TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

R.		1	C. C.																~		
Establishment Name					Chili's G	Grill &	Bar #455					_	Tvr	e of f	Establi	shme	Farmer's Market Food ant Ø Permanent O Mo		-	5	
Add	ress				509 Nor	thgat	e Mall Road						.,,,			2111116	O Temporary O Se				
City					Chattan	ooga		Time in	01	L:1!	5 F	M	AJ	M/P	M Tir	me ou	ut 02:30:PM	M / PM			
Inso	ectic	n Da	te		03/16/	202	2 Establishment #	60510447	3		_	Emba	race	_d 1	.8						
			spec		Routine		O Follow-up	O Complaint		,	-	limin				Cor	nsultation/Other				
Risk	Cat	egon	v		01		\$22	03			04		-		Fo	ilow-i	up Required 🕱 Yes	O No Number of S	Seats	10	1
																	to the Centers for Dise control measures to pr	ease Control and Prever		_	
					-our mering	g faicto											INTERVENTIONS	event niness or injury.			
		(14	ırk de	algaa			(IN, OUT, NA, NO) for a	ach numbered Iten	n. For		mark	ed OU	п, т	nrk Co	38 or R	for e	ach Item as applicable. Deduc				
IN	•in c	ompli	ance		OUT-not in co		NA=not applicable	NO=not observe		R		S=cor	recte	d on-s	ite duri	ng ins	pection R=repeat (Compliance State	violation of the same code provis		R	WT
	IN	ουτ	NA	NO			Supervision						IN	ουτ	NA	NO		g of Time/Temperature		_	
1	鬣	0			Person in ch performs dut		isent, demonstrates k	nowledge, and	0	0	5		23	0	0		Proper cooking time and tem		0	8	6
2	IN XX		NA	NO	Managemen		Employee Health od employee awarene	iss: reporting	0			17	0	0	0	×	Proper reheating procedures		0	0	0
	R	ō					tion and exclusion	and, independing	0	ō	5		IN	ουτ	NA	NO		te Marking, and Time as aith Control			
			NA	NO			Hygionic Practice						0	0	0	5	Proper cooling time and tem		0	0	_
4	邕	0					g. drinking, or tobacco yes, nose, and mouth		0	8	5	19 20	N/A	0	0	_	Proper hot holding temperate Proper cold holding temperate		0	응	
			NA	NO			perly washed	y Hands	0			21	24	0	0	0	Proper date marking and dis	position	0	0	ê
7		0	0	ŏ	No bare han	d contac	t with ready-to-eat for	ods or approved	0	ŏ	5	22	×	0	0	-	Time as a public health cont		0	0	
8	25	0	-	-	alternate pro Handwashin		followed properly supplied and	accessible		0	2	23	N	OUT	NA	NO	Consumer Consumer advisory provided	r Advisory d for raw and undercooked	0	0	-
	IN 宸		NA	NO	Food obtains		Approved Source approved source		0			23	N IN	OUT		NO	food Highly Suscenti	ible Populations	Ľ	~	-
10	0	0	0	8	Food receive	ed at pro	per temperature		0	0		24		0	80		Pasteurized foods used; prol		0	0	5
11	0 0	<u>©</u>	*	0			on, safe, and unadulte ailable: shell stock tag		2 <u>8</u> 0	0 0	5	-	IN	OUT	-			nicals	-	- 1	
				NO	destruction	Protect	ion from Contamin	ation	Ľ		-	25	0	0			Food additives: approved an		0	न	
13	2	0	0		Food separa	ited and	protected			0	4	26	鬣	0			Toxic substances properly id	lentified, stored, used	0	õ	5
	_	<u>実</u> 0	0	l,			es: cleaned and saniti unsafe food, returned		0	0	5	-	IN	OUT	NA	NO	Conformance with A Compliance with variance, s	Approved Procedures pecialized process, and	0	0	5
15	8	0			served				0	0	2	27	0	0	×		HACCP plan		0	9	9
				God	d Retail Pr	actice	s are preventive r	measures to co	ontrol	l the	intre	oduc	tion	of p	atho	gens	, chemicals, and physic	al objects into foods.			
									G00	D RI	ΠA1	L PR	ACT	1CE	3						
_				00	T=not in compl		ance Status	COS=corre		R R		inspe	ction				R-repeat (violati Compliance St	ion of the same code provision) atus	COS	R	WT
2	_	OUT		au vérav	ed eggs used		od and Water			0	_			UT	and a	ad no	Utensils and Equi nfood-contact surfaces clean				
2	9	0	Wate	er and	lice from app	proved so	ource		0	0	2	45	5 2				and used	able, propeny designed,	0	0	1
3	-	OUT		ance (ed processing method perature Control	6	0	0	1	44	5 (o v	Varewa	ashin	g facilities, installed, maintain	ed, used, test strips	0	0	1
3	1	0			oling methods	s used; a	idequate equipment f	or temperature	0	0	2	47	_	≣ N UT	lonfoo	d-con	ntact surfaces clean		0	0	1
3	2	0	contr Plan		properly coo	ked for h	tot holding		0	0	1	48			lot and	l cold	Physical Facilit water available; adequate pr		0	0	2
3	_		<u> </u>		thawing meth eters provided				0	0	1	49		_			stalled; proper backflow devic waste water properly dispose		0	0	2
3	-	out			eters provider		dentification		Ŭ			51		-			es: properly constructed, supp		-	ŏ	1
3	5	0	Food	i prop	erly labeled;	original c	container; required rec	cords available	0	0	1	52	2	0	Sarbag	e/refu	use properly disposed; facilitie	as maintained	0	0	1
		OUT					Food Contaminatio	ən				53	-+	-			lities installed, maintained, an		0	0	1
3	6	0	Inse	cts, ro	dents, and ar	nimals n	ot present		0	0	2	54	•	0 ^	dequa	te ve	ntilation and lighting; designa	ted areas used	0	0	1
3	7	0	Cont	tamin	ation prevents	ed during	g food preparation, sto	orage & display	0	0	1		0	UT			Administrative I	tems			
3	-	-	-		cleanliness ths: properly	used an	d stored		0	0	1	55					nit posted inspection posted		0		0
4	0	0		<u> </u>	ruits and veg	etables				ŏ		Ĕ		• <u>1</u> .	1004.10	vent	Compliance Sta		YES		WT
4	_	OUT	In-us	e ute	nsils; properly		Jse of Utensils		0	0	1	57	,	- 0	ompli	ance	Non-Smokers P with TN Non-Smoker Protect		X	o	
4	_	25	Uten	sils, e	equipment and	d linens;	properly stored, dried is; properly stored, us		0		1	58 59	5	Ī	obacc	o pro	ducts offered for sale oducts are sold, NSPA surve		0	0	0
4	_				ed properly	ce arocie	is, property stored, us	eu		ŏ		- 30			loodo	co pri	oducts are sold, NoPA surve	rcompieted			
																	Repeated violation of an identic				
man	ner a	nd po	st the	most	recent inspecti	ion report	in a conspicuous mann	ver. You have the rig	the to re	equest							e. You are required to post the f lling a written request with the C				
repo	7	2	~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~	-15 00-	14-703, 08-14-7	on, no-14-	708, 68-14-709, 68-14-71							\land	n ′		A			0.15	
Τ			\leq		>			03/1	16/2	-				5	ØY	¥	T-)		03/1	.6/2	
Sign	natur	re of	Pers	ion In	Charge						Date	-					ental Health Specialist				Date
								7						-			ealth/article/eh-foodservio Inty health department.	2e			
PH	267	(Rev.	6-15))				e call (232							p for a class.			R	XA 629

