

City

Risk Category

## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Chili's Grill & Bar #107 Remanent O Mobile Establishment Name Type of Establishment 5637 Brainerd Rd. O Temporary O Seasonal Address Chattanooga Time in 11:06; AM AM/PM Time out 12:15; PM AM/PM 08/12/2022 Establishment # 605040378 Embargoed 0 Inspection Date **E**Routine O Follow-up O Complaint O Preliminary O Consultation/Other Purpose of Inspection

Number of Seats 141 ase Control and Prevention

Follow-up Required

# FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

О3

status (IN, OUT, HA, HO) for ea

| IN-in compliance OUT-not in compliance NA-not applicable NO-not observed |    |     |    |    |   | id |   | Ö |
|--|----|-----|----|----|---|----|---|---|
| Compliance Status  |    |     |    |    |   |    |   |   |
|  | IN | OUT | NA | NO | Supervision   |    |   |   |
| 1  | ×  | 0   |    |    | Person in charge present, demonstrates knowledge, and<br>performs duties                  |    | 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  | X  | 0   |    | 0  | Proper eating, tasting, drinking, or tobacco use  | 0  | 0 |   |
| 5  | *  | 0   |    | 0  | No discharge from eyes, nose, and mouth   | 0  | 0 | 0 |
|  | IN | OUT | NA | NO | Preventing Contamination by Hands   |    |   |   |
| 6  | 黨  | 0   |    | 0  | Hands clean and properly washed   | 0  | 0 |   |
| 7  | 氮  | 0   | 0  | 0  | No bare hand contact with ready-to-eat foods or approved<br>alternate procedures followed | 0  | 0 | 5 |
| 8  | 0  | 26  |    |    | Handwashing sinks properly supplied and accessible  | X  | 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<br>destruction                     | 0  | 0 |   |
|  | IN | OUT | NA | NO | Protection from Contamination   |    |   |   |
| 13   | Ŕ  | 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-<br>served                        |    | 0 | 2 |

|    |     |     |     |    | Compliance Status   | COS | R | WT |
|----|-----|-----|-----|----|---|-----|---|----|
|    | IN  | OUT | NA  | NO | Cooking and Reheating of Time/Temperature<br>Control For Safety (TCS) Foods |     |   |    |
| 16 |     | 0   | 0   | 0  | Proper cooking time and temperatures  | 0   | 0 | 5  |
| 17 | 8   | 0   | 0   | 0  | Proper reheating procedures for hot holding                                 | 0   | 0 | ٠  |
|    | IN  | оит | NA  | NO | Cooling and Holding, Date Marking, and Time as<br>a Public Health Control   |     |   |    |
| 18 | ×   | 0   | 0   | 0  | Proper cooling time and temperature   | 0   | 0 |    |
| 19 | ×   | 0   | 0   | 0  | Proper hot holding temperatures   | 0   | 0 |    |
| 20 | 245 | 0   | 0   |    | Proper cold holding temperatures  | 0   | 0 | 5  |
| 21 | *   | 0   | 0   | 0  | Proper date marking and disposition   | 0   | 0 | •  |
| 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<br>food                  | 0   | 0 | 4  |
|    | IN  | OUT | NA  | NO | Highly Susceptible Populations  |     |   |    |
| 24 | 0   | 0   | 333 |    | Pasteurized foods used; prohibited foods not offered                        | 0   | 0 | 5  |
|    | IN  | оит | NA  | NO | Chemicals   |     |   |    |
| 25 | 0   | 0   | 巡   |    | Food additives: approved and properly used                                  | 0   | 0 | 5  |
| 26 | 黨   | 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<br>HACCP plan            | 0   | 0 | 5  |

