

Establishment Name

Address

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Chili's-BAR Permanent O Mobile Type of Establishment

8526 Highway 51 N. O Temporary O Seasonal

Millington Time in 12:25 PM AM / PM Time out 12:40: PM AM / PM City 01/14/2022 Establishment # 605191914 Embargoed 000 Inspection Date

日本 Follow-up Purpose of Inspection Routine O Complaint O Preliminary O Consultation/Other

Number of Seats 219 Risk Category О3 04 Follow-up Required O Yes 疑 No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

10	ê ∙in c	omplii	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		O	05=00	rrecte	d
匚					Compliance Status	cos	R	WT			Ξ
	IN	OUT	NA	NO	Supervision					IN	ŀ
1	盔	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	0	ł
	IN	OUT	NA	NO	Employee Health				17	ŏ	t
2	TX.	0			Management and food employee awareness; reporting	0	0				t
3	×	0			Proper use of restriction and exclusion	0	0	5		IN	ı
	IN	OUT	NA	NO	Good Hygienic Practices				18		Ť
4	*	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	19		İ
5	黨	0		0	No discharge from eyes, nose, and mouth	0	0	ů	20		
		OUT	NA	NO	Preventing Contamination by Hands				21	*	Ι
6	巡	0		0	Hands clean and properly washed	0	0		22	0	I
7	0	0	0	×	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5		IN	ł
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2	23	×	t
		OUT	NA	NO	Approved Source				L ²³		1
9	200	0			Food obtained from approved source	0	0			IN	I
10	0	0	0	×	Food received at proper temperature	0	0	١	24	833	T
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	[**	600	1
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	
	IN	OUT	NA	NO	Protection from Contamination				25		Ι
13	×	0	0		Food separated and protected	0	0	4	26	窦	Ι
14	0	X	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	I
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	I

Compliance Status						cos	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	寒	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	Proper reheating procedures for hot holding	0	0	٠
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18		0	0	×	Proper cooling time and temperature	0	0	
19	0	0	0	文	Proper hot holding temperatures	0	0	
20		0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	*
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	EK.	0	0		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	OUT	NA	NO	Chemicals			
25		0	X		Food additives: approved and properly used	0	0	5
26	黨	0			Toxic substances properly identified, stored, used	0	0	,
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	0		Compliance with variance, specialized process, and HACCP plan	0	0	5

res to control the introduction of pathoge s, chemicals, and physical objects into foods.

L PRACTICES

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	W
	OUT	Safe Food and Water			
28	0	Pasteurized eggs used where required	0	0	Г
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	
32	0	Plant food properly cooked for hot holding	0	0	г
33	0	Approved thawing methods used	0	0	г
34	0	Thermometers provided and accurate	0	0	г
	OUT	Food Identification	1	Ť	۰
35	×	Food properly labeled; original container; required records available	0	0	Γ
	OUT	Prevention of Feed Contamination			
36	0	Insects, rodents, and animals not present	0	0	Г
37	338	Contamination prevented during food preparation, storage & display	0	0	Г
38	0	Personal cleanliness	0	0	г
39	126	Wiping cloths; properly used and stored	0	0	Т
40	0	Washing fruits and vegetables	0	0	г
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	Г
42	1XX		0	0	г
43	0	Single-use/single-service articles; properly stored, used	0	0	Н
44		Gloves used properly	0	0	Н

		Compliance Status	COS	R	W
45	涎	Food and norifood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	凝	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	2
49	黨	Plumbing installed; proper backflow devices	0	0	- 2
50	0	Sewage and waste water properly disposed	0	0	2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	1
52	×	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	2%	Physical facilities installed, maintained, and clean	0	0	1
54	羅	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items	Т		
55	0	Current permit posted	0	0	Г
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	100	0	
58		Tobacco products offered for sale	0	0	١
59		If tobacco products are sold, NSPA survey completed	0	0	

ous manner. You have the right to request a l ten (10) days of the date of the

01/14/2022

01/14/2022

Date

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

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information				
Establishment Name: Chilli's- BAR				
Establishment Number # [605191914				
W004.0 T. I. I.	#57 : #H !!			
NSPA Survey - To be completed if Age-restricted venue does not affirmatively res		e facilities at all times to		
twenty-one (21) years of age or older.	that access to its buildings o	r facilities at all times to	persons wno are	
Age-restricted venue does not require each per	rson attempting to gain entry	to submit acceptable for	orm of identification.	
"No Smoking" signs or the international "Non-S	moking" symbol are not con	spicuously posted at ev	ery entrance.	
Garage type doors in non-enclosed areas are r	not completely open.			
Tents or awnings with removable sides or vent	s in non-enclosed areas are	not completely removed	d or open.	
Smoke from non-enclosed areas is infiltrating in	nto areas where smoking is	prohibited.		
Smoking observed where smoking is prohibited	i by the Act.			
Warnershing Info				
Warewashing Info	Sanitizer Type	PPM	Temperature (Fah	ranhalfi
madriilo Halifo	Cumuzer 13pc		Tomporataro (run	il officially
Equipment Temperature				
Description			Temperature (Fah	renhelt)
Food Temperature				
Description		State of Food	Temperature (Fah	renhelt)
			1	

Observed Violations							
Total # 11							
Repeated # ()							
14: Correct							
No defect points returned due to not correcting within ten days.							
35:							
37:							
39:							
42:							
45:							
47:							
49:							
143. 150.							
52:							
53:							
54:							

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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): An employee health policy is available.
- 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: (NO) No workers present during inspection.
- 7: (NO) No food workers present during the inspection.
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 9: Svsco
- 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.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: (NO) No raw animal foods cooked during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: (NO) TCS food is not being held hot during inspection.
- 20: Cold foods held at proper temp.
- 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: Consumer advisor located on menu.
- 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.

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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Source:
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d due to not replacing within ten days.