

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 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)

Equipment Temperature

| Category | Description |
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Temperature (Fahrenheit)

Food Temperature

Description

State of Food

Temperature (Fahrenheit)

Chicken strips

Cooking

174

Egg rolls

Hot Holding

137

Observed Violations

Total # 2

Repeated # 0

42:

47:

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Comments/Other Observations

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***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: Source:

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Additional Comments

Violation 19 corrected today. Chicken strips are on a timer for time in lieu of temperature control. Egg rolls are also on a 4 hour timer although manager stated they would never be kept that long for holding. Discussed proper training of employees on use of timer. The timer for the chicken strips is currently set at one minute. Chicken strips prepared and used within approx 5 min of observing food preparation. Be advised future repeat violations may result in additional action taken.