

**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	Chlorine	100	
Sani bucket	QA	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 # 0

20: Salad cooler is holding at 52F ambient, with TCS foods holding 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.

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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.

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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:	Food	Source:	Gordon
Source Type:	Food	Source:	Fresh Point
Source Type:	Water	Source:	Water is from approved source
Source Type:		Source:	
Source Type:		Source:	

Additional Comments

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 report of illness at facility.