# **TENNESSEE DEPARTMENT OF HEALTH**

					FOOD SERVICE ESTABLISHMENT INSPECTION REPORT								ON REPORT SC	SCORE					
<i>B</i>			and the second		Chili's											O Fermer's Market Food Unit ent @ Permanent O Mobile		1	
Esta	ablish	nmen	t Nan	ne ,							_	Тур	xe of l	Establi	shme	ent Rermanent O Mobile		╋	
Add	ress				8526 Highw	ay 51 N.					_					O Temporary O Seasonal			
City					Millington			_	):5	0 A	M	A	M/P	M Tir	ne o	ut 10:56: AM AM / PM			
Insp	ectio	n Da	rte	÷	11/29/202	21 Establishment #	60519191	4		-	Emba	irgoe	d 0	000					
Purp	pose	of In	spect	ion	Routine	O Follow-up	O Complaint			<b>O</b> Pr	Nimin	ary		0	Cor	nsultation/Other			
Risk	Cat	egon	y		<b>O</b> 1	黨2	<b>O</b> 3			<b>O</b> 4				Fo	ilow-	up Required 🛍 Yes O No Number of	f Seats	21	.9
		R														d to the Centers for Disease Control and Preve control measures to prevent illness or injury.			
																INTERVENTIONS			
114	uin ce	(Lin ompili		lgnat	ed complitutes sittle OUT=not in complian		NO=not observe		tems							ach Item as applicable. Deduct points for category or sub- spection R=repeat (violation of the same code pro-		.)	
		of reprise	ance	_		pliance Status	NO-IN ODEINE	cos	R		Ĩ	100.00	u orre	sie ouri	-14 mil	Compliance Status		R	WT
$\rightarrow$	_		NA	NO	Dessea la shares a	Supervision	and day and		_			IN	ουτ	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
		٥			performs duties	resent, demonstrates k	nowledge, and	0	0	5		0		0		Proper cooking time and temperatures	0	8	5
	N X		NA		Management and f	Employee Health ood employee awarene	ss; reporting	0	0	-	17	黨			-	Proper reheating procedures for hot holding Ceeling and Holding, Date Marking, and Time a	_	0	
	黨	0			Proper use of restri	iction and exclusion		0	0	5		IN	OUT		NO	a Public Health Control			
4	IN XX		NA			od Hygienic Practice ing. drinking, or tobacco		0	0			0	0			Proper cooling time and temperature Proper hot holding temperatures	- 8	00	
5	25	0		0	No discharge from	eyes, nose, and mouth		ŏ	ŏ	5	20	25	0	0		Proper cold holding temperatures	0	0	5
		0	NA	23	Hands clean and p			0	0		21	×	0	0 ※		Proper date marking and disposition Time as a public health control: procedures and records	0	0	
7	0	0	0	×	No bare hand conta alternate procedure	act with ready-to-eat for es followed	ods or approved	0	0	5	-	IN	OUT				ľ	<u> </u>	
8	X	0	NA	NO		s properly supplied and Approved Source	accessible	0	0	2	23	×	0	0		Consumer advisory provided for raw and undercooked food	0	0	4
9	嵩	0	-		Food obtained from	n approved source		0				IN	OUT	NA	NO	Highly Susceptible Populations		-	
	<u>。</u> 送		0		Food received at p Food in good condi	roper temperature ition, safe, and unadulte	erated	0	0	5	24	×	0	0		Pasteurized foods used; prohibited foods not offered	0	0	5
12	0	0	×	0	Required records a destruction	rvailable: shell stock taç	parasite	0	0			IN	ουτ	NA	NO	Chemicals			
			NA O		Protec Food separated an	tion from Contamin	ation	0	0	4		0	0			Food additives: approved and properly used Toxic substances properly identified, stored, used	8	00	5
					Food-contact surfa	ces: cleaned and saniti		ŏ	ŏ	5		IN	OUT	_	_	Conformance with Approved Precedures	Ť		
15	8	0			Proper disposition ( served	of unsafe food, returned	d food not re-	0	0	2	27	0	0	窝		Compliance with variance, specialized process, and HACCP plan	0	0	5
				Goo	d Retail Practic	es are preventive r	measures to co	ntro	the	intr	oduc	tion	ofp	atho	gens	, chemicals, and physical objects into foods.			
								600	D R	ar.	L PR	ACT	<b>TCE</b>	8					
				00	fenot in compliance Comp	liance Status	COS=corre		n-site		inspe	ction				R-repeat (violation of the same code provision Compliance Status		R	WT
	_	OUT	Deate			Food and Water			_			_	UT			Utensils and Equipment			
2	9	0	Wate	r and	d eggs used where ice from approved	source		0	00	2	4	5 8	WA 11			prood-contact surfaces cleanable, properly designed, and used	0	0	1
3	0	O OUT		nce o		zed processing method mperature Control	5	0	0	1	4	6 (	o v	Narewa	ashin	g facilities, installed, maintained, used, test strips	0	0	1
3	1	0	Prop		ling methods used;	adequate equipment for	or temperature	0	0	2	4	_	© N UT	Vonfoo	d-cor	ntact surfaces clean Physical Facilities	0	0	1
3	_	0			properly cooked for	r hot holding		0		1	4	8 (	0 1			water available; adequate pressure	0	0	2
3	_		<u> </u>		thawing methods us tens provided and a			0	0	1	4					stalled; proper backflow devices	0	0	2
3	_	out	Then	nome		Identification		0	0	1	5	_				es: properly constructed, supplied, cleaned	8	0	2
3	5	×	Food	prop	erly labeled; original	I container; required rec	ords available	0	0	1	5	_				use properly disposed; facilities maintained	0	0	1
		OUT			Prevention o	f Food Contaminatio	n .				5		_			lities installed, maintained, and clean	0	0	1
3	6	0	Insec	ts, ro	dents, and animals	not present		0	0	2	5	4 8	X A	Adequa	de ve	entilation and lighting; designated areas used	0	0	1
3	_					ng food preparation, sto	orage & display	0	0	1			UT			Administrative Items			
3					leanliness ths: properly used a	and stored		0	0	1	5					nit posted inspection posted	0	00	0
4	0	0	Wasł	<u> </u>	uits and vegetables	5		ŏ	ŏ		Ľ		- 14		2.2115	Compliance Status			WT
4	_	OUT		e uter	Proper nsils; properly store	d Use of Utensils		0	0	1	5	7	-	Complia	ance	Non-Smokers Protection Act with TN Non-Smoker Protection Act	- 38	0	
4	_	25	Utens	sils, e	quipment and linen	s; properly stored, dried cles; properly stored, us		0	0	1	5	8	1	lopaco	o pro	ducts offered for sale oducts are sold, NSPA survey completed	0	00	0
_					ed properly	nea, property solied, us		ŏ	ŏ	1	گ	~	10		oo pr	server are over, nor n an rey completed	10	10	
_	_			_				_	_	_	_	_	_	_	_			_	_

