



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

79

Establishment Name Chili's Type of Establishment ☒ Permanent ☐ Mobile
Address 2741 Medical Center Pkwy ☐ Temporary ☐ Seasonal
City Murfreesboro Time in 03:16 PM AM / PM Time out 04:11 PM AM / PM
Inspection Date 04/22/2024 Establishment # 605204850 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 226

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

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

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

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 04/22/2024 Signature of Environmental Health Specialist [Signature] Date 04/22/2024

**** 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
Establishment Number #:	605204850

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	75	

Equipment Temperature	
Description	Temperature (Fahrenheit)
Wic	39
Pc opposite fryers	40
Raw chicken pc	38
Pc by grill	39

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Raw beef wic	Cold Holding	40
Cooked ribs wic	Cold Holding	40
Beef cooked on grill	Cooking	196
Raw chicken wings pc opposite fryers	Cold Holding	41
Raw chicken in raw chicken pc	Cold Holding	39
Cooked diced chicken pc beside grill	Cold Holding	40
Sliced tomato makeline pc 1	Cold Holding	39
Diced tomato makeline pc 1	Cold Holding	38
Corn steam well	Hot Holding	151
Chili steam well	Hot Holding	139
Grilled chicken breast warm tray	Hot Holding	126
All tcs food pc 1 cooler drawer	Cold Holding	48
Diced tomato makeline pc 2	Cold Holding	41
Salsa in salsa pc	Cold Holding	36
Enchillada soup server area steam well	Hot Holding	163

Observed Violations

Total # 7

Repeated # 0

1: Due to several priority violations present, proper food safety knowledge and managerial control has not been demonstrated.

4: Upon arrival, observed plate with half eaten burger stored on prep surface in kitchen. When asked what food was for, employee stated it was theirs. Cos by employee discarding food; employee food and drink must be consumed away from customer food and food prep areas.

6: Observed employee use personal phone and then place tortilla into warmer without washing hands. Hands must be washed when changing tasks or using personal items before returning to food prep.

7: Observed employee use bare hands to place tortilla shell into warmer. Gloves or utensils must be used when handling ready to eat foods.

19: Grilled chicken breast in warmer trays temp below 135F. Pic and employee stated they were cooked from raw and placed in trays a few hours ago. Food in 3 of 4 trays below 135F, chicken in bottom left tray temps 142F. No temp log available. Embargoed 5 lbs of chicken.

Violation has been observed 4 consecutive inspections. A permit revocation request will be submitted.

20: All tcs foods in pc 1 cooler drawer temp above 41F. Thermapen reads ambient temp of drawer as 48F. Cooked ribs in drawer temp 48F; pic stated ribs were cooked today and cooled in wic before being placed in pc drawer. Cooked ribs in wic temp 40F. Cos by pic relocating food from drawer to wic to cool to 41F before using, advised getting service on cooling unit.

Violation has been observed during two consecutive routine inspections. A Food Safety Plan (FSP) template will be emailed to operator to use in gaining control over repeated priority violations. Will offer assistance to operator with FSP.

45: Several cutting boards have deep black knife grooves. Advise resurfacing or replacing boards.

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Comments/Other Observations

2: Ehp posted in office
3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
9: See food 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: Dish machine currently set up to use chemical sanitizer per Ecolab stickers on machine. Reads 75 ppm Cl. (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: Beef patty cooked on grill above 155F
17: (NO) No TCS foods reheated during inspection.
18: No cooling observed during inspection. Pic stated that ribs cooked this morning were placed in wic to cool. Observed said ribs were already 41F or below.
21: Excellent date marking. (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: Advisory present and items denoted
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.

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Sources

Source Type: Food Source: Gfs

Source Type: Water Source: City

Source Type: Source:

Source Type: Source:

Source Type: Source:

Additional Comments

Follow up inspection will be performed within 10 days of initial inspection. The focus will be on ensuring priority violations (1 - 27 on report) have been corrected.