

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



Establishment Information

Establishment Name: Chili's Grill & Bar #846

Establishment Number #: 605170834

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 | CI | 50 | |
| Sanitizer bucket | QA | 150 | |

Equipment Temperature

| Description | Temperature (Fahrenheit) |
|----------------|---------------------------|
| Walk in cooler | 41 |

Food Temperature

| Description | State of Food | Temperature (Fahrenheit) |
|-------------------|---------------|---------------------------|
| Diced tomatoes | Cold Holding | 40 |
| Shrimp | Cooking | 41 |
| Sliced tomatoes | Cold Holding | 38 |
| House made ranch | Cold Holding | 37 |
| Raw chicken | Cold Holding | 41 |
| Raw chicken wings | Cold Holding | 41 |
| Mac and cheese | Cold Holding | 41 |
| Cooked pasta | Cold Holding | 41 |
| Meatballs | Hot Holding | 178 |
| Alfredo sauce | Hot Holding | 172 |
| Mashed potatoes | Hot Holding | 160 |
| Queso | Hot Holding | 163 |
| Cut lettuce | Cold Holding | 41 |
| Cooked rice | Cold Holding | 41 |
| Steak | Cooking | 191 |

Observed Violations

Total # 3

Repeated # 0

45: Several rusty wire shelves in coolers.

47: Fire suppression spray nozzles have excessive grease build up.

52: Area around the dumpster dirty with grease build up.

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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: Proper handwashing protocols observed 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: Gordon, Fresh Point
- 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: (IN) All raw animal foods cooked to proper temperatures.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: See temps.
- 20: 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 provided for raw and undercooked animal foods.
- 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.

| | |
|-------------------------|-----------|
| Establishment Number #: | 605170834 |
|-------------------------|-----------|

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|--------------|---------|
| Source Type: | Source: |
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Additional Comments