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.																			
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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