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information Establishment Name: Chili's Grill & Bar #455 Establishment Number #: 605104473

ISPA Survey – To be completed if #57 is "No"	
ge-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.	
ge-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.	
arage type doors in non-enclosed areas are not completely open.	
ents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	
moke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	
moking observed where smoking is prohibited by the Act.	

Warewashing Info										
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)							
Sani bucket Dish machine	Quat Chlorine	300 0								

Equipment Temperature	
Description	Temperature (Fahrenheit)

Food Temperature							
Description	State of Food	Temperature (Fahrenheit)					
Salsa	Cold Holding	39					
Salsa	Cold Holding	34					
Chili	Hot Holding	182					
Milk	Cold Holding	38					
Chicken	Cooking	195					
Chicken	Cold Holding	41					
Sliced toms	Cold Holding	39					
Corn	Hot Holding	159					
Мас	Cold Holding	39					
Raw chx	Cold Holding	40					
Raw beef	Cold Holding	39					
Black beans	Hot Holding	178					
Queso	Hot Holding	181					
Chicken	Cold Holding	40					
Pico	Cold Holding	37					

Observed Violations

Total # 8 Repeated # ()

11: Three cans of mandarin oranges in poor repair. Discarded cans.

14: Chlorine in dish machine is 0 ppm.

34: Missing thermometers in reeach in coolers.

42: Wet nesting of pans in dish area.

45: gaskets in poor repair, on line cutting board in poor repair.

47: Build up around gaskets in cooler on line. Build up in front coolers (salsa and dressing).

49: Water pipe leak in ceiling by back door.

53: Build up on ceiling tiles on cook line.

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Establishment Information

Establishment Name: Chili's Grill & Bar #455

Establishment Number : 605104473

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: Observed good hand washing

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: Approved

- 10: (NO): No food received during 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.
- 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 food temps
- 20: See food temps

21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.

- 22: Using time for chicken.
- 23: On menu
- 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:

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 #455 Establishment Number : 605104473

Comments/Other Observations (cont'd)

Additional Comments (cont'd) See last page for additional comments.

Establishment Information

Establishment Name: Chili's Grill & Bar #455

Establishment Number #: 605104473

Sources				
Source Type:	Water	Source:	HUD	
Source Type:	Food	Source:	GFS	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		

Additional Comments