Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

N N O A O S C C C C C C C C C		ite: 2/1	2/2	202	22	Time in: 10:15	Time out: 12:20		FOO			22				Est. Type	Risk Category	Page 1 of	2
Challes Grill & Bart #418 Processor Completed States Completed St							2-Follow U				4-	Inve	stiga	atior	n			TOTAL/SCO	RE
Complainer States Section of the process of the complainer States Section of the process of the complainer States Section of the process of the complainer State Section of the complai	Chili's Grill & Bar #418							Name:	Hood Grease		reas	✓ Number of Violations C	OS:	14/86/B					
Processing contamination of the content of the cont	68	5 E	Ĭ-3	0 F	Roc	kwall, TX	Ec	olab/ r	nonthly				mo	LĔ	S/	1000gal/3mo			
Complement States Comp	Ma	ırk t	Com he ap	plia prop	riate	points in the OUT box for e	each numbered i	tem	Mark '	'√' a che	eckm	ark in	appı	ropria	ate bo	ox for IN, NO, NA, COS Mar	rk an 💢 in appropriat	lation W-Wat e box for R	ch
No No No No No No No No		mpli				FIIOI	ity Items (3	romis) violations		C	ompl	ianc	e Sta	tus	ive Action not to exceed 5 day	ys		
1. Progress conting three and comportance	U	N			О				ety	R	U	N	O	A	О	Empl	oyee Health		R
2. Poper Cold Holding temperature(13:19) 13. Proper use of maintains mit each since, No discharge from the cys. No. (and manufacture) 13. Proper time of maintains by Hands 14. Proper cooking time and improvement (15:19) 14. Proper cooking time and improvement (15:19) 15. Proper storing procedure for for toxiding (16:19) in 2. 15. Proper decide in the property and of Groves used property (15:19) 15. Proper cooking time and improved source. Flood in close of control of the cooking (16:19) in 2. 15. Proper cooking time and improved source. Flood in close of control of the cooking (16:19) in 2. 15. Proper cooking time and improved source. Flood in close of control of the cooking (16:19) in 2. 15. Proper cooking time and improved source. Flood in close of control of the cooking of the cooking of the cooking of the cooking (16:19) in 2. 15. Prod additive supported and property accord. Whilling Florids (16:19) in 2. 15. Prod additive supported and property accord. Whilling Florids (16:19) in 2. 15. Prod additive supported and property accord. Whilling Florids (16:19) in 2. 15. Prod additive supported and property accord. Whilling Florids (16:19) in 2. 15. Prod additive supported and property accord. Whilling Florids (16:19) in 2. 15. Prod additive supported and property accord. Whilling Florids (16:19) in 2. 15. Prod additive supported and property accord. Whilling Florids (16:19) in 2. 15. Prod additive supported and property accord. Whilling Florids (16:19) in 2. 15. Prod additive supported and property accord. Whilling Florids (16:19) in 2. 15. Prod additive supported and property accord. Whilling Florids (16:19) in 2. 15. Prod additive supported and property accord. Whilling Florids (16:19) in 2. 15. Prod additive supported and property accord. Whilling Florids (16:19) in 2. 15. Prod additive supported and property accord. Whilling Florids (16:19) in 2. 15. Prod additive supported and property accord. Whilling Florids (16:19) in 2. 15. Prod additive supported acc		~			~	1. Proper cooling time ar	nd temperature								~			employees;	
Second continues of the Holding temperature Seconds		_				2. Proper Cold Holding t	temperature(41	°F/ 45°F)									charge from	+
V A. Proper cooking the and temperature V Freedomic procedure for bot holding (160° Fit is 2 hours) A. Proper cooking for both holding (160° Fit is 2 hours) A. Proper cooking for both holding (160° Fit is 2 hours) A. Proper cooking for both holding (160° Fit is 2 hours) A. Proper cooking for both holding (160° Fit is 2 hours) A. Proper cooking for both holding (160° Fit is 2 hours) A. Proper cooking for both holding (160° Fit is 2 hours) A. Proper cooking for the cook and properly control for the cook of cookings, seek, and unadhenously pursued to cook and the cooking for the c	3							-,,	,			~							
S. Proper releasing procedure for hot holding (160°F in 2.)		~				3. Proper Hot Holding te	emperature(135	°F)								Preventing Cor	ntamination by Han	ıds	
S. Poper infeating procedure for local locality (155 Fin 2 15, 50 hour hand contents with analytic seat food to approved a little desiration in the local food to approved a little desiration in the local food to approved a little desiration in the local food to approved a little desiration in the local food to approved a little desiration in the local food to approved a little desiration in the local food to approve the local			~			4. Proper cooking time a	and temperature	;				~					rly washed/ Gloves u	sed properly	
Provided in the control procedure & records	3				~		edure for hot ho	olding (1	65°F in 2			~				15. No bare hand contact with	ready to eat foods o	r approved Y N)	
Approved Source Approved Source 7. Food and ise obtained from approved source, Food in good condition, safe, and unadirected; pursuite destruction 8. Food Received at proper temperature check at receipt Protection from Contamination 9. Food Separated & protected protected during food purposation, stage, such as a stage of continue transce and Returnables; Clemed and Sandard (Clear Cell) 10. Food contact surface and Returnables; Clemed and Sandard (Clear Cell) 11. Proper disposition of resumed, previously served or reconstituted (Clear Cell) 12. Proper disposition of resumed, previously served or reconstituted (Clear Cell) 13. Proper disposition of resumed, previously served or reconstituted (Clear Cell) 14. V V V V V V V V V V V V V V V V V V V						6. Time as a Public Heal	th Control: pro	cedures	& records								,		+
Approved Source V		•										l			1			fered	
Project disposal of the contamination Proj						Approved Source						~				Pasteurized eggs used when re			
Construction Cons																			
Check at receipt Protection from Contamination V		•						,1								Cl	hemicals		
Check at FeCeipt Protection from Contamination Protectio		_				• •		;				,					and properly stored;	Washing Fruits	T
Priority Foundation Items (2 Points) V							•									water only	identified, stored an	d used	+
V									g food		۷۷	1							
Samitaced at 200_pm/temperature Sami		~							,							Wate	r/ Plumbing		
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days Proof Temperature Control/Identification Proof Temperature Proof Temperature Control/Identification		~				10. Food contact surface Sanitized at 200 p	es and Returnab opm/temperatur	oles ; Clea e	aned and			~					ce; Plumbing install	ed; proper	
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days V N N N N N N N N N						11. Proper disposition of	f returned, prev	iously se	rved or								vater Disposal System	m, proper	t
Part									(2 D				<u> </u>	Щ					\perp
21. Person in charge present, demonstration of knowledge, and perform duties? Certified Food Manager? Posted 4	0										0	I	N	N	C			ation	R
22, Food Handler/ no unauthorized persons/ personnel 22, Froger Date Marking and disposition 29, Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital 23, Hot and Cold Water available; adequate pressure, safe 23, Hot and Cold Water available; adequate pressure, safe 24, Required records available (shellstock tags; parasite destruction); Packaged Food labeled 20, Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital 20, Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital 20, Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital 20, Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital 20, