



**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)

***Food Temperature***

Description	State of Food	Temperature ( Fahrenheit)
Diced tomatoes-prep top #1	Cold Holding	38
Cooked chicken-prep top #2	Cold Holding	41
Coleslaw-prep top #2	Cold Holding	32
Chili	Hot Holding	150
Rice	Hot Holding	152
Cut tomatoes-prep top #3	Cold Holding	38
raw chicken-cold drawerss	Cold Holding	38
Sliced tomatoes-prep top #4	Cold Holding	39
Fried chicken	Hot Holding	106
Fried egg rolls	Hot Holding	123
Cooked chicken-prep top #5	Cold Holding	41
Raw chicken-prep top 6	Cold Holding	40
Raw steak-cold drawers	Cold Holding	41
Raw ground beef-cold drawers	Cold Holding	40
Deli turkey-prep top by stove	Cold Holding	38

### Observed Violations

Total # 3

Repeated # 0

19: Wings and egg rolls holding at 106 and 123F on cookline. Manager stated employee likely forgot to set timer for holding and discarded items. Keep food hot at 135F for hot holding, or designate standard operating procedures for using "time as a public health control/time in lieu of temperature".

42: Discontinue stacking wet dishes in storage area.

47: General cleaning is needed in hard to reach areas- under/behind equipment, in between equipment (grease build up), in motor area on prep unit that has door missing (food debris). 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: 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: 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: (NO) No raw animal foods cooked during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: Proper cooling of wings in walk in
- 20: Cold holding temperatures are held at 41F or below
- 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.***

<b>Establishment Information</b>	
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**Sources**

Source Type:	Food	Source:	Gordon Food Service
Source Type:	Water	Source:	Water is from approved source
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

**Additional Comments**

Manager stated cutting boards are in process of being replaced