TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

N.	100	THE PARTY	A. C.														
Est	abis	hmen	t Nar		Chili's Grill # 491					Tur	n of	Establi	iehmu	Farmer's Market Food Unit @ Permanent O Mobile	۲	K	
Address 755 Nw Broad St.							. 19	AC UI	Colden	2011110	O Temporary O Seasonal						
City	,				Murfreesboro	01	1:2	20 F	M	A	M/P	мті	me o	ut 01:30; PM AM / PM			
		on Da	to.		02/05/2024 Establishment # 60510603				Emba	_							
			spect		ORoutine Bolow-up OComplaint			- 0 Pr			-			nsultation/Other			
				20011	01 122 03			04		<i>w</i> , <i>y</i>				up Required O Yes 🕅 No Number of	Caste	20	6
RUS	K Ca	tegon R	isk i		ors are food preparation practices and employee			a ma				y repo	ortec	to the Centers for Disease Control and Preve		20	<u> </u>
				as c	ontributing factors in foodborne illness outbreak	_		_									
		(14	ric de	algnat	FOODBORNE ILLNESS R ted compliance status (IK, OUT, HA, HO) for each numbered lite										egory.	,	
IN	≱in c	ompii	ance		OUT=not in compliance NA=not applicable NO=not observ Compliance Status	ed COS	L e)S=cor	recte	d on-s	site duri	ing ins	pection R=repeat (violation of the same code provis Compliance Status	ion)		WT
	IN	OUT	NA	NO	Supervision	1000	1 *		h	IN	ουτ	NA	NO	Cooking and Reheating of Time/Temperature	000	ĸ	
1	黨	0			Person in charge present, demonstrates knowledge, and	0	0	5	46					Control For Safety (TCS) Foods			
	IN	OUT	NA	NO	Employee Health					窟 0	00			Proper cooking time and temperatures Proper reheating procedures for hot holding	0	00	5
23	X	0			Management and food employee awareness; reporting Proper use of restriction and exclusion	8	0	5		IN	ουτ	NA	NO	Cooling and Holding, Date Marking, and Time as			
3		-	NA	NO	Good Hygienic Practices	-	0		18	12	0	0	0	Public Health Control Proper cooling time and temperature	0	o	
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	19	2	0	0	-	Proper hot holding temperatures	0	0	
5	XX IN		NA		No discharge from eyes, nose, and mouth Preventing Contamination by Hands	0	0		20 21	溢	8	8	0	Proper cold holding temperatures Proper date marking and disposition	8	8	5
6	邕			0	Hands clean and properly washed No bare hand contact with ready-to-eat foods or approved	0	-	5	22		0	X	0	Time as a public health control: procedures and records	0	0	
7	×		0	0	alternate procedures followed	0	0			IN	OUT	NA	NO	Consumer Advisory			
8		0 001	NA	NO	Handwashing sinks properly supplied and accessible Approved Source		0	2	23	×	0	0		Consumer advisory provided for raw and undercooked food	0	0	4
	黨		0	~	Food obtained from approved source Food received at proper temperature	8	00			IN	OUT	_	NO	Highly Susceptible Populations		_	
11	×	ŏ	_		Food in good condition, safe, and unadulterated	ŏ	ŏ	5	24	0	0	X		Pasteurized foods used; prohibited foods not offered	0	0	5
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	ουτ		NO	Chemicals			
13		OUT O		NO	Protection from Contamination Food separated and protected	0	0	4	25 26	0 笑		X	J	Food additives: approved and properly used Toxic substances properly identified, stored, used	0	읭	5
		ŏ			Food-contact surfaces: cleaned and sanitized		ŏ					NA	NO	Conformance with Approved Procedures	Ť	-	
15			_		Proper disposition of unsafe food, returned food not re-		_							Compliance with variance, specialized process, and			
	8	0			served	0	0	2	27	0	0	8		HACCP plan	0	0	5
	~	0			served	-	-							HACCP plan	0	0	5
	~	0				ontro	l the	e intr	oduc	tion	of	atho	gena	HACCP plan	0	0	5
	~	0		Goo	d Retail Practices are preventive measures to c	ontro COC	I the	intr arr	oduc	tion AG	of p	atho	gena	HACCP plan			
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PH-2267 (Rev. 6-15)	Free food safety training cla	RDA 629		
(19220) (Net. 0-10)	Please call () 6158987889	to sign-up for a class.	101.025

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

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Establishment Name: Chili's Grill # 491 Establishment Number # 605106035

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)						

-quipment l'emperature						
Decoription	Temperature (Fahrenheit)					

ecoription	State of Food	Temperature (Fahrenheit

Observed Violations	
Total # 2 Repeated # 0	
Repeated # 0	
37:	
45:	
45:	

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Chili's Grill # 491 Establishment Number : 605106035

Comments/Other Observations		
0: 1: 2: 3: 4: 5: 6: 7: 8: 9: 0: 1: 2: 3: 4: 5: 6: 7: 8: 9: 0: 1: 2: 3: 4: 5: 6: 7: 8: 9: 0: 1: 2: 3: 4: 5: 6: 7: 8: 9: 0: 1: 2: 3: 4: 5: 6: 7: 8: 9: 0: 1: 2: 3: 4: 5: 6: 7: 8: 9: 0: 1: 2: 3: 4: 5: 6: 7: 8: 9: 0: 1: 2: 3: 4: 5: 6: 7: 8: 9: 0: 1: 2: 3: 4: 5: 6: 7: 8: 9: 0: 1: 7: 8: 9: 0: 1: 7: 8: 9: 0: 1: 7: 8: 9: 0: 1: 7: 8: 9: 0: 1: 7: 8: 9: 0: 1: 7: 8: 9: 0: 1: 7: 8: 9: 0: 1: 7: 8: 9: 0: 1: 7: 8: 9: 0: 1: 7: 8: 9: 0: 1: 7: 8: 1: 7: 8: 9: 0: 1: 7: 8: 1: 7: 8: 7: 8: 1: 7: 8: 7: 7: 8: 7: 7: 8: 7: 7: 8: 7: 7: 8: 7: 7: 8: 7: 7: 7: 8: 7: 7: 7: 8: 7: 7: 8: 7: 7: 7: 8: 7: 7: 7: 8: 7: 7: 7: 7: 8: 7: 7: 7: 7: 7: 7: 7: 7: 7: 7		
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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.

Establishment Information

Establishment Name: Chili's Grill # 491

Establishment Number : 605106035

Comments/Other Observations (cont'd)

Additional Comments (cont'd) See last page for additional comments.

Establishment Information

Establishment Name: Chili's Grill # 491 Establishment Number # 605106035

Sources		
Source Type:	Source:	

Additional Comments