



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
98

Establishment Name: Chili's Grill & Bar #1309
Address: 1921 Gunbarrel Rd.
City: Chattanooga
Inspection Date: 12/27/2021
Risk Category: 01
Number of Seats: 281

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

Table with 2 main columns: Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination, Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods, Cooling and Holding, Date Marking, and Time as a Public Health Control, Consumer Advisory, Highly Susceptible Populations, Chemicals, Conformance with Approved Procedures.

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

GOOD RETAIL PRACTICES

Table with 2 main columns: Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, Non-Smokers Protection Act.

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.

Signature of Person In Charge: [Signature] Date: 12/27/2021
Signature of Environmental Health Specialist: [Signature] Date: 12/27/2021

Observed Violations

Total # 2

Repeated # 0

42:

47:



Establishment Information

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Establishment Number : 605196478

Comments/Other Observations

- 1:
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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:

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.