

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Chili's Permanent O Mobile Establishment Name Type of Establishment 8526 Highway 51 N. O Temporary O Seasonal Address Millington Time in 03:40 PM AM / PM Time out 05:00; PM

07/18/2023 Establishment # 605191914 Inspection Date

KRoutine

Embargoed 000

O Follow-up O Complaint O Preliminary

O Consultation/Other

Number of Seats 219

Purpose of Inspection Risk Category **O**3 04 Follow-up Required 级 Yes O No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

s (IH, OUT, HA, HO) for a

IN-in compliance OUT-not in compliance NA-not applicable NO-not observed						ed		0
	Compliance Status						R	WT
	IN	OUT	NA	NO	Supervision			
1	盔	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	ЭK	0			Management and food employee awareness; reporting	0	0	
3	×	0			Proper use of restriction and exclusion	0	0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	30	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	100	0		0	Hands clean and properly washed	0	0	
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	×	0		Handwashing sinks properly supplied and accessible		0	0	2
	IN	OUT	NA	NO	Approved Source			
9	黨	0			Food obtained from approved source	0	0	
10	0	0	0	×	Food received at proper temperature	0	0	
11	×	0			Food in good condition, safe, and unadulterated	0	0	5
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT		NO	Protection from Contamination			
13	×	0	0		Food separated and protected	0	0	4
14	0	×	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2

Compliance Status						COS	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	凝	0	0	0	Proper cooking time and temperatures	0	0	5
17	8	0	0	0	Proper reheating procedures for hot holding	0	0	
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18		0	0	×	Proper cooling time and temperature	0	0	
19	2	0	0	0	Proper hot holding temperatures	0	0	1
20	0	×	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	ľ
22	×	0	0	0	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	×	0	0		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	氮	0	0		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	3%		Food additives: approved and properly used	0	0	5
26	2	0			Toxic substances properly identified, stored, used	0	0	•
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

ns, chemicals, and physical objects into foods.

		OUT=not in compliance COS=con				
		Compliance Status	cos	R	W	
	OUT	Caro i con amo i i mori			_	
28	0	Pasteurized eggs used where required	0	0	1	
29	0		0	0	_;	
30	0	Variance obtained for specialized processing methods	0	0	1	
	OUT	Food Temperature Control				
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	:	
32	0	Plant food properly cooked for hot holding	0	0	r	
33	0	Approved thawing methods used	0	0	Т	
34	0	Thermometers provided and accurate	0	0	Т	
	OUT	Food Identification				
35	0	Food properly labeled; original container; required records available	0	0	ŀ	
	OUT	Prevention of Food Contamination				
36	0	Insects, rodents, and animals not present	0	0	:	
37	0	Contamination prevented during food preparation, storage & display	0	0	ŀ	
38	0	Personal cleanliness	0	0	г	
39	0	Wiping cloths; properly used and stored	0	0	_	
40	0	Washing fruits and vegetables	0	0	·	
	OUT	Proper Use of Utensils	$\overline{}$		T	
41	0	In-use utensils; properly stored	0	0	г	
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	Г	
	_		0	0	ь.	
43	0	Childre-aperalistic-pervice arrives, broberry stored, asea		-		

specti		Compliance Status	COS	R	W
	OUT	Utonsils and Equipment			
45	麗	Food and norfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	凝	Nonfood-contact surfaces clean	0	0	-
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	-
49	0	Plumbing installed; proper backflow devices	0	0	-:
50	0	Sewage and waste water properly disposed	0	0	- 2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	_
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	١.
53	2%	Physical facilities installed, maintained, and clean	0	0	
54	0	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items			
55	題	Current permit posted	0	0	Г
56	0	Most recent inspection posted	0	0	Ľ
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	0	100	
58		Tobacco products offered for sale	0	8	١ (
59		If tobacco products are sold, NSPA survey completed	0	0	

You have the right to request a h (10) days of the date of the

Signature of Person In Charge

07/18/2023

Signature of Environmental Health Specialist

07/18/2023

**** Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice ****

Date

Free food safety training classes are available each month at the county health department.) 9012229200 Please call (to sign-up for a class.

