



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

95

Establishment Name Chili's Grill & Bar #107 Type of Establishment ☒ Farmer's Market Food Unit
☒ Permanent ☐ Mobile
Address 5637 Brainerd Rd.
☐ Temporary ☐ Seasonal
City Chattanooga Time in 12:15 PM AM / PM Time out 02:00 PM AM / PM
Inspection Date 02/12/2024 Establishment # 605040378 Embargoed 5
Purpose of Inspection ☒ Routine ☐ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other
Risk Category ☐ 1 ☒ 2 ☐ 3 ☐ 4 Follow-up Required ☒ Yes ☐ No Number of Seats 141

Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention 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 item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

IN=in compliance					OUT=not in compliance		NA=not applicable		NO=not observed		COS=corrected on-site during inspection				R=repeat (violation of the same code provision)										
Compliance Status										COS	R	WT	Compliance Status										COS	R	WT
	IN	OUT	NA	NO	Supervision									IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods							
1	<input checked="" type="radio"/>	<input type="radio"/>			Person in charge present, demonstrates knowledge, and performs duties					<input type="radio"/>	<input type="radio"/>	5	16	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	Proper cooking time and temperatures					<input type="radio"/>	<input type="radio"/>	5
	IN	OUT	NA	NO	Employee Health								17	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	Proper reheating procedures for hot holding					<input type="radio"/>	<input type="radio"/>	
2	<input checked="" type="radio"/>	<input type="radio"/>			Management and food employee awareness, reporting					<input type="radio"/>	<input type="radio"/>	5		IN	OUT	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control							
3	<input checked="" type="radio"/>	<input type="radio"/>			Proper use of restriction and exclusion					<input type="radio"/>	<input type="radio"/>		18	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper cooling time and temperature					<input type="radio"/>	<input type="radio"/>	
	IN	OUT	NA	NO	Good Hygienic Practices								19	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper hot holding temperatures					<input type="radio"/>	<input type="radio"/>	5
4	<input checked="" type="radio"/>	<input type="radio"/>		<input type="radio"/>	Proper eating, tasting, drinking, or tobacco use					<input type="radio"/>	<input type="radio"/>	20	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	Proper cold holding temperatures					<input type="radio"/>	<input type="radio"/>			
5	<input checked="" type="radio"/>	<input type="radio"/>		<input type="radio"/>	No discharge from eyes, nose, and mouth					<input type="radio"/>	<input type="radio"/>	21	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper date marking and disposition					<input type="radio"/>	<input type="radio"/>		
	IN	OUT	NA	NO	Preventing Contamination by Hands							22	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	Time as a public health control: procedures and records					<input type="radio"/>	<input type="radio"/>		
6	<input checked="" type="radio"/>	<input type="radio"/>		<input type="radio"/>	Hands clean and properly washed					<input type="radio"/>	<input type="radio"/>	5		IN	OUT	NA	NO	Consumer Advisory							
7	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	No bare hand contact with ready-to-eat foods or approved alternate procedures followed					<input type="radio"/>	<input type="radio"/>		23	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>		Consumer advisory provided for raw and undercooked food					<input type="radio"/>	<input type="radio"/>	4
8	<input checked="" type="radio"/>	<input type="radio"/>			Handwashing sinks properly supplied and accessible					<input type="radio"/>	<input type="radio"/>	2		IN	OUT	NA	NO	Highly Susceptible Populations							
	IN	OUT	NA	NO	Approved Source								24	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		Pasteurized foods used; prohibited foods not offered					<input type="radio"/>	<input type="radio"/>	5
9	<input checked="" type="radio"/>	<input type="radio"/>			Food obtained from approved source					<input type="radio"/>	<input type="radio"/>	5		IN	OUT	NA	NO	Chemicals							
10	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	Food received at proper temperature					<input type="radio"/>	<input type="radio"/>		25	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		Food additives: approved and properly used					<input type="radio"/>	<input type="radio"/>	5
11	<input checked="" type="radio"/>	<input type="radio"/>			Food in good condition, safe, and unadulterated					<input type="radio"/>	<input type="radio"/>		26	<input checked="" type="radio"/>	<input type="radio"/>		Toxic substances properly identified, stored, used					<input type="radio"/>	<input type="radio"/>		
12	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	Required records available: shell stock tags, parasite destruction					<input type="radio"/>	<input type="radio"/>				IN	OUT	NA	NO	Conformance with Approved Procedures						
	IN	OUT	NA	NO	Protection from Contamination								27	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		Compliance with variance, specialized process, and HACCP plan					<input type="radio"/>	<input type="radio"/>	5
13	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>		Food separated and protected					<input type="radio"/>	<input type="radio"/>	4													
14	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>		Food-contact surfaces: cleaned and sanitized					<input type="radio"/>	<input type="radio"/>	5													
15	<input checked="" type="radio"/>	<input type="radio"/>			Proper disposition of unsafe food, returned food not re-served					<input type="radio"/>	<input type="radio"/>	2													

