TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

| | | | | | | | | | | | | O Farmer's Market Food Unit | | [] | | | | | | |
|---|--|---------|---|-----------------------|---|---|-------------------------|----------|-------------|--|--------|-----------------------------|---------|------------|--------|---|--|---------|----------|--------|
| Chili's Grill & Bar #1309 | | | | El Permanent O Mobile | | | | | | | | | L | 1 | | | | | | |
| 1021 Cupharrel Pd | | | | _ | _ | _ | _ | Тур | xe of E | Establi | shme | ent | | | | | | | | |
| Address | | | | | | | _ | | | | | O Temporary O Seasonal | | | | | | | | |
| Cit | y | | | | Chattanoo | ga | Time in | 11 | 1:1 | 0 A | M | _ A! | M/PI | M Tir | me o | ыt <u>11:40</u> : <u>АМ</u> ам/рм | | | | |
| Inc | narti | on D | ate | | 06/23/20 | 023 Establishmen | 60519647 | 8 | | | Emb | - | d 0 |) | | | | | | |
| | | | | | M Routine | O Follow-up | | | | - O Pr | | - | - | | | nsultation/Other | | | | |
| | | | nspec | tion | Mi-Koutine | O Follow-up | O Complaint | | | U Ph | eiimin | ary | | 0 | Cor | | | | 20 | 1 |
| Risk Category 01 X2 03 04 Follow-up Required 0 Yes X No Number of Seats | | | | | | | | | 28 | 1 | | | | | | | | | | |
| | 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 | | | | | | | | | | | | | | | | | | | |
| | (Nark designated compliance status (IN, OUT, NA, NO) for each numbered liem. For liems marked OUT, mark COS or R for each liem as applicable. Deduct points for category or subcategory.) | | | | | | | | | | | | | | | | | | | |
| | N⊨in ¢ | ompi | iance | | | iance NA=not applicab mpliance Status | le NO=not observe | | 1.0 | |)S=co | rrecte | d on-s | ite duri | ng ins | spection R=repeat (violation of th Compliance Status | e same code provisi | | el | WT |
| H | IN | 010 | NA | NO | 0 | Supervision | | COS R WT | | | | | | | | Cooking and Roberting of Time | Temperature | 000 | ~ | wi |
| | - | - | | | Person in charge | e present, demonstrate | s knowledge, and | | | | | IN | OUT | NA | NO | Control For Safety (TCS) | | | | |
| 1 | 邕 | | <u> </u> | | performs duties | , . | ÷ . | 0 | 0 | 5 | | 0 | 0 | | | Proper cooking time and temperatures | | 0 | 00 | 5 |
| 2 | N NX | | NA | NO | Management an | Employee Health d food employee aware | | 0 | ю | _ | 17 | 0 | 0 | 0 | 25 | Proper reheating procedures for hot hok | | 0 | 0 | - |
| 3 | × | ō | 1 | | | striction and exclusion | and a second second | ō | ō | 5 | | IN | OUT | NA | NO | Cooling and Holding, Date Markin a Public Health Contr | | | | |
| H | | OUT | NA | NO | | lood Hygienic Pract | lces | - | | - | 18 | X | 0 | 0 | 0 | Proper cooling time and temperature | | 0 | o | _ |
| 4 | | 0 | | | | sting, drinking, or toba | | | 0 | 5 | | Š | | 0 | _ | Proper hot holding temperatures | | 0 | | |
| 5 | XX IN | | NA | | | m eyes, nose, and mo nting Contamination | | 0 | 0 | - | | 12 | 8 | 8 | | Proper cold holding temperatures Proper date marking and disposition | | | 00 | 5 |
| 6 | 12 | 0 | | | Hands clean and | d properly washed | | 0 | 0 | | 22 | | ō | X | - | Time as a public health control: procedu | res and records | ō | ō | |
| 7 | 鬣 | 0 | 0 | 0 | No bare hand co alternate proced | ontact with ready-to-eat | foods or approved | 0 | 0 | 5 | - | IN | OUT | | NO | | | - | - | |
| 8 | X | 0 | | | | nks properly supplied a | | 0 | 0 | 2 | 23 | _ | 0 | 0 | | Consumer advisory provided for raw an | | 0 | 0 | 4 |
| 9 | IN 窓 | | NA | NO | Food obtained fr | Approved Source orm approved source | | 0 | 0 | | - | IN | OUT | | NO | food Highly Susceptible Popul | ations | - | - | - |
| | | 0 | 0 | | Food received a | t proper temperature | | 0 | 0 | | 24 | | 0 | 88 | | Pasteurized foods used; prohibited food | | 0 | 0 | 6 |
| 11 | 1000 | _ | | _ | | ndition, safe, and unad s available: shell stock | | 0 | 0 | 5 | - | _ | | _ | _ | | s not offered | - | <u> </u> | - |
| 12 | | 0 | 23 | 0 | destruction | | | 0 | 0 | | | IN | OUT | | NO | Chemicals | | | | |
| 43 | | | NA | NO | Pret Food separated | ection from Contam | lination | | 0 | 4 | | 0 武 | 0 | X | | Food additives: approved and properly u | | 0 | | 5 |
| | | ŏ | | | | faces: cleaned and sa | nitized | Ь | _ | 5 | 20 | | _ | NA | NO | Toxic substances properly identified, sto Conformance with Approved | | - | - | |
