los Torito's of Crossville Establishment Number #: |605312865

Smoking observed where smoking is prohibited by the Act.

## 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.

Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature ( Fahrenhelt)					
Dish machine	Chlorine	200						

Equipment Temperature					
Description	Temperature ( Fahrenheit)				
Prep table	33				
Low boy	41				
Walk in cooler	41				
*Counter Cooler	50				

Food Temperature		
Description	State of Food	Temperature ( Fahrenheit)
Diced tomatoes-prep table	Cold Holding	33
Pico de gallo-prep table	Cold Holding	31
Beef-steam table	Hot Holding	195
Refried Beans-steam table	Hot Holding	154
Chicken-steam table	Hot Holding	152
Beef-low boy	Cold Holding	41
Shrimp-low boy	Cold Holding	41
Chicken-low boy	Cold Holding	41
*Cooked ground beef-on counter	Cooling	88
Salsa-walk in cooler	Cold Holding	41
Pork-walk in cooler	Cold Holding	41
Refried beans-walk in cooler	Cold Holding	41
Chicken-walk in cooler	Cold Holding	41
*Salsa- counter cooler	Cold Holding	50
Beef-off grill	Cooking	167

#### Observed Violations

Total # 15

Repeated #

- 1: No person in charge at establishment upon arrival, also establishment had multiple food borne illness risk factors. Corrective action-educated through out inspection, discussed food safety training and will send demonstration of knowledge fact sheet.
- 6: Observed employee talking on cell phone upon entry to kitchen. After employee stopped talking on phone he returned to food prep with out washing hands. Corrective action-stopped employee and advised to wash hands and change gloves. Also discussed educating on proper hand washing with PIC.
- 8: Hand washing sink in kitchen area is blocked by large metal container and buckets. Corrective action-containers were moved to clear area around hand sink.
- 18: Observed large metal container of beef left out on counter to cool, beef cooked at approximately 9:00. Operator does not know what time it entered cooling. Pan of beef was at 88 degrees after 2 hrs. and 45 minutes. Corrective action-advised PIC to reheat to 165 for a minimum of 15 seconds and then document the cooling process. Educated on proper cooling, will also email cooling fact sheet.
- 20: Observed counter cooler with salsa with temperature of \*50 degrees. PIC stated salsa was placed in counter cooler at 10:30 after being removed from walk in cooler. Corrective action-explained cold holding temperature of 41 degrees or below, PIC turned down cooler to 38 degrees. I advised to monitor salsa and if does not reach temperature of 41 degrees or less by 2:30 it must be discarded.
- 26: Observed white spray bottle in dish washing area with no label of contents. Operator advised it was Clorox. Corrective action-spray bottle labeled accordingly.
- 33: Observed beef thawing in plain water, discussed proper thawing processes with operator.
- 34: No thermometer inside walk in cooler
- 35: Observed large plastic container with three drawers not labeled with different ingredients.
- 37: Observed several foods under prep table not covered/protected in prep table.
- Also observed large pan with beef thawing next to hand sink not protected and plastic container with rice not covered/protected.
- 41: Scoop handle in chicken powder is down inside product.
- 45: Green cutting board broken, stained and pitted
- 46: Top of dish machine accumulated with debris
- 47: Food debris accumulated on shelves and equipment through out kitchen.

<sup>&</sup>quot;"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: Management is aware of employee health policy and symptoms and 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.
- 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.
- 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: All recorded temps in proper temp range
- 17: (NO) No TCS foods reheated during inspection.
- 19: 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.

**5**7:

58:

## Additional Comments

See last page for additional comments.

<sup>\*\*\*</sup>See page at the end of this document for any violations that could not be displayed in this space.

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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: Crab Orchard Source Type: Food IWC, Sysco, PFG Source: Source Type: Source: Source Type: Source: Source: Source Type: **Additional Comments** alexrey6913@gmail.com