TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

뛗	Research A																			
1																				
Establishment Name				Type of Establishment O Fermen's Market Food Unit E Permanent O Mobile								3								
Address 1921 Gunbarrel Rd.								Typ	xe of E	stabli	shme	O Temporary O Seasonal								
City Chattanooga Time in 01:45 PM AM / PM Time out 03:00: PM AM / PM																				
	pection Date <u>IZ/IS/ZUZI</u> Establishment # 005190478 Embargoed <u>IU</u> pose of Inspection <u>Routine</u> O Follow-up O Complaint O Preliminary O Consultation/Other																			
				0011	-	SE2	03			04	///////////////////////////////////////	ary		-			nber of Se		281	1
ROSP	Ca	legon R	·	fact	O 1 ors are food pre			beha			st co	min	only			up Required X Yes O No Nu I to the Centers for Disease Control and			201	
	as contributing factors in foodborne illness outbreaks. Public Health Interventions are control measures to prevent illness or injury.																			
	FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS (Mark designated compliance status (IN, OUT, NA, NO) for each numbered Hem. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)																			
IN	⊨in c	ompii	ance			nce NA=not applicable	NO=not observe	ed COS			\$=cor	recte	d on-si	ite duri	ng ins	pection R=repeat (violation of the same co Compliance Status		i) :05	<u>.</u>	WT
h	IN	OUT	NA	NO	Com	Supervision			- 1		h	IN	OUT	NA	NO	Cooking and Reheating of Time/Tempera	_		~1	
1	黨	0				present, demonstrates kr	owledge, and	0	0	5	16					Control For Safety (TCS) Foods		<u></u>	~	
	IN.	OUT	NA	NO	performs duties	Employee Health				_		00	00	0		Proper cooking time and temperatures Proper reheating procedures for hot holding		8	8	5
		0				food employee awarenet	ss; reporting		믱	5		IN	оυт	NA	NO	Cooling and Holding, Date Marking, and T	ime as			
\rightarrow	10 10	OUT	NA	NO	,	iction and exclusion od Hygienic Practice		0	0	_	18	RX.	0	0	0	a Public Health Control Proper cooling time and temperature		oT		
4	X	0	-	1114		ing, drinking, or tobacco		0	0		19	õ	125	0	-	Proper hot holding temperatures		0	ठ	
5	1	0 OUT	NA			eyes, nose, and mouth ing Contamination by	Manda	0	0	_		14	00	8	~	Proper cold holding temperatures Proper date marking and disposition		8	2	5
	10	0	-		Hands clean and p		manus	0	0		22		ō	×		Time as a public health control: procedures and n			ŏ	
7	×	0	0	0	No bare hand cont alternate procedure	act with ready-to-eat foo es followed	ds or approved	0	0	5	-	-	OUT			Consumer Advisory	cords	<u> </u>	<u> </u>	
8	×	0		110		s properly supplied and a	accessible	0	0	2	23	×	0	0		Consumer advisory provided for raw and underco	oked	0	৹	4
		ол О	NA	NO	Food obtained from	Approved Source		0	0	-	H	IN	OUT		NO	food Highly Susceptible Populations	_	- 1	- 1	
10	0	0	0	×	Food received at p	roper temperature		0	ত	5	24	0	0	88		Pasteurized foods used; prohibited foods not offer	red	οT	৹	5
	<u>米</u>	0	×	0		ition, safe, and unadulte available: shell stock tag		0	0	°	H	IN	OUT	-	20	Chemicais		- 1	-	_
				NO	destruction	tion from Contamina	tion	0	0	_	25	0		X		Food additives: approved and properly used		oT	<u>त</u>	
13	X	0	0	no	Food separated an				0		26	Ř	ŏ		ļ	Toxic substances properly identified, stored, used		ŏ	ŏ	5
14	×	0	0			ces: cleaned and sanitiz		0	0	5		IN	OUT	NA		Conformance with Approved Procedu		_	_	
15	×	0			Proper disposition served	of unsafe food, returned	food not re-	0	0	2	27	0	0	黨		Compliance with variance, specialized process, a HACCP plan	nd	0	0	5
				Goo	d Retail Practic	es are proventive o	negatives to cr	atro	l the	inter	Muc	tion	of a	atho		, chemicals, and physical objects into f	unde.			
				_		ies are presentine a				TAI				_	g e int	, chemicals, and physical objects into h				
