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

	100				Chili's Grill & Bar #1309										O Farmer's Market Food Unit ent @ Permanent O Mobile	)	ſ	١
			it Nar		1921 Gunbarrel Rd.					_	Тур	e of E	Establi	shme		J	L	ノ
Add	ess				Chattanooga	Time in	11	·0·	5 Δ	M					o Temporary O Seasonal ut 11:35:AM AM / PM			
City					12/13/2023 Establishment #_6		_				_	d 0		ne o	A 11.00 / 111 AM/PM			
Insp			ne		Routine O Follow-up	O Complaint			- O Pr					Cor	nsultation/Other			
Risk					01 1822	03			04	4-111 T 111	<i>wy</i>				up Required O Yes K No Number of S	ieats	28	1
1000	0.01		isk I	act	ors are food preparation practices an	d employee		vior	8 mc				repo	rtec	I to the Centers for Disease Control and Preven	lion	_	
				as c											control measures to prevent illness or injury. INTERVENTIONS			
	_			algnat	ed compliance status (IH, OUT, HA, HO) for each	h numbered item	. For		mark	ed 00	л, н	ntk GC	XS or R	for e	ach liem as applicable. Deduct points for calegory or subcate			
IN	in c	ompii	ance		OUT=not in compliance NA=not applicable Compliance Status	NO=not observe	cos	R		)s=co	recte	d on-s	ite duri	ng ins	pection R=repeat (violation of the same code provisi Compliance Status	cos	R	WT
	IN	ουτ	NA	NO	Supervision						IN	оυт	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
	鬣	0			Person in charge present, demonstrates knov performs duties	wiedge, and	0	0	5		1	0	0		Proper cooking time and temperatures	8	0	5
		OUT	NA	NO	Employee Health Management and food employee awareness.	reporting	0	П	_	17	0	0	0	×	Proper reheating procedures for hot holding Ceeling and Holding, Date Marking, and Time as	0	0	Ĵ
	×	0	1		Proper use of restriction and exclusion		0	0	5		IN	OUT	NA	NO	a Public Health Control			
4	_		NA		Good Hygienic Practices Proper eating, tasting, drinking, or tobacco us		~				区区	0	0		Proper cooling time and temperature Proper hot holding temperatures	0	8	
5	1	0		0	No discharge from eyes, nose, and mouth		ŏ	ŏ	5	20	25	0	0		Proper cold holding temperatures	0	0	5
	IN X		NA		Preventing Contamination by H Hands clean and properly washed	ands	0	0		21	×	0	0 ※		Proper date marking and disposition Time as a public health control: procedures and records	0 0	0 0	
_	×	0	0	0	No bare hand contact with ready-to-eat foods alternate procedures followed	or approved	0	0	5	ľ.	IN	OUT		-	Consumer Advisory	~	~	_
		0	NA	NO	Handwashing sinks properly supplied and acc Approved Source	cessible	0	0	2	23	0	0	麗		Consumer advisory provided for raw and undercooked food	0	0	4
9	黨	0			Food obtained from approved source			0			IN	OUT	NA	NO	Highly Susceptible Populations		_	
10 11		0	0	×	Food received at proper temperature Food in good condition, safe, and unadulterat	ed	0	0	5	24	0	0	X		Pasteurized foods used; prohibited foods not offered	0	0	5
	0	0	×	0	Required records available: shell stock tags, destruction	parasite	0	0			IN	ουτ		NO	Chemicais			
			NA	NO	Protection from Contaminati Food separated and protected	on	0		4	25 26	0 嵐	0	X		Food additives: approved and properly used Toxic substances properly identified, stored, used	8	응	5
14	ĸ	0	ŏ		Food-contact surfaces: cleaned and sanitized		0	0	5	Ë			NA	NO	Conformance with Approved Procedures			
15	2	0			Proper disposition of unsafe food, returned fo served	od not re-	0	0	2	27	0	0	黨		Compliance with variance, specialized process, and HACCP plan	0	٥	5
				Goo	d Retail Practices are preventive me	asures to co	ntro	l the	intr	oduc	tion	of p	atho	gens	, chemicals, and physical objects into foods.			
				-00	T=not in compliance	COS=corre						1CE	3		R-repeat (violation of the same code provision)			
	_	0.07	_		Compliance Status			R		Ê		1171			Compliance Status	COS	R	WT
2	3		Past		Safe Food and Water d eggs used where required		0	0	1	4		υτ D	ood ar	nd no	Utensils and Equipment nfood-contact surfaces cleanable, properly designed,	0	0	1
2	_				ice from approved source btained for specialized processing methods		8	8	2	4	-	0			and used		-	
		OUT	_		Food Temperature Control					4		_			g facilities, installed, maintained, used, test strips rtact surfaces clean	0	0	1
3	1	0	contr		bling methods used; adequate equipment for b	emperature	0	0	2	-	_	UT	01100		Physical Facilities	-		
3					properly cooked for hot holding thawing methods used		8	0	1	4	_				water available; adequate pressure stalled; proper backflow devices	8	8	2
3	۱.	0	Ther		eters provided and accurate		ō	ō	1	5	0 (	o s	ewage	and	waste water properly disposed	0	0	2
3	_	OUT	_	10000	Food Identification	te avažabla	0	0	1	5	_	_			s: properly constructed, supplied, cleaned use properly disposed; facilities maintained	0	0	1
3	,	O OUT		prop	erly labeled; original container; required record Prevention of Feed Contamination	is available	-		-	5		_	-		Ities installed, maintained, and clean	~	0	1
3	;		_	ts, ro	dents, and animals not present		0	0	2	5	_	-			ntilation and lighting; designated areas used	0	0	1
3	,	0	Cont	amina	tion prevented during food preparation, storag	ge & display	0	0	1		0	UT			Administrative Items		_	
3	_	-			leanliness		0	0	1	5					nit posted	0	0	0
3	_			<u> </u>	ths; properly used and stored ruits and vegetables		8	8		P	6 (	0 1	lost re	cent	Compliance Status	O YES	NO	WT
4	_	OUT	_	e ute	Proper Use of Utensils nsils; properly stored			0		5	7	-	omoli	1000	Non-Smokers Protection Act with TN Non-Smoker Protection Act	x	-	
4	2	0	Uten	sils, e	quipment and linens; properly stored, dried, h	andled	0	0	1	5	8	T	obacc	o pro	ducts offered for sale	0	0	0
4					/single-service articles; properly stored, used ed properly		0	8	1	2	a 📃	1	10080	uo pr	oducts are sold, NSPA survey completed	0	0	
															Repeated violation of an identical risk factor may result in revoc			
many	er a	nd po	st the	most	· · · · · · · · · · · · · · · · · · ·	You have the rig	ht to r	eques							e. You are required to post the food service establishment permit lling a written request with the Commissioner within ten (10) days			
-	A	G		e	5mb	12/1	13/2	023	3			_	$\geq$	5		.2/1	3/2	2023
Sigr	atu	re of	Pers	on In	Charge			[	Date	Si	inatu	re of	Envir	onme	ental Health Specialist			Date

