



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
68

Establishment Name: Chili's Grill # 491
Address: 755 Nw Broad St.
City: Murfreesboro
Inspection Date: 08/31/2022
Establishment #: 605106035
Embargoed: 0
Purpose of Inspection: Routine
Risk Category: O1
Number of Seats: 206

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

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: 08/31/2022
Signature of Environmental Health Specialist: [Signature] Date: 08/31/2022

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

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 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)

Equipment Temperature

Description	Temperature (Fahrenheit)

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Meatballs wic rack cooked yesterday	Cooling	55
Queso deheating on thermalizer	Reheating	123
Wic raw burgers	Cold Holding	40
Rice heat well	Hot Holding	162
Pico in cooler	Cold Holding	39
Soup chicken enchalada	Hot Holding	178
Queso reheating	Reheating	168
Ribs in drawer	Cold Holding	39

Observed Violations

Total # 12

Repeated # 0

- 1: Numerous violationd during the inspection. Had repeat violations.
- 8: No paper towels at the cook line hand sink
- 18: Meatballs cooked yesterday temped at 55 degrees F. Threw away 15 meatballs
- 26: Had numerous spray bottles not labeled and stored above clean glasses and on top of the dishwasher next to two open boxes of gloves
- 33: Thawing salmon in packaged without opening the packages.
- 36: Numerouse flies and gnats in the dry storage room.
- 37: Employees drink cups sitting outmon counters and cutting boards
- 42: Wet nesting on the drying lexon pans
- 45: White plastic containers have food debris around the lip of the container
- 47: Gaskets and insode tje reachin two door freezer are dirty
- 49: Spray hose hanging below the flood rim of the three comp sink
- 53: Floors and walls are dirty. Wic vents are dirty



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Comments/Other Observations

- 2: (IN): An employee health policy is available.
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 4: Had numerous cups without lids sitting on the counters and cutting boards.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 6: Original comment did not justify showing this item as OUT.
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 9: Gfs fresh pointe
- 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: (NO) No raw animal foods cooked during inspection.
- 17: (IN) All TCS foods are properly reheated for hot holding.
- 19: Great hot holding temps
- 20: Good coldholding temps
- 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: Menu review has advisory and notations
- 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: Source:

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Additional Comments

Discussed implementing a Risk Control Plan(RCP) in order to obtain active managerial control over repeated Priority Items. Advised operator I was available to assist with developing the RCP.
C00491@chilis.com