

Retail Food Establishment Inspection Report

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

Date: 12/20/2024	Time in: 10:30	Time out: 11:50	License/Permit # FOOD5022	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
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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	TOTAL/SCORE
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Establishment Name: Chili's Grill & Bar #418	Contact/Owner Name:	* Number of Repeat Violations: _____	7/93/A
		✓ Number of Violations COS: _____	

Physical Address: 685 E I-30 Rockwall, TX	Pest control : Ecolab/12-18-2024	Hood Cintas/10-2024	Grease trap : LES/1000gal/6-30-2024	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
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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						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
	✓					✓					
W						✓					
	✓					Preventing Contamination by Hands					
	✓					✓					
	✓					✓					
	✓					Highly Susceptible Populations					
	✓					✓					
3				✓		Chemicals					
	✓					✓					
Protection from Contamination						✓					
	✓					Water/ Plumbing					
	✓					✓					
	✓					✓					

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓					✓					
	✓					✓					
Safe Water, Recordkeeping and Food Package Labeling						Permit Requirement, Prerequisite for Operation					
	✓					✓					
	✓					Utensils, Equipment, and Vending					
	✓					✓					
Consumer Advisory						2					
	✓					✓					

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Prevention of Food Contamination						Food Identification					
	✓					✓					
	✓					Physical Facilities					
	✓					1					
	✓					✓					
	✓					✓					
Proper Use of Utensils						1					
	✓					✓					
	✓					✓					

Retail Food Establishment Inspection Report

Received by: (signature) <i>Chris Smith</i>	Print: Chris Smith	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 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
fry station/chicken	39/40	grill cold top/cheese	41	small cold top/shrimp	41
under/chicken	38	brisket	41	cooked chicken/ cheese	41/41
fry station/cheese/wings	39/40	drawers/burgers	41/41	ribs/salmon	41/41
under/eggrolls	34	steam well/corn	168	chicken	41
right cold top/cheese	41	middle cold top/cut tomatoes	41	under counter cooler/rice	41
ranch	41	pasta	41	slider drawers/chicken	187/182
under/ranch	41	drawers/pasta/pasta	41/41	steam wells/rice/beans	156/162
grill drawers/burgers/steak	41/41/41	pizza	41	steam well/corn/soup	156/161

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 116F equipped
W	Sauce cold top/condenser totally frozen over/will need to address as this indicates cooler isn't working efficiently
	Temps on above cooler within range/just loaded however/will need to monitor
32	Cutting boards to be addressed/ discolored, scored
45	To clean walls and behind prep areas
	Gloves used for all prep and RTE
	Sani buckets at 200 ppm quats
45/42	To clean floors, under equipment, some cleaning needed inside coolers, gaskets
	Noted at inspection equipment is cleaner/good
	Prep hand sink 100+F equipped
	3 comp sink 130F
	Shermit gloves used for handling raw meat and seafood/over prep gloves, then discarded immediately after
7	One dented can/beans/removed
45	To repair missing/broken tile baseboards
	Warewash hand sink 100+F equipped
	Dishwasher sanitizing at 100ppm chlorine
	Soda/tea nozzles WRS daily
45	Maintenance to walls, floors, some missing grout
	Bar 3 comp sink 116F, bar hand sink 113F, sani sink setup to 200ppm quats
	Margarita machine clean, counters clean
	expo cold top/cheese 41, steam well expo soup 156F
	Steam well/queso, left side cold top cheese 41, drawers lettuce 41, corn 41
	Cold top Pico 41F, sour cream 41F, under cheese 41F
	Under counter dessert cooler ambient 34F
	WIC rice 40F, wings 38, 39F, cooled onions 41, corn cooked 41, raw chicken 41, raw beef 41F
	Reach in freezer ammo -6F
	Under counter cooler Milk 41F, under counter cooler salsa 41F,

Received by: (signature) <i>Chris Smith</i>	Print: Chris Smith	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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