级 Yes O No

#### ns, chemicals, and physical objects into foods.

L PRACTICES

|    |     |  | GOO |   |        |
|----|-----|--|-----|---|--------|
|    |     | OUT=not in compliance COS=corr   |     |   |        |
|    |     | Compliance Status  | cos | R | W      |
|    | OUT |  |     |   |        |
| 28 | 0   | Pasteurized eggs used where required                                       | 0   | 0 | ,      |
| 29 |     | Water and ice from approved source   | 0   | 0 | $\Box$ |
| 30 | 0   | Variance obtained for specialized processing methods                       | 0   | 0 | Ι.     |
|    | OUT | Food Temperature Control   |     |   |        |
| 31 | 氮   | Proper cooling methods used; adequate equipment for temperature<br>control | 0   | 0 | :      |
| 32 | 0   | Plant food properly cooked for hot holding                                 | 0   | 0 | Г      |
| 33 | 0   | Approved thawing methods used  | 0   | 0 | 1      |
| 34 | 0   | Thermometers provided and accurate   | 0   | 0 | г      |
|    | OUT | Food Identification  |     |   |        |
| 35 | 0   | Food properly labeled; original container; required records available      | 0   | 0 | •      |
|    | OUT | Prevention of Food Contamination   |     |   |        |
| 36 | 0   | Insects, rodents, and animals not present                                  | 0   | 0 | :      |
| 37 | 885 | Contamination prevented during food preparation, storage & display         | 0   | 0 | 1      |
| 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 | Г      |
|    | OUT | Proper Use of Utensils   |     |   |        |
| 41 | 0   | In-use utensils; properly stored   | 0   | 0 | г      |
| 42 | 0   | Utensils, equipment and linens; properly stored, dried, handled            | 0   | 0 | Г      |
| 43 | 0   | Single-use/single-service articles; properly stored, used                  | 0   | 0 | r      |
| 44 | 10  | Gloves used properly   | 0   | 0 |        |

| pecti |     | R-repeat (violation of the same code provision<br>Compliance Status                       | cos | R  | W   |
|-------|-----|---|-----|----|-----|
|       | OUT | Utensils and Equipment  |     |    |     |
| 45    | 0   | Food and norifood-contact surfaces cleanable, properly designed,<br>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  | 1   |
|       | OUT | Physical Facilities   |     |    |     |
| 48    | 0   | Hot and cold water available; adequate pressure   | 0   | 0  | - 2 |
| 49    | 0   | Plumbing installed; proper backflow devices   | 0   | 0  | - 2 |
| 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  | 1   |
| 53    | 0   | Physical facilities installed, maintained, and clean                                      | 0   | 0  | 1   |
| 54    | 0   | Adequate ventilation and lighting; designated areas used                                  | 0   | 0  | •   |
|       | OUT | Administrative Items  | Т   |    |     |
| 55    | 0   | Current permit posted   | 0   | 0  | Г   |
| 56    | 0   | Most recent inspection posted   | 0   | 0  | '   |
|       |     | Compliance Status   | YES | NO | W   |
|       |     | Non-Smokers Protection Act  |     |    |     |
| 57    |     | Compliance with TN Non-Smoker Protection Act  | ×   | 0  |     |
| 58    |     | Tobacco products offered for sale   | 0   | 0  | ١ ( |
| 59    |     | If tobacco products are sold, NSPA survey completed                                       | 0   | 0  |     |

You have the right to request a hearing regarding this report by n ten (10) days of the date of the 68-14-711, 68-14-715, 68-14-716, 4-5-320.

08/12/2022

08/12/2022

Date Signatu

Date

RDA 629

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

#### TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



#### Establishment Information

Establishment Name: Chili's Grill & Bar #107
Establishment Number ≠: 605040378

| 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) |  |  |
| Ecolab<br>Triple sink | Chlorine<br>Quat | 50<br>200 |                           |  |  |

| Equipment Temperature |                           |  |
|-----------------------|---------------------------|--|
| Description           | Temperature ( Fahrenheit) |  |
| Walk in freezer       | 24                        |  |
|                       |                           |  |