				00	T=not in compliance		COS=corre	icted o	n-site	during			IGR	•		R-repeat (violation of the same code pr				
	_	OUT	_			Food and Water		COS	R	WT		10	UTI			Compliance Status Utensils and Equipment	0	:05	R	WT
2	8	0	Past	eurize	d eggs used where	required		0	0	1	4		_	ood ar	nd no	nfood-contact surfaces cleanable, properly design	ed,	0	0	1
2	_				lice from approved obtained for special	source ized processing methods		8	0	2	\vdash	+	- 0			and used		-	+	
		OUT				mperature Control				_	4		_			g facilities, installed, maintained, used, test strips		-	이	1
3	1	0	Prop		oling methods used	; adequate equipment fo	r temperature	0	0	2	47	_	≌ N UT	lonfoo	d-cor	htact surfaces clean Physical Facilities		0	0	1
3	2				properly cooked for	r hot holding				1	41	_	_	lot and	i cold	I water available; adequate pressure	-	01	ा	2
3	_		<u> </u>		thawing methods u				0	1	4	_	_			stalled; proper backflow devices			0	2
3	4	OUT	Ther	mome	eters provided and a Food	Identification		0	0	1	50	_	-					8	2	
3	5	0	Food	i prop	erly labeled; origina	I container; required rec	ords available	0	0	1	53	_				use properly disposed; facilities maintained			0	1
		OUT				of Food Contaminatio				-	5	3 (o P	hysica	al faci	lities installed, maintained, and clean		0	0	1
3	6	0	Inse	cts, ro	dents, and animals	not present		0	0	2	54	1 (0 A	dequa	ite ve	intilation and lighting; designated areas used		0	0	1
3	7	0	Cont	amina	ation prevented duri	ing food preparation, sto	rage & display	0	0	1		0	υτ			Administrative Items				
3	-	-	-		leanliness			0	0	1	54				-	nit posted		0	0	0
3	_				a cloths; properly used and stored			8		54	56 O Most recent inspection posted Compliance Status				O		WT			
	OUT Proper Use of Utensils Non-Smokers Protection Act																			
4	-				nsils; properly store		handlad		8		5					with TN Non-Smoker Protection Act ducts offered for sale		8	श्ल	0
- 4	3	0	Sing	e-use	single-service artic	is; properly stored, dried, cles; properly stored, use		0	0	1	55	5				oducts offered for sale oducts are sold, NSPA survey completed		8		5
4	4	0	Glov	es us	ed properly			0	0	1										
	Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous																			
-	namer and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this report. T.C.A. artificians 62,42-708, 62-708, 62-708, 62-14-719, 68-14-715, 68-14-715, 68-14-715, 68-14-715, 68-14-719, 78-14-719, 78-14																			
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Signature of Person In Charge

Date Signature of Elivironmental Health Specialist

SCORE

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

PH-2267 (Rev. 6-15)	Free food safety training cla	isses are available each mor	nth at the county health department.	RDA 629
(Net. 0-15)	Please call () 4232098110	to sign-up for a class.	104 023

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA

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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 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.	
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	100				
Sani Bucket	QA	200				

Equipment Temperature					
Description	Temperature (Fahrenheit)				

Food Temperature		
Decoription	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.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Chili's Grill & Bar #1309

Establishment Number : 605196478

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: (NÁ) 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.

Establishment Information

Establishment Name: Chili's Grill & Bar #1309 Establishment Number : 605196478

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Chili's Grill & Bar #1309 Establishment Number #: 605196478

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 Comme	ents		

Manager stated cutting boards are in process of being replaced