



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
69

Establishment Name: Los Torito's of Crossville
Address: 224 Peavine Road, Suite 101
City: Crossville
Inspection Date: 04/04/2024
Establishment #: 605312865
Embargoed: 0
Risk Category: 03
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.)

Table with 2 main columns: Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination, Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods, Cooling and Holding, Date Marking, and Time as a Public Health Control, Consumer Advisory, Highly Susceptible Populations, Chemicals, Conformance with Approved Procedures.

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

GOOD RETAIL PRACTICES

Table with 2 main columns: Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, Compliance Status, Non-Smokers Protection Act.

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.

Signature of Person In Charge: [Signature] Date: 04/04/2024
Signature of Environmental Health Specialist: [Signature] Date: 04/04/2024

TENNESSEE DEPARTMENT OF HEALTH
 DIVISION OF ENVIRONMENTAL HEALTH
 FOOD INSPECTION DATA



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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	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 # 0

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.



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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.
- 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: Crab Orchard

Source Type: Food Source: IWC, Sysco, PFG

Source Type: Source:

Source Type: Source:

Source Type: Source:

Additional Comments

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