| Food Temperature |               |                          |  |  |
|------------------|---------------|--------------------------|--|--|
| Description      | State of Food | Temperature (Fahrenheit) |  |  |
| Meatball         | Cold Holding  | 41                       |  |  |
| Penne pasta      | Cooling       | 64                       |  |  |
| Pasta            | Cold Holding  | 40                       |  |  |
| Pasta            | Cold Holding  | 41                       |  |  |
| Shredded lettuce | Cold Holding  | 36                       |  |  |
| Diced tomatoes   | Cold Holding  | 36                       |  |  |
| Chicken          | Cold Holding  | 36                       |  |  |
| Rice             | Hot Holding   | 165                      |  |  |
| Mashed potatoes  | Hot Holding   | 155                      |  |  |
| Beans            | Hot Holding   | 154                      |  |  |
| Corn cob         | Hot Holding   | 155                      |  |  |
| Lettuce          | Cold Holding  | 38                       |  |  |
| Soups            | Hot Holding   | 144                      |  |  |
| Chicken breast   | Cooking       | 174                      |  |  |
|                  |               |                          |  |  |

| Observed Violations   |
|---|
| Total # 4   |
| Repeated # 0  |
| 8: (IN): All handsinks are properly equipped and conveniently located for food  |
| employee use.   |
| 31: Need to reheat all food within 2 hours, hot holding bath not made to reheat |
| within 2 hours  |
| 37: Bag onions on floor. Cutting boards getting scored. Inside ice machine.     |
| Pans still being nested wet.  |
| 47: Fronts doors, door handles soiled. Staff opening doors with gloved hands    |
|   |
| then food. Back triple sink soiled  |
|   |
|   |
|   |
|   |
|   |
|   |
|   |
|   |
|   |
|   |
|   |
|   |
|   |
|   |
|   |
|   |
|   |
|   |
|   |
|   |
|   |
|   |
|   |
|   |
|   |
|   |
|   |
|   |
|   |
|   |
|   |
|   |

<sup>&</sup>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 Grill & Bar #107

Establishment Number: 605040378

### Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 2: (IN): PIC has knowledge of symptoms and diseases of foodborne illnesses.
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 4: (IN) Employee drinking from an approved container which is stored properly.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.

<u>I</u>Ľ.

7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.

l٩٠

- 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: (IN) All raw animal food is separated and protected as required.
- 14: Have sanitizer checked tested between 10ppm to 100ppm, checked 4 times
- 15: (IN) No unsafe, returned or previously served food served.

|16:

17: Need to fully reheat tomato sauce before placing in hot water bath

18:

19: 20:

- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (NA) No food held under time as a public health control.
- 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:

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.

<sup>\*\*\*</sup>See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

| Establishment Name: Chili's Grill & Bar #107 |  |  |
|--|--|--|
| Establishment Number: 605040378              |  |  |
|  |  |  |
| Comments/Other Observations (cont'd)         |  |  |
|  |  |  |
|  |  |  |
|  |  |  |
|  |  |  |
|  |  |  |
|  |  |  |
|  |  |  |
|  |  |  |
|  |  |  |
|  |  |  |
|  |  |  |
|  |  |  |
|  |  |  |
|  |  |  |
|  |  |  |
|  |  |  |
|  |  |  |
|  |  |  |
|  |  |  |
|  |  |  |
|  |  |  |
|  |  |  |
|  |  |  |
|  |  |  |
|  |  |  |
|  |  |  |
|  |  |  |
|  |  |  |
|  |  |  |
|  |  |  |
|  |  |  |
|  |  |  |
|  |  |  |
|  |  |  |
| Additional Comments (cont'd)                 |  |  |
| See last page for additional comments.       |  |  |
| see last page for additional comments.       |  |  |
|  |  |  |
|  |  |  |
|  |  |  |
|  |  |  |
|  |  |  |
|  |  |  |

Establishment Information

| Establishment Information  |  |  |  |  |  |  |
|--|--|--|--|--|--|--|
| Establishment Name: Chili's Grill & Bar #107   |  |  |  |  |  |  |
| Establishment Number #: 605040378  |  |  |  |  |  |  |
| Sources  |  |  |  |  |  |  |
| Source Type:   | Source:  |  |  |  |  |  |
| Source Type:   | Source:  |  |  |  |  |  |
| Source Type:   | Source:  |  |  |  |  |  |
| Source Type:   | Source:  |  |  |  |  |  |
| Source Type:   | Source:  |  |  |  |  |  |
| Additional Comments  |  |  |  |  |  |  |
| Need to complete a risk control plan for stacking dish operator to pull dishes not fully cleaned | es, nesting, pans together wet and training dish machine |  |  |  |  |  |
|  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |