



# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

99

Establishment Name Chili's #969 Lounge Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile  
Address 610 Sam Ridley Pkwy ☐ Temporary ☐ Seasonal  
City Smyrna Time in 02:30 PM AM / PM Time out 02:45 PM AM / PM  
Inspection Date 02/22/2024 Establishment # 605174451 Embargoed 0  
Purpose of Inspection ☒ Routine ☐ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other  
Risk Category ☒ 1 ☐ 2 ☐ 3 ☐ 4 Follow-up Required ☐ Yes ☒ No Number of Seats 0

**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

(Mark designated compliance status (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

IN=In compliance OUT=not in compliance NA=not applicable NO=not observed COS=corrected on-site during inspection R=repeat (violation of the same code provision)					Compliance Status			COS R WT		
Supervision					Compliance Status			COS R WT		
1	IN	OUT	NA	NO	Person in charge present, demonstrates knowledge, and performs duties					5
Employee Health					Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			COS R WT		
2	IN	OUT	NA	NO	Management and food employee awareness, reporting					5
3	IN	OUT	NA	NO	Proper use of restriction and exclusion					5
4	IN	OUT	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control					
5	IN	OUT	NA	NO	Good Hygienic Practices					
6	IN	OUT	NA	NO	Proper eating, tasting, drinking, or tobacco use					5
7	IN	OUT	NA	NO	No discharge from eyes, nose, and mouth					5
8	IN	OUT	NA	NO	Preventing Contamination by Hands					
9	IN	OUT	NA	NO	Hands clean and properly washed					5
10	IN	OUT	NA	NO	No bare hand contact with ready-to-eat foods or approved alternate procedures followed					5
11	IN	OUT	NA	NO	Handwashing sinks properly supplied and accessible					2
12	IN	OUT	NA	NO	Approved Source					
13	IN	OUT	NA	NO	Food obtained from approved source					5
14	IN	OUT	NA	NO	Food received at proper temperature					5
15	IN	OUT	NA	NO	Food in good condition, safe, and unadulterated					5
16	IN	OUT	NA	NO	Required records available: shell stock tags, parasite destruction					5
17	IN	OUT	NA	NO	Protection from Contamination					
18	IN	OUT	NA	NO	Food separated and protected					4
19	IN	OUT	NA	NO	Food-contact surfaces: cleaned and sanitized					5
20	IN	OUT	NA	NO	Proper disposition of unsafe food, returned food not re-served					2
21	IN	OUT	NA	NO	Consumer Advisory					
22	IN	OUT	NA	NO	Consumer advisory provided for raw and undercooked food					4
23	IN	OUT	NA	NO	Highly Susceptible Populations					
24	IN	OUT	NA	NO	Pasteurized foods used; prohibited foods not offered					5
25	IN	OUT	NA	NO	Chemicals					
26	IN	OUT	NA	NO	Food additives: approved and properly used					5
27	IN	OUT	NA	NO	Toxic substances properly identified, stored, used					5
28	IN	OUT	NA	NO	Compliance with Approved Procedures					
29	IN	OUT	NA	NO	Compliance with variance, specialized process, and HACCP plan					5

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

GOOD RETAIL PRACTICES															
OUT=not in compliance				COS=corrected on-site during inspection				R=repeat (violation of the same code provision)							
Compliance Status				COS	R	WT	Compliance Status				COS	R	WT		
Safe Food and Water								Utensils and Equipment							
28	OUT	Pasteurized eggs used where required					45	OUT	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used						
29	OUT	Water and ice from approved source					46	OUT	Warewashing facilities, installed, maintained, used, test strips						
30	OUT	Variance obtained for specialized processing methods					47	OUT	Nonfood-contact surfaces clean						
Food Temperature Control								Physical Facilities							
31	OUT	Proper cooling methods used; adequate equipment for temperature control					48	OUT	Hot and cold water available; adequate pressure						
32	OUT	Plant food properly cooked for hot holding					49	OUT	Plumbing installed; proper backflow devices						
33	OUT	Approved thawing methods used					50	OUT	Sewage and waste water properly disposed						
34	OUT	Thermometers provided and accurate					51	OUT	Toilet facilities: properly constructed, supplied, cleaned						
Food Identification								Administrative Items							
35	OUT	Food properly labeled; original container; required records available					52	OUT	Garbage/refuse properly disposed; facilities maintained						
Prevention of Food Contamination								53	OUT	Physical facilities installed, maintained, and clean					
36	OUT	Insects, rodents, and animals not present					54	OUT	Adequate ventilation and lighting; designated areas used						
37	OUT	Contamination prevented during food preparation, storage & display					Compliance Status				YES	NO	WT		
Proper Use of Utensils								Non-Smokers Protection Act							
41	OUT	In-use utensils; properly stored					57	OUT	Compliance with TN Non-Smoker Protection Act						
42	OUT	Utensils, equipment and linens; properly stored, dried, handled					58	OUT	Tobacco products offered for sale						
43	OUT	Single-use/single-service articles; properly stored, used					59	OUT	If tobacco products are sold, NSPA survey completed						
44	OUT	Gloves used properly													

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DIVISION OF ENVIRONMENTAL HEALTH  
FOOD INSPECTION DATA**



<b>Establishment Information</b>	
Establishment Name:	Chili's #969 Lounge
Establishment Number #:	605174451

<b>NSPA Survey – To be completed if #57 is "No"</b>	
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.	

<b>Warewashing Info</b>			
<b>Machine Name</b>	<b>Sanitizer Type</b>	<b>PPM</b>	<b>Temperature ( Fahrenheit)</b>
3 comp sink	Quat	200	

<b>Equipment Temperature</b>	
<b>Description</b>	<b>Temperature ( Fahrenheit)</b>
Beer reach in cooler	36

<b>Food Temperature</b>		
<b>Description</b>	<b>State of Food</b>	<b>Temperature ( Fahrenheit)</b>
No tcs foods to temp		

**Observed Violations**

Total # 1

Repeated # 0

37: Employee cell phone stored directly on clean glass and utensil mat on top of bar.

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**Comments/Other Observations**

- 1: (IN): ANSI Certified Manager present.
- 2: Management awareness
- 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: Employee stayed on task
- 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: See source
- 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: No raw foods
- 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: (NA) No raw animal foods served.
- 17: (NO) No TCS foods reheated during inspection.
- 18: No cooling observed
- 19: (NA) Establishment does not hot hold TCS foods.
- 20: (NA) Establishment does not cold hold TCS foods.
- 21: (NA) No Ready-to-eat, TCS foods prepared on premise and held, or commercial containers of ready-to-eat food opened and held, over 24 hours.
- 22: (NA) No food held under time as a public health control.
- 23: (NA) Establishment does not serve animal food that is raw or undercooked.
- 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.***

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**Sources**

Source Type:	Food	Source:	Lipman, ajax
Source Type:	Water	Source:	Smyrna city
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

**Additional Comments**