

Establishment Name

Inspection Date

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

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O Farmer's Market Food Unit Chili's Grill & Bar #1309 Remanent O Mobile Type of Establishment

1921 Gunbarrel Rd. O Temporary O Seasonal Address

Chattanooga Time in 01:50 PM AM / PM Time out 02:40; PM City 05/03/2022 Establishment # 605196478

Embargoed 10 **K**Routine O Follow-up O Complaint O Preliminary O Consultation/Other Purpose of Inspection

Number of Seats 281 Risk Category О3 04 Follow-up Required 级 Yes O No

ase Control and Prevention

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

status (IN, OUT, HA, HO) for each numb

-	N≃in o	compli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		8	\$=co	rrecte	d on-si	te duri	ng ins	pection R*repeat (violation of the same code provisi
					Compliance Status	cos	R	WT						Compliance Status
	IN	OUT	NA	NO	Supervision					IN	оит	NA	NO	Cooking and Reheating of Time/Temperature
17	6=2	_		_	Person in charge present, demonstrates knowledge, and	_		$\overline{}$						Control For Safety (TCS) Foods
יו	黨	0			performs duties	0	0	5	16	凝	0	0	0	Proper cooking time and temperatures
	IN	OUT	NA	NO	Employee Health				17	0	0	0	X	Proper reheating procedures for hot holding
2	DK	0			Management and food employee awareness; reporting	0	0							Cooling and Holding, Date Marking, and Time as
3	×	0			Proper use of restriction and exclusion	0	0	•		IN	OUT	NA	NO	a Public Health Control
	IN	OUT	NA	NO	Good Hygienic Practices				18	0	0	0	X	Proper cooling time and temperature
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0		19		0	0	0	Proper hot holding temperatures
5	黨	0			No discharge from eyes, nose, and mouth	0	0	Ů	20		×	0		Proper cold holding temperatures
	IN	OUT	NA	-	Preventing Contamination by Hands				21	*	0	0	0	Proper date marking and disposition
6	黨	0		0	Hands clean and properly washed	0	0	.	22	0	l٥l	×	0	Time as a public health control: procedures and records
١,	釵	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	lol	۰		-	-			
-	-	-	_	_	alternate procedures followed	-	-	_	\vdash	IN	OUT	NA		Consumer Advisory
8	55	0	NA	NO	Handwashing sinks properly supplied and accessible Approved Source	0	0	2	23	×	0	0		Consumer advisory provided for raw and undercooked food
9	_	_	NA.	NO		_	О	-	\vdash	IN	ОИТ	NA	NO	Highly Susceptible Populations
_	黨	0	_	1.000	Food obtained from approved source	0	8		\vdash	IIN	001	NA	NO	righty susceptible repulations
10	0	0	0	13%	Food received at proper temperature Food in good condition, safe, and unadulterated	0	8	5	24	0	0	333		Pasteurized foods used; prohibited foods not offered
μ.		-	0.0	_	Required records available: shell stock tags, parasite	_	-	Ť	\vdash					
12	_	0	×	0	destruction	0	0			IN	ОUТ	NA	NO	Chemicals
			NA	NO	Protection from Contamination				25		0	3%		Food additives: approved and properly used
	篾		0		Food separated and protected	0	_	4	26	0.0	0			Toxic substances properly identified, stored, used
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO	Conformance with Approved Procedures
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×		Compliance with variance, specialized process, and HACCP plan