| | | | | | | on of unsafe food, retur | ned food not re- | 0 | 0 | 2 | 27 | 0 | 0 | × | | Compliance with variance, specialized p | process, and | 0 | 0 | 5 |
| | 15 2 0 Proper disposition of unsafe food, returned food not re- served 0 0 2 27 0 0 2 Compliance with variance, specialized process, and 0 0 5 | | | | | | | | | | | | | | | | | | | |
| L | Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods. | | | | | | | | | | | | | | | | | | | |
| | | | | | | | | GOO | DD R | ar/A | L PR | ACT | 1CE | 5 | | | | | | |
| F | | | | 00 | T=not in compliance | e mpliance Status | COS=come | | n-site R | | inspe | ction | | | | R-repeat (violation of the sar Compliance Status | me code provision) | COS | R | WT |
| | | OUT | 1 | | | e Food and Water | | | | | | 0 | UT | | | Utensils and Equipment | | 000 | ~ | |
| | 28 29 | | | | ed eggs used whe d ice from approve | | | 8 | 00 | 1 | 4 | 5 (| 0 1 | | | onfood-contact surfaces cleanable, prope , and used | rly designed, | 0 | 0 | 1 |
| | 30 | | | | | alized processing meth | lods | ŏ | ŏ | 2 | 4 | | - | | | , and used ng facilities, installed, maintained, used, te | et etrice | 0 | 0 | 1 |
| | | OUT | - | | | emperature Contro | | | | | | | _ | | | | rər ən ihə | - | | |
| 1 : | 31 | 0 | cont | | oling methods use | ed; adequate equipmen | it for temperature | 0 | 0 | 2 | 4 | _ | O N | onnoo | a-cor | ntact surfaces clean Physical Facilities | | 0 | 0 | 1 |
| | 32 | 0 | | | properly cooked | for hot holding | | 0 | 0 | 1 | 4 | 8 (| 0 1 | | | d water available; adequate pressure | | 0 | | 2 |
| | 33 | | <u> </u> | | thawing methods | | | <u>o</u> | 0 | 1 | 4 | | | | - | stalled, proper backflow devices | | _ | 0 | 2 |
| H- | 34 | 00 | | mom | eters provided an | od identification | | 0 | 0 | 1 | 5 | | - | | | d waste water properly disposed es: properly constructed, supplied, cleane | d | 0 | 0 | 2 |
| | 35 | 0 | Foo | d prog | | nal container; required | records available | 0 | 0 | 1 | 5 | _ | | | | fuse properly disposed; facilities maintain | | o | ō | 1 |
| H | | OUT | | | | of Food Contamina | | - | - | - | 5 | | - | - | | ilities installed, maintained, and clean | | 0 | 0 | 1 |
| \Box | 36 | 0 | Inse | cts, re | dents, and anima | | | 0 | 0 | 2 | 5 | | | | | entilation and lighting; designated areas u | sed | 0 | 0 | 1 |
| ⊢ | | - | - | | | | -torres 0 directory | | | - | H | - | UT | | | | | - | - | _ |
| 37 O Contamination prevented during food preparation, storage & display | | 0 | 0 | 1 | | | _ | | | Administrative items | | | - | | | | | | | |
| | | | nal cleanliness g cloths; properly used and stored | | | 0 | 0 | 1 | | 55 O Current permit posted 56 O Most recent inspection posted | | | | | 0 | 읭 | 0 | | | |
| | | | | | ruits and vegetab | | | ŏ | ŏ | | ť | Compliance Status | | | | | WT | | | |
| | OUT | | | | | er Use of Utensils | | | | | | | | | | Non-Smokers Protection | Act | ~ | | |
| | 41 42 | | | | nsils; properly sto equipment and line | ens; properly stored, dr | ied, handled | 0 | 00 | 1 | 5 | 8 | | | | with TN Non-Smoker Protection Act oducts offered for sale | | Š | 0 | 0 |
| Ŀ | 43 | 0 | Sing | le-us | e/single-service a | rticles; properly stored, | | Ō | 0 | 1 | 5 | 9 | | | | roducts are sold, NSPA survey completer | t | ŏ | 0 | |
| _ | 44 | - | - | | ed properly | | | - | 0 | _ | | | | | | | | | | |
| Fail | ure to | o com | ect ar | y viol | ations of risk factor | items within ten (10) day | is may result in susper | sion o | f you | r food | servic | e esta | ablishe | ment pe | ermit. | Repeated violation of an identical risk factories. You are required to post the food service. | r may result in revoc establishment nervi | ation / | of you | r food |
| mar | service establishment permit. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous manner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this report. T.C.A. sections 68-14-703, 68-14-706, 68-14-709, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-6-329. | | | | | | | | | | | | | | | | | | | |
| L obs | ante il | and the | 20,000 | 110 00 | | - re-red, earlier (d, 68-14 | | 101,000 | 100 | | | | | | | | | | | |

| Dévil | 06/23/2023 | 10/_ | 06/23/2023 | | | | |
|---|---|--|------------|--|--|--|--|
| Signature of Person In Charge | Date | Signature of Environmental Health Specialist | Date | | | | |
| **** Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice **** | | | | | | | |
| | Free food safety training classes are available each month at the county health department. | | | | | | |

| PH-2267 (Rev. 6-15) Pree | food safety training cla | RDA 629 | | |
|--------------------------|--------------------------|--------------|-------------------------|---------|
| P192207 (Nev. 0-10) | Please call (|) 4232098110 | to sign-up for a class. | 104 023 |

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA

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Establishment Information Establishment Name: Chili's Grill & Bar #1309 Establishment Number #: 605196478

| 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. | |
| | |

| Varewashing Info | | | | | | | |
|------------------|----------------|-----|---------------------------|--|--|--|--|
| Machine Name | Sanitizer Type | PPM | Temperature (Fahrenheit) | | | | |
| Dish machine | Chlorine | 100 | | | | | |
| Sanitizer bucket | QA | 200 | | | | | |
| | | | | | | | |

| Equipment Temperature | |
|-----------------------|--------------------------|
| Description | Temperature (Fahrenheit) |
| | |
| | |
| | |
| | |
| | |
| | |

| Food Temperature | | |
|------------------|---------------|--------------------------|
| Decoription | State of Food | Temperature (Fahrenheit) |
| Enchilada soup | Hot Holding | 145 |
| Dairy | Cold Holding | 40 |
| Diced tomatoes | Cold Holding | 40 |
| Shredded lettuce | Cold Holding | 40 |
| Pico de gallo | Cold Holding | 40 |
| Rice | Hot Holding | 154 |
| Mashed potatoes | Hot Holding | 170 |
| Raw chicken | Cold Holding | 40 |
| Raw steak | Cold Holding | 40 |
| Raw ground beef | Cold Holding | 40 |
| Cooked ribs | Cold Holding | 40 |
| Chicken wings | Cold Holding | 40 |
| Cooked pasta | Cold Holding | 40 |
| Rice | Cooling | 111 |
| | | |
| | | |

| Observed Violations | |
|---------------------|--|
| Total # 1 | |
| Repeated # 0 | |

54: Employee beverages stored over food prep surfaces.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Chili's Grill & Bar #1309

Establishment Number: 605196478

Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 2: Employee illness policy located.
- 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: Proper handwashing observed.

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: Food obtained from approved 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: (IN) All raw animal food is separated and protected as required.
- 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: No cooking temps observed.
- 17: (NO) No TCS foods reheated during inspection.

18: Proper cooling observed with rice. Rice was thinned out on a tray to cool in the walk in cooler. Rice was 111 degrees F cooled down from 11:15 AM.

- 19: Proper hot holding temperatures observed.
- 20: Proper cold holding temperatures observed.
- 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: Consumer advisory located.
- 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.

Establishment Information

Establishment Name: Chili's Grill & Bar #1309 Establishment Number : 605196478

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Chili's Grill & Bar #1309 Establishment Number #: 605196478

SourcesSource Type:WaterSource:PublicSource Type:FoodSource:Fresh Point, GFSSource Type:Source:Source:Source Type:Source:Source:Source Type:Source:Source:

Additional Comments