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

GOOD RETAIL PRACTICES																										
OUT=not in compliance				COS=corrected on-site during inspection				R=repeat (violation of the same code provision)																		
Compliance Status								COS	R	WT	Compliance Status								COS	R	WT					
Safe Food and Water								Utensils and Equipment																		
28	OUT	Pasteurized eggs used where required						O	O	1	45	OUT	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used						O	O	1					
29		Water and ice from approved source						O	O	2	46		Warewashing facilities, installed, maintained, used, test strips						O	O	1					
30		Variance obtained for specialized processing methods						O	O	1	47		Nonfood-contact surfaces clean						O	O	1					
Food Temperature Control								Physical Facilities																		
31		Proper cooling methods used; adequate equipment for temperature control						O	O	2	48	OUT	Hot and cold water available; adequate pressure						O	O	2					
32		Plant food properly cooked for hot holding						O	O	1	49		Plumbing installed; proper backflow devices						O	O	2					
33		Approved thawing methods used						O	O	1	50		Sewage and waste water properly disposed						O	O	2					
34		Thermometers provided and accurate						O	O	1	51		Toilet facilities: properly constructed, supplied, cleaned						O	O	1					
Food Identification								Administrative Items																		
35		Food properly labeled; original container; required records available						O	O	1	52		Garbage/refuse properly disposed; facilities maintained						O	O	1					
Prevention of Food Contamination								Compliance Status								YES NO WT										
36		Insects, rodents, and animals not present						O	O	2	53		Physical facilities installed, maintained, and clean						O	O	1					
37		Contamination prevented during food preparation, storage & display						O	O	1	54		Adequate ventilation and lighting; designated areas used						O	O	1					
38		Personal cleanliness						O	O	1	Non-Smokers Protection Act															
39		Wiping cloths; properly used and stored						O	O	1	55	OUT	Current permit posted						O	O	0					
40		Washing fruits and vegetables						O	O	1	56		Most recent inspection posted						O	O						
Proper Use of Utensils								Compliance Status								YES NO WT										
41		In-use utensils; properly stored						O	O	1	57		Compliance with TN Non-Smoker Protection Act						X	O						
42		Utensils, equipment and linens; properly stored, dried, handled						O	O	1	58		Tobacco products offered for sale						O	O	0					
43		Single-use/single-service articles; properly stored, used						O	O	1	59		If tobacco products are sold, NSPA survey completed						O	O						
44		Gloves used properly						O	O	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 manner 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. sections 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329.

Signature of Person In Charge [Signature] Date 02/12/2024 Signature of Environmental Health Specialist [Signature] Date 02/12/2024

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

**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 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)
Dish machine	Cl/Heat	50	167
Sanitizer bucket	Qa	200	

Equipment Temperature

Description	Temperature (Fahrenheit)
Walk-in cooler	40
Low-boy cooler	40

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Chicken after 1 hour	Cooling	64
Raw chicken	Cold Holding	40
Chicken tenders	Hot Holding	159
Egg rolls	Hot Holding	169
*Raw chicken wings drawer	Cold Holding	46
Raw chicken wings	Cold Holding	41
Corn on cob	Hot Holding	172
Raw beef g dr	Cold Holding	38
Sliced tomatoes cb	Cold Holding	40
Pico de gallo cb	Cold Holding	39
*chicken in drawer under cb	Cold Holding	47
Fajita veggies drawer cb	Cold Holding	41
Beans	Hot Holding	165
Rice lboy	Cold Holding	
Chicken in long cb	Cold Holding	

Observed Violations

Total # 2

Repeated # 0

20: Chicken wings stored under prep station temping at 47° after being stored there overnight. Chicken was discarded. PIC states that chicken is not usually stored there, but were probably placed there due to SuperBowl.

20: Chicken in drawer under cold bar temping 46° after being stored there overnight and were discarded. PIC will have unit serviced.

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

- 1: (IN): ANSI Certified Manager present.
- 2: Employee Health Policy is posted. PIC and employees are aware of reportable symptoms and illnesses.
- 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: Proper handwashing frequency and methods were observed.
- 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 has been obtained by an 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 cooking of TCS foods observed
- 17: (NO) No TCS foods reheated during inspection.
- 18: Chicken cooling on racks temped at 64° after 1 hour
- 19: See temps
- 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 advisory posted on menus
- 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.

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:	Water
--------------	-------

Source: Public

Source Type:	Food
--------------	------

Source: Gordon

Source Type:

Source:

Source Type:

Source:

Source Type:

Source:

Additional Comments