## **TENNESSEE DEPARTMENT OF HEALTH** FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

55		47	155															
10		794	and the second															
Eet	hiel	hmer	t Na		Chili's Grill & Bar #107										O Fermer's Market Food Unit	<b>}</b> (	Ś	
Add					5637 Brainerd Rd.					_	Тур	e of E	Establi	shme	O Temporary O Seasonal		J	
					Timo in	12	<u>,.3</u>	8 F	- M		4/04	а ть		12:46; PM_ AM / PM				
					08/11/2023 Establishme						-	d <u>0</u>		ne or	<u></u> AM/PM			
		on Da	ste ispec		Routine O Follow-up	O Complaint			- O Pro					0.000	nsuitation/Other			
				DON		03			04	PARTARY	ary					er of Court	14	11
NOSA	Cat	tegor R				ces and employee		vior	s mo				repo	rtec	to the Centers for Disease Control and P			**
				as c			_					_			control measures to prevent illness or inju	ry.		
		(11	ırk de	algne		ORNE ILLNESS RI									INTERVENTIONS ach item as applicable. Deduct points for category or s	ubcategory	r.)	
IN	⊧in c	ompii	ance		OUT=not in compliance NA=not applic Compliance Status	able NO=not observe	d COS	L D I		S=cor	recte	d on-si	ite duri	ng ins	pection R=repeat (violation of the same code Compliance Status		रा ह	WT
	IN	OUT	NA	NO	Supervision		000	<u> </u>		h	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperate	_	<u> </u>	
1	鬣	0		-	Person in charge present, demonstra	tes knowledge, and	0	0	5	16	1	0	0		Control For Safety (TCS) Foods Proper cooking time and temperatures			
			NA	NO	performs duties Employee Hea						0	ŏ	ŏ		Proper reheating procedures for hot holding	ŏ	°	5
	훐	0			Management and food employee awa Proper use of restriction and exclusio		0	0	5		IN	оυт	NA	NO	Cooling and Holding, Date Marking, and Tim a Public Health Control	• • •		
	IN	OUT	NA	NO	Good Hygienic Prac						ĸ	0	0		Proper cooling time and temperature	0	0	_
	区区				Proper eating, tasting, drinking, or tob No discharge from eyes, nose, and m		0	0	5	19	高度	0	0		Proper hot holding temperatures Proper cold holding temperatures	0	8	1
		OUT	NA	NO	Preventing Contamination Hands clean and properly washed	on by Hands		0		21	22	0	0	-	Proper date marking and disposition	0	0	1 *
_		ō	0	ŏ	No bare hand contact with ready-to-e	at foods or approved	ō	ŏ	5	22	-	0	×		Time as a public health control: procedures and rec	rds O	0	
8	20	0			alternate procedures followed Handwashing sinks properly supplied			0	2	23	N	OUT	NA	NO	Consumer Advisory Consumer advisory provided for raw and undercook	o bi	0	4
	IN 嵐		NA	NO	Approved Sour Food obtained from approved source		0	0			IN	OUT	-	NO	food Highly Susceptible Populations		1-	
10	0 ※	0	0	122	Food received at proper temperature Food in good condition, safe, and una		8	8	5	24	0	0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	0	ō	×	0	Required records available: shell stop		ō	ŏ		H	IN	OUT	NA	NO	Chemicals		-	-
				NO	Protection from Conta	mination				25	0	0	X		Food additives: approved and properly used	0	0	5
		00			Food separated and protected Food-contact surfaces: cleaned and s	sanitized		0	4	26	N IN	O OUT	NA	NO	Toxic substances properly identified, stored, used Conformance with Approved Procedures		0	1.
15			-		Proper disposition of unsafe food, reb served				2	27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5
			_	Goo		ive measures to co	ntro	l the	intr	oduc	tion	ofp	atho	gens	, chemicals, and physical objects into foo	is.	-	-
							GOO					-		_				
				00	Tenot in compliance Compliance Status	COS=corre	cted o		during						R-repeat (violation of the same code prov Compliance Status		s p	WT
	_	OUT	_		Safe Food and Water						0	UT			Utensils and Equipment			
2	_				d eggs used where required ice from approved source		0	0	2	4	5 (				nfood-contact surfaces cleanable, properly designed and used	0	0	1
3	-	0	Vari	ance o	btained for specialized processing me Food Temperature Contr		0	0	1	4	6 (	<b>o</b>  v	Varews	ashin	g facilities, installed, maintained, used, test strips	0	0	1
