

Retail Food Establishment Inspection Report

- ☒ First aid kit
- ☒ Allergy policy
- ☒ Vomit clean up
- ☒ Employee health

Date: 6/21/2025		Time in: 9:45		Time out: 11:03		License/Permit # FOOD5022			Est. Type		Risk Category		Page <u>1</u> of <u>2</u>								
Purpose of Inspection: <input checked="" type="checkbox"/> 1-Routine <input type="checkbox"/> 2-Follow Up <input type="checkbox"/> 3-Complaint <input type="checkbox"/> 4-Investigation <input type="checkbox"/> 5-CO/Construction <input type="checkbox"/> 6-Other <input type="checkbox"/>														TOTAL/SCORE							
Establishment Name: Chili's Grill & Bar #418						Contact/Owner Name:				* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____				7/93/A							
Physical Address: 685 E I-30 Rockwall, TX						Pest control : Ecolab/5-29-2025/monthly		Hood Cintas/4-10-2025		Grease trap : LES/1000gal/1-6-2025			Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>								
Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation W- Watch Mark the appropriate points in the OUT box for each numbered item Mark '✓' a checkmark in appropriate box for IN, NO, NA, COS Mark an X in appropriate box for R																					
Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days																					
Compliance Status						R				Compliance Status						R					
OUT	IN	NO	NA	COS	Time and Temperature for Food Safety (F = degrees Fahrenheit)				Employee Health												
	✓				1. Proper cooling time and temperature				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting												
	✓				2. Proper Cold Holding temperature(41 °F/ 45°F)				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth												
	✓				3. Proper Hot Holding temperature(135°F)								Preventing Contamination by Hands								
		✓			4. Proper cooking time and temperature				14. Hands cleaned and properly washed/ Gloves used properly gloves used												
		✓			5. Proper reheating procedure for hot holding (165°F in 2 Hours)				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)												
		✓			6. Time as a Public Health Control; procedures & records								Highly Susceptible Populations								
					Approved Source				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required no eggs												
	✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction McClane								Chemicals								
	✓				8. Food Received at proper temperature check at receipt				17. Food additives; approved and properly stored; Washing Fruits & Vegetables water only												
					Protection from Contamination				18. Toxic substances properly identified, stored and used												
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting								Water/ Plumbing								
	✓				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature				19. Water from approved source; Plumbing installed; proper backflow device												
	✓				11. Proper disposition of returned, previously served or reconditioned discarded				20. Approved Sewage/Wastewater Disposal System, proper disposal												
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days																					
OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel				R		OUT	IN	NO	NA	COS	Food Temperature Control/ Identification		R			
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 5							✓				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
	✓				22. Food Handler/ no unauthorized persons/ personnel 40							✓				28. Proper Date Marking and disposition					
					Safe Water, Recordkeeping and Food Package Labeling							✓				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital					
	✓				23. Hot and Cold Water available; adequate pressure, safe											Permit Requirement, Prerequisite for Operation					
	✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled							✓				30. Food Establishment Permit (Current/insp report sign posted) 12/31/2025					
					Conformance with Approved Procedures											Utensils, Equipment, and Vending					
	✓				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions						2					31. Adequate handwashing facilities: Accessible and properly supplied, used					
					Consumer Advisory						W					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used					
	✓				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label							✓				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided					
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First																					
OUT	IN	NO	NA	COS	Prevention of Food Contamination				R		OUT	IN	NO	NA	COS	Food Identification				R	
1					34. No Evidence of Insect contamination, rodent/other animals							✓				41.Original container labeling (Bulk Food)					
	✓				35. Personal Cleanliness/eating, drinking or tobacco use											Physical Facilities					
1					36. Wiping Cloths; properly used and stored						1					42. Non-Food Contact surfaces clean					
	✓				37. Environmental contamination							✓				43. Adequate ventilation and lighting; designated areas used					
	✓				38. Approved thawing method							✓				44. Garbage and Refuse properly disposed; facilities maintained					
					Proper Use of Utensils						1					45. Physical facilities installed, maintained, and clean					
	✓				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used							✓				46. Toilet Facilities; properly constructed, supplied, and clean					
	✓				40. Single-service & single-use articles; properly stored and used						1					47. Other Violations					

Received by: (signature) <i>John Morrow</i>	Print: John Morrow	Title: Person In Charge/ Owner Manager
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Chili's Grill & Bar #418		Physical Address: 685 E I-30		City/State: Rockwall, TX		License/Permit # FOOD5022		Page <u>2</u> of <u>2</u>	
TEMPERATURE OBSERVATIONS									
Item/Location		Temp F	Item/Location		Temp F	Item/Location		Temp F	
fry cold top/wings/ eggrolls		39/40	drawers/ hamburgers		41	drawers/mac n cheese		41	
under/eggrolls		41	zone 2 large cold top/pasta		41	zone 3 cold top/sour cream/pico		49/37	
sauce zone 1 cold top/ranch		33	cheese		41	fry cold top/raw chicken		40	
under/avocado ranch		40	drawers/pasta		41	under/raw chicken		38	
steam wells/corn		138	zone 2 turbo chef cold top/shrimp		41	reach in freezer/ambient		6	
grill drawers/ hamburgers		41	chicken		41	WIC/wings/pico		39/40	
steak		41	drawers/ribs/salmon		41/41	rice/raw chicken		41/38	
zone 2 small cold top/ cheese/brisket		41/41	zone 3 cold top/corn/tomatoes		41/41	WIF amb		-6	
OBSERVATIONS AND CORRECTIVE ACTIONS									
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:								
	Line hand sink 132F equipped								
42	To clean in/around/on equipment								
47	to repair drawer on zone 3 large cold top to close/seal properly								
42	To clean gaskets of coolers throughout								
45	To clean floors/food debris and under equipment								
W	To clean cutting boards/where discolored and/or scored								
	Prep hand sink 109+F equipped								
	Sani buckets at 200ppm quats								
45	To seal holes in walls in various places throughout								
	Test strips on site/current								
	3 comp sink 138F								
45	To seal gaps in various places in baseboards/ broken tiles								
34	Some flies/to address/new to repair air curtain at back door								
	Warewash hand sink 100+F equipped								
31	Large chunks of food in warewash hand sink/to be used for hand washing only								
	Dishwasher sanitizing at 100ppm chlorine								
47	Salsa under counter cooler right door doesnt seal properly/ to repair								
	Soda/tea nozzles WRS daily								
36	To store wiping cloths in sani buckets, not on prep areas or cutting boards								
	Bar 3 comp sink 130F								
31	Bar hand sink 124F/needs paper towels								
42	Need to wash bar mats in bar								
	Margarita machine broken down and cleaned weekly								
	Salsa under counter cooler/salsa 42F								
	Expo soup wells/soup 167F								
	expo cold top/ranch 41F								
Received by: (signature) <i>John Morrow</i>			Print: John Morrow			Title: Person In Charge/ Owner Manager			
Inspected by: (signature) <i>Christy Cortez, RS</i>			Print: Christy Cortez, RS			Samples: Y N # collected			

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