TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

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Esta	bist	hmen	t Nar		Chili's Grill & Bar #455					_				Farmer's Market Food Unit Ø Permanent O Mobile			
Add					509 Northgate Mall Road				_	Тур	xe of t	Establi	shme	O Temporary O Seasonal			
City					Chattanooga	02	2:3	0 P	M	A	M/P	и та	me or	at 03:30; PM AM / PM			
					09/23/2021 Establishment # 60510447					-	d 0		110 01				
		on Da	spect					_						nsultation/Other			
								O Pre	saman	ary		-				10	1
Risk	Cat	legor,			O1 X2 O3 ors are food preparation practices and employee	beha		04 8 mo	st co	m	nonly			up Required O Yes 🔣 No Number of S I to the Centers for Disease Control and Preven		10	±
					ontributing factors in foodborne illness outbreak												
		(11	ırk de	elgnet	FOODBORNE ILLNESS Ri ed compliance status (IH, OUT, HA, HO) for each numbered Her										egory.		
IN	⊧in c	ompii	ance		OUT=not in compliance NA=not applicable NO=not observ		_		S=cor	recte	d on-s	ite duri	ing ins	pection R=repeat (violation of the same code provisi		_	
	IN	OUT	NA	NO	Compliance Status Supervision	COS	R	WT	Ь					Compliance Status Cooking and Reheating of Time/Temperature	COS	R	WT
\rightarrow	展	0			Person in charge present, demonstrates knowledge, and	0	0	5		IN		NA		Control For Safety (TCS) Foods			
	IN	OUT	NA	NO	Employee Health	-		-		<u>2</u> 0	0	0		Proper cooking time and temperatures Proper reheating procedures for hot holding	8	응	5
		0			Management and food employee awareness; reporting		2	5		IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as			
_	炭 IN	O OUT	NA	NO	Proper use of restriction and exclusion Good Hygienic Practices	0	0	_	18	0	0	0	<u>8</u> 4	Proper cooling time and temperature	0	0	
4	20	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	19	X	0	0		Proper hot holding temperatures	0	0	
	嵐 IN		NA		No discharge from eyes, nose, and mouth Preventing Contamination by Hands	0	0	_	20 21	100	8	8	0	Proper cold holding temperatures Proper date marking and disposition	8	윙	5
_	×			_	Hands clean and properly washed No bare hand contact with ready-to-eat foods or approved	_	0			0	0	0	箴	Time as a public health control: procedures and records	0	0	
	鬣	0	0	0	alternate procedures followed	0	0	Ľ		IN	OUT	NA	NO	Consumer Advisory			
		애	NA	NO	Handwashing sinks properly supplied and accessible Approved Source	0	0	2	23	X	0	0		Consumer advisory provided for raw and undercooked food	0	0	4
9 10	高	0	0	-	Food obtained from approved source Food received at proper temperature	8	0			IN	OUT		NO	Highly Susceptible Populations			
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	24	0	0	×		Pasteurized foods used; prohibited foods not offered	0	٥	5
	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	OUT			Chemicals			
		0UT O	NA	NO	Protection from Contamination Food separated and protected	0	ा	4	25 26	0	8	X		Food additives: approved and properly used Toxic substances properly identified, stored, used	0	읭	5
					Frederichten der eine der einder der der bland					_		-			<u> </u>		
14	义	0	0	1	Food-contact surfaces: cleaned and sanitized		0	5		IN	-	NA	NO	Conformance with Approved Procedures		_	
14 15	义	0	0	1	Pood-contract suffaces: cleaned and santized Proper disposition of unsafe food, returned food not re- served	0	0	5 2	27	0	-	NA X	NO	Compliance with variance, specialized process, and HACCP plan	0	0	5
14	义	0	0		Proper disposition of unsafe food, returned food not re-	0	0	2	27 duc	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5
14	义	0	0	Goo	Proper disposition of unsafe food, returned food not re- served d Retail Practices are preventive measures to ce	0 ontro	O I the D R	2 intro	L PR	O tion	0 of p	笑 atho		Compliance with variance, specialized process, and HACCP plan , chemicals, and physical objects into foods.	0	0	5
14	<u>2</u>	0	0	Goo	Proper disposition of unsafe food, returned food not re- served d Retail Practices are preventive measures to con- f=not in compliance COS=compliance Status	O ontro	O I the D R	2 intro	L PR	O tion	o of p	笑 atho		Compliance with variance, specialized process, and HACCP plan , chemicals, and physical objects into foods. R-repeat (violation of the same code provision) Compliance Status			5 WT
14	<u>2</u>	0		Goo 00	Proper disposition of unsafe food, returned food not re- served d Retail Practices are preventive measures to con- finite in compliance COS=correction Compliance Status Safe Food and Water	O ontro cted o COS	0 the n-site R	2 intro auAl during WT	inspe	O tion ction	o of p rCl ड	义 atho	gena	Compliance with variance, specialized process, and HACCP plan , chemicals, and physical objects into foods. R-repeat (violation of the same code provision)	cos	R	
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	Additional food safety information can be found on our website, http://tn.gow/health/article/eh-foodservic	e ****
PH-2267 (Rev. 6-15)	Free food safety training classes are available each month at the county health department. Please call () 4232098110 to sign-up for a class.	RDA 629

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information Establishment Name: Chili's Grill & Bar #455 Establishment Number #: 605104473

Age-restricted venue does not affirmatively restrict access to its buildings or facilities at all times to persons who are	
Age-restricted venue does not ammatively 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)	
Sani bucket	Quat	300		
Dish machine	Chlorine	100		

Equipment l'emperature	
Description	Temperature (Fahrenheit)

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Cut lettuce	Cold Holding	41
Pico	Cold Holding	38
Cut toms	Cold Holding	39
Chicken	Cold Holding	40
Chili	Hot Holding	168
Queso	Hot Holding	157
Raw chx	Cold Holding	39
Chicken	Hot Holding	145
Salsa	Cold Holding	41
Raw burger	Cold Holding	38
Mac	Cold Holding	39
Chx	Cold Holding	38
Raw beef	Cold Holding	38
Ench soup	Hot Holding	188
Pot soup	Hot Holding	167

Observed Violations

Total # 3

Repeated # ()

34: Missing thermometers in reach in coolers.

47: Build up of ice on walkin freezer door. 54: Build up in hood.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Chili's Grill & Bar #455

Establishment Number: 605104473

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: Hands washed. Good handwashing observed between glove changes and when changing tasks.
- 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: Approved

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: See recorded food temperatures
- 20: See recorded food temperatures
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (NO) Time as a public health control is not being used during the inspection.
- 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.

Establishment Information

Establishment Name: Chili's Grill & Bar #455 Establishment Number : 605104473

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Chili's Grill & Bar #455

Establishment Number # 605104473

Sources				
Source Type:	Food	Source:	Gfs, freshpoint	
Source Type:	Water	Source:	Tnam	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		

Additional Comments