3	1	黨			bling methods used; adequate equipm	ent for temperature	0	0	2	4		-	lonfoo	d-cor	tact surfaces clean	0	0	1
3	2	0	cont Plan		properly cooked for hot holding		0	0	1	4	_	UT D H	ot and	l cold	Physical Pacilities water available; adequate pressure	0	10	2
3	_				thawing methods used eters provided and accurate		0	0	1	49	_				talled; proper backflow devices waste water properly disposed	0	_	_
	-	OUT		- North	Food Identification		Ŭ		_	5	_	-			is: properly constructed, supplied, cleaned	0	-	
3	5	0	Foo	d prop	erly labeled; original container; require	ed records available	0	0	1	5	2	<b>0</b>   G	larbag	e/refi	use properly disposed; facilities maintained	0	0	1
_		OUT			Prevention of Feed Contami	nation				5		_			lities installed, maintained, and clean	0	+ - ·	<u> </u>
3	_	0	Inse	cts, ro	dents, and animals not present		0	0	2	5	+-	-	dequa	de ve	ntilation and lighting; designated areas used	0	0	1
3					ition prevented during food preparatio	n, storage & display	0	0	1			UT			Administrative items		1.0	
3	_	-			leanliness ths: properly used and stored		0	0	1	5	_				nit posted inspection posted	8	0	•
4	-	O OUT	_	hing f	ruits and vegetables		0	0	1			_	_	_	Compliance Status	YE	8 NO	WT
4	1	0	In-us		Proper Use of Utensils nsils; properly stored			0		5					Non-Smokers Protection Act with TN Non-Smoker Protection Act	23	0	1.
4	_				quipment and linens; properly stored, /single-service articles; properly store			0	1	54 55	5				ducts offered for sale oducts are sold, NSPA survey completed		0	
	4	0	Glov	ves us	ed properly			0	_									
servi	ce et	stabli	shme	nt perm	sit. Items identified as constituting immine	ent health hazards shall be	e corre	cted i	mmedi	ately	or ope	ration	is shall	ceas	Repeated violation of an identical risk factor may result i e. You are required to post the food service establishmen	permit in a	cons	picuous
r opg	ner a	nd po			recent inspection report in a conspicuous 14-703 68-14-706, 61-14-708, 85 14-709, 68-				t a her	ring r	egard	ing thi	is repo	nt by f	lling a written request with the Commissioner within ten (1	)) days of t	he dat	e of this
[]		_	1			08/1	1/2	023	3		<	$\leq$		<		08/	11/:	2023
Sig	natu	re of	Pers	son In	Charge			_	Date	Sig	natu	re of	Envir	onme	ental Health Specialist			Date

Signature of	of Person	In Charge
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08/11/2023	112/11/2023
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SCORE

Date

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

PH-2267 (Rev. 6-15)	Free food safety training cla	RDA		
(Net: 0-15)	Please call (	) 4232098110	to sign-up for a class.	104.025

#### TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



#### Establishment Information Establishment Name: Chili's Grill & Bar #107 Establishment Number # 605040378

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 wenty-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.	
Sarage 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)							

Equipment Temperature			
Description	Temperature (Fahrenheit)		

Food Temperature	State of Food	Temperature ( Fahrenheit

Observed Vio			
fotal # 3			
Repeated # ()			
31:			
39:			
53:			

#### TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



#### Establishment Information

Establishment Name: Chili's Grill & Bar #107 Establishment Number: 605040378

Comments/Other Observations		
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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 & Bar #107 Establishment Number : 605040378

Comments/Other Observations (cont'd)

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

#### Establishment Information

Establishment Name: Chili's Grill & Bar #107 Establishment Number #: 605040378

Sources		
Source Type:	Source:	
Additional Comments		

New bottle chlorine added and now 50