ilure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Items identified as constituting imminent health hazards shall be corrected immediately or operative stability of the second service establishment permit. ment permit. Repeated violation of an identical risk factor may result in revocation of your foor ons shall cease. You are required to post the food service establishment permit in a conspicuous mer and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this re ort. T.C.A. sections 68-14-703, 68-14-705, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. rritten request with the Commissioner within ten (10) days of the date of thi rt by filing a v n. T.CÁ

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11/29/2021 Date Signature of Environmental Health Specialist

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Signature of Person In Charge

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11/29/202	1

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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 629		
(Net. 0-15)	Please call (	) 9012229200	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 Establishment Number #: 605191914

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)							
Ecolab	Chlorine									

uipment Temperature				
Description	Temperature (Fahrenheit)			
Reach in Cooler	36			
Floor cooler	35			
Walk in cooler	35			

Food Temperature	ood Temperature					
Description	State of Food	Temperature (Fahrenheit)				
Alfredo sauce	Hot Holding	140				
Raw steak Ribeye	Cold Holding	35				
Raw shrimp	Cold Holding	35				
chopped tomatoes	Cold Holding	35				
Sliced tomatoes	Cold Holding	35				
Sour cream	Cold Holding	35				
Guatamole	Cold Holding	35				
Sliced Onion	Cold Holding	35				

#### Observed Violations

Total # 12 Repeated # ()

14: Cutting board are stained and worn.

35: Food containers throughout are missing labels.

37: Food in cooler found not covered.

38: Female cook/ prep staff found not wearing hair restraint.

42: Untensils not stored inverted.

45: Rusty equipment found in food cook area.

47: Equipment exterior throughout facility are highly contaminated with food splatter, spillage residue, caked on decayed food matter and stuck on food deposit.

49: Faucet in large hand sink area does not work.

52: Dumpster in rear found open.

53: Facility walls and ceiling are dirty and has been on previous inspections.

54: Lighting in cook area are missing covers.

54: Ventilation in cook area are missing covers.

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



Establishment Name: Chili's

Establishment Number : 605191914

#### Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by having no violations of priority violations during current inspection.
- 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: (NO) No workers present during inspection.

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: Fresh point
- 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.

15: 16:

17: (IN) All TCS foods are properly reheated for hot holding.

18: (N.A.) No cooked food is cooled, prepares no TCS food from ambient temperature ingredients that require cooling, does not receive raw eggs, shellstock, or milk.

- 19: Hot foods held at proper temp.
- 20: Cold foods held at proper temp.
- 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: Consumer advisor located 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

Establishment Number: 605191914

Comments/Other Observations (cont'd)

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

## Establishment Information

Establishment Name: Chili's Establishment Number # 605191914

SourcesSource Type:FoodSource:Fresh PointSource Type:WaterSource:CitySource Type:Source:Source:Source Type:Source:Source:Source Type:Source:Source:

## Additional Comments

This facility management team needs to install Active Managerial Control to clean it up and maintain a high level of sanitation. The plain sight view of dirt and grime shows this staff does not care or is not trained.