

Retail Food Establishment Inspection Report

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

Date: 7/2/2026	Time in: 10:30	Time out: 11:55	License/Permit # FOOD5022	Est. Type	Risk Category	Page 1 of 2
Purpose of Inspection: ☒ 1-Routine ☐ 2-Follow Up ☐ 3-Complaint ☐ 4-Investigation ☐ 5-CO/Construction ☐ 6-Other ☐ TOTAL/SCORE						
Establishment Name: Chili's Grill & Bar #418			Contact/Owner Name:		* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____	
Physical Address: 685 E I-30 Rockwall, TX			Pest control : Ecolab/6-30-2026	Hood Cintas/6-2026	Grease trap : LES/1000gal/4-10-2026	Follow-up: Yes ☒ No ☐
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		Time and Temperature for Food Safety (F = degrees Fahrenheit)			R	
OUT	IN	NO	NA	COS		
	✓				1. Proper cooling time and temperature	
	✓				2. Proper Cold Holding temperature(41°F/ 45°F)	
	✓				3. Proper Hot Holding temperature(135°F)	
		✓			4. Proper cooking time and temperature	
		✓			5. Proper reheating procedure for hot holding (165°F in 2 Hours)	
		✓			6. Time as a Public Health Control; procedures & records	
		Approved Source				
	✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction McClane	
	✓				8. Food Received at proper temperature check at receipt	
		Protection from Contamination				
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	
	✓				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 200 ppm/temperature	
	✓				11. Proper disposition of returned, previously served or reconditioned discarded	
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days						
OUT	IN	NO	NA	COS	R	
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 5	
	✓				22. Food Handler/ no unauthorized persons/ personnel 40	
		Safe Water, Recordkeeping and Food Package Labeling				
	✓				23. Hot and Cold Water available; adequate pressure, safe	
	✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled	
		Conformance with Approved Procedures				
	✓				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions	
		Consumer Advisory				
	✓				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label	
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First						
OUT	IN	NO	NA	COS	R	
1					34. No Evidence of Insect contamination, rodent/other animals	
	✓				35. Personal Cleanliness/eating, drinking or tobacco use	
	✓				36. Wiping Cloths; properly used and stored	
	✓				37. Environmental contamination	
	✓				38. Approved thawing method	
		Proper Use of Utensils				
	✓				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	
	✓				40. Single-service & single-use articles; properly stored and used	
Food Identification						
OUT	IN	NO	NA	COS	R	
	✓				41.Original container labeling (Bulk Food)	
		Physical Facilities				
1					42. Non-Food Contact surfaces clean	
	✓				43. Adequate ventilation and lighting; designated areas used	
	✓				44. Garbage and Refuse properly disposed; facilities maintained	
1					45. Physical facilities installed, maintained, and clean	
	✓				46. Toilet Facilities; properly constructed, supplied, and clean	
	✓				47. Other Violations	

Received by: (signature) <i>Ladaireon Rose</i>	Print: Ladaireon Rose	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/chicken		41	raw chicken		41	cut tomatoes		41	
under/chicken		37	small cold top/sliced cheese		41	drawers/grilled onions		41	
fry cold top/eggrolls/wings		39/40	drawers/salmon/hamburgers		40/41	corn		41	
under/eggrolls		37	small cold top/ sausage		41	steam wells/alfredo sauce		178	
zone 1 cold top/ranch/cheese		41/41	chicken		41	queso		167	
under/ranch		41	drawers/ribs		41	reach in fry freezer		-2	
steam wells/mac n cheese		158	raw chicken		41	salad cold top/sour cream/pico		37/39	
flat top drawers/hamburgers		41	zone 2 cold top/pico		41	WIF		-14	
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 118F equipped								
42	To clean in/around/on equipment /some food debris/around microwave								
	Prep sink 115F equipped								
45	To clean floors/some food debris under equipment								
42	To clean grease accumulation over bread/butter roller								
	WIC/new lights/so bright and cleaner inside/ great								
	Sani buckets at 200ppm quats								
	Test strips on site/current 2027exp								
	3 comp sink 146F								
	chlorine test strips exp 4/2027, quat test strips exp 4/2028								
	Warewash hand sink 103F equipped								
	Dishwasher sanitizing at 100ppm chlorine								
	Soda/tea nozzles WRS daily								
	Air curtain working at back door								
	Dumpster area clean								
34	Dead water bug at back door								
18	Bar 3 comp sink 140F/sani sink setup far too strong/COS								
	Bar hand sink 126F								
	Beer taps cleaned and maintained by supplier								
	Margarita machine broken down and cleaned weekly								
	2 door under counter cooler/ranch 41F								
	WIC/corn 41F, rice 41F, ribs 41F, pasta 41F, wings 41F								
	Expo soup wells/queso 180F								
	expo cold top/ranch 41F								
	Expo/queso 158F								
Received by: (signature) <i>Ladaireon Rose</i>			Print: Ladaireon Rose			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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