	Additional food safety information can be found on our website, http://tn.gow/health/article/eh-foodservic	e ****
PH-2267 (Rev. 6-15)	Free food safety training classes are available each month at the county health department. Please call ( ) 4232098110 to sign-up for a class.	RDA 629

SCORE

#### 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 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)					
Dish machine	Chlorine	100						
Sanitizer bucket	QA	200						

quipment l'emperature						
Description	Temperature (Fahrenheit)					
	1					

State of Food	Temperature (Fahrenheit)
Hot Holding	138
Cold Holding	40
Cold Holding	40
Cold Holding	40
Hot Holding	145
Cooking	171
Cold Holding	40
Cold Holding	38
Cold Holding	40
Cooling	129
Cold Holding	40
Hot Holding	155
	Hot Holding Cold Holding Cold Holding Cold Holding Hot Holding Cooking Cold Holding Cold Holding Cold Holding Cooling Cold Holding

#### 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): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.

2: PIC familiar with foodborne illness factors.

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 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 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: Proper cooking temperatures observed with grilled chicken.
- 17: (NO) No TCS foods reheated during inspection.

18: Proper cooling procedures observed with rice in walk-in cooler. Rice was spread on a metal sheet pan and placed in walk-in cooler at 11 o'clock.

19: Proper hot holding temperatures observed.

20: Proper cold holding temperatures observed.

- 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: (NA) Establishment does not serve animal food that is raw or undercooked.
- 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.

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SourcesSource Type:WaterSource:PublicSource Type:FoodSource:GFSSource Type:Source:Source:Source Type:Source:Source:Source Type:Source:Source:

#### Additional Comments