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			GO	OD R	141	AIL	PRA	eric	ES .			
OUT=not in compliance COS=corrected on-site during inspection R-repeat (violation of the same code provision)												
		Compliance Status	COS	R	W	Т			Compliance Status	COS	R	WT
	OUT	OUT Safe Food and Water						OUT	Utensiis and Equipment			
28		Pasteurized eggs used where required	0	0	1	7.1	45	0	Food and nonfood-contact surfaces cleanable, properly designed,	0	0	4
29		Water and ice from approved source	0	0	2		40	_	constructed, and used		Ŭ	
30		Variance obtained for specialized processing methods	0	0	1		46	0	Warewashing facilities, installed, maintained, used, test strips	0	o	4
	OUT Food Temperature Control					70	-	Werewasting facilities, illistaties, illiatines, uses, test surps				
31	0	Proper cooling methods used; adequate equipment for temperature	0	0	2		47	200	Nonfood-contact surfaces clean	0	0	1
"	١,	control		١٣	۱'	ш		OUT	Physical Facilities			
32	0	Plant food properly cooked for hot holding	0	0	1	11	48	0	Hot and cold water available; adequate pressure	0	0	2
33	0	Approved thawing methods used	0	0	1	1	49	0	Plumbing installed; proper backflow devices	0	0	2
34	0	Thermometers provided and accurate	0	0	1	7.	50	0	Sewage and waste water properly disposed	0	0	2
	OUT	Food Identification					51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	1
35	0	Food properly labeled; original container; required records available	0	0	1	7	52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
	OUT Prevention of Food Contamination		1	53	0	Physical facilities installed, maintained, and clean	0	0	1			
36	0	Insects, rodents, and animals not present	0	0	2		54	0	Adequate ventilation and lighting; designated areas used	0	0	1
37	0	Contamination prevented during food preparation, storage & display	0	0	1	7	OUT Administrative Items					
38	0	Personal cleanliness	0	0	1	11	55	0	Current permit posted	0	О	_
39	0	Wiping cloths; properly used and stored	0	0	1	11	56	0	Most recent inspection posted	0	0	۰
40		Washing fruits and vegetables	0	0	1	7.	${}^{-}$		Compliance Status	YES	NO	WT
	OUT Proper Use of Utensils				1			Non-Smokers Protection Act		_		
41	120	In-use utensils; properly stored	0	0	1	7	57		Compliance with TN Non-Smoker Protection Act	X	0	$\overline{}$
42	100	Utensils, equipment and linens; properly stored, dried, handled	0	0	1	7	58		Tobacco products offered for sale	0	0	0
43	0	Single-use/single-service articles; properly stored, used	0		1	_	59		If tobacco products are sold, NSPA survey completed	0	0	
44	0	Gloves used properly	0	0	1							

You have the right to request a h ten (10) days of the date of th

Date Signature of Environmental Health Specialist Signature of Person In Charge

05/03/2022

05/03/2022 Date

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

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Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15) RDA 629) 4232098110 Please call (to sign-up for a class.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Chili's Grill & Bar #1309

Establishment Number # | 605196478

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)					
Dishmachine Sani bucket	Chlorine QA	100 200						

Equipment Temperature				
Description	Temperature (Fahrenheit)			
Salad cooler	52			

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Chicken	Cooking	167
Raw chicken-prep top	Cold Holding	38
Sliced tomatoes-prep top	Cold Holding	34
Egg rolls 2 dr reach in	Cold Holding	38
Burger bites-cold drawers	Cold Holding	39
Chicken wings-prep top	Cold Holding	36
Cooked chicken-cold drawers	Cold Holding	40
Diced tomatoes-salad prep	Cold Holding	49
Corn salad-salad prep	Cold Holding	52
Ranch dressing-salad prep	Cold Holding	52
Raw steak-walk in	Cold Holding	41
Egg roll-walk in	Cold Holding	28
Burger bites-walk in	Cold Holding	40
Ranch dressing-waitress area	Cold Holding	39
Raw chicken-walk in	Cold Holding	40

Observed Violations
Total# 4
Repeated # ()
20: Salad cooler is holding at 52F ambient, with TCS foods holing at 48-52F. Maintenance was contacted for repairs. TCS foods in unit were discarded by manager, and ice will be used to maintain temperature in unit until it is holding at 41F or below.
41: Ice scoop at soda machine area is buried in ice (including handle). Store ice scoop in a manner that prevents contamination of ice. 42: Knives on "clean" knife magnet observed with accumulated food debris. Ensure knives are clean and sanitized prior to placing in clean storage area. 47: Accumulated food debris observed inside microwaves near pasta area. Clean on a more routine basis to prevent contamination.

^{***}See page at the end of this document for any violations that could not be displayed in this space.

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Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 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: (IN) Observed proper handwashing by employees.
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 9: (IN) Food obtained from approved source
- 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: (IN) All raw animal foods cooked to proper temperatures.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: (IN) Hot holding temperatures are held at 135F or above
- 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: 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.
- 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.

Establishment Name: Chili's Grill & Bar #1309					
Establishment Number: 605196478					
Comments/Other Observations (cont'd)					
Johnnesta Guier Gusti rations (Goin G)					
Additional Comments (cont'd)					
See last page for additional comments.					

Establishment Information

Establishment Information Establishment Name: Chili's Grill & Bar #1309 Establishment Number # 605196478 Sources Source Type: Food Gordon Source: Food Source Type: Fresh Point Source: Source Type: Water Source: Water is from approved source

Source:

Source:

Additional Comments

Source Type:

Source Type:

Discussed preparation of southwest egg rolls and burger bites with manager onsite today. Burger bites are cooked to order and egg rolls are cooked to order, and may hot hold at peak times for up to 30 min and then discarded. Egg rolls arrive premade and frozen. They are thawed in walk in and then transferred to cook line cooler until prepared. Approx 300 egg rolls prepared on 4/29 and approx 240 burger bites prepared on 4/29 with no reort of illness at facility.