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information Establishment Name: Chili's Establishment Number #: 605191914

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.	No
Age-restricted venue does not require each person attempting to gain entry to submit acceptable form of identification.	No
"No Smoking" signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance.	No
Garage type doors in non-enclosed areas are not completely open.	No
Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	No
Smoke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	No
Smoking observed where smoking is prohibited by the Act.	No

Warewashing Info						
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenhelt)			
Eco Lab	Chlorine	200				

Equipment Temperature					
Description	Temperature (Fahrenheit)				
WIC	38				
RIC (serving line)	34				
RIC 1 (cold holding station)	41				
RIC 2 (cold holding station)	38				

Food Temperature					
Description	State of Food	Temperature (Fahrenheit)			
Corn salsa	Cold Holding	30			
Pico de gallo	Cold Holding	32			
Tomatoes, diced	Cold Holding	32			
Cucumbers, sliced	Cold Holding	35			
Chicken	Cold Holding	31			
Salsa	Cold Holding	32			
Lettuce, shredded	Cold Holding	31			
Avocado, sliced	Cold Holding	40			
Guacamole	Cold Holding	37			
Coleslaw	Cold Holding	35			
Mashed potatoes	Hot Holding	210			
Rice	Hot Holding	190			
Queso cheese	Hot Holding	170			
Corn on the cob	Hot Holding	200			
Alfredo sauce	Hot Holding	165			

Observed Violations
Total # 6
Repeated # 0
14: Cutting boards are deeply stained on each line. Please deep clean or replace cutting boards.
20: Cold holding temperatures were observed above 41 degrees. Please
maintain cold holding foods at 41 degrees or below.
45:
Coolers and freezers are not clean on serving line. Please clean interiors and
maintain cleanliness of equipment.
47: Food drawers have food debris in between surfaces. Please clean interior and exterior of food drawers.
53: Floors are wet. Floors, walls, and ceilings need to be cleaned. Please clean and maintain facilities.
55: Current permit is not posted. Please renew for 2024 cycle. Please post
current permit.

[&]quot;"See page at the end of this document for any violations that could not be displayed in this space.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA

Establishment Information



Establishment Name: Chili's
Establishment Number: 605191914
Comments/Other Observations
1: James Stephens General Manager 11/15/2027 Greg Ogwin Kitchen Manager 11/14/2027 Tevvan Thomas Service Manager 4/11/2028 ServSafe Certification 2: Posted on wall in office. 3: 4: 5: 6: 7: 8: 9:
7: 8: 9:
10: No delivery 11: 12: 13: 15:
16: Observed several orders being prepared at adequate cooking temperatures 17: Observed foods and orders being prepared that are reheated for service. Adequate temperature. 18: Chicken wings, shredded chicken, peppers & onions, pasta, & ribs . Did not observe at this time. 19:
21: Date marking is present and correct. Prep dates and discard dates are available.22:23: Consumer advisory is present for both reminder and disclosure. Reminder is present and steaks and burgers are disclosed.
24: 25:
57: 1: 2:
3: 4: 5: 6:
26: 27: 57: 1: 2: 3: 4: 5: 6: 7: 58: 1: 2: 3:
3: ***See page at the end of this document for any violations that could not be displayed in this space.
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Additional Comments

See last page for additional comments.

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Establishment Name: Chili's				
Establishment Number: 605191914				
Comments/Other Observations (cont'd)				
Additional Comments (cont'd)				
See last page for additional comments.				

Establishment Information

Establishment Information								
	2002 PHILIPPIN CONTROL OF THE PROPERTY OF THE							
Establishment Number #	605191914							
Sources								
Source Type:	Food	Source:	Gordon's, Fresh Pointe					
Source Type:		Source:						
Source Type:		Source:						
Source Type:		Source:						
Source Type:		Source:						
Additional Commer	nts							
Safe food donation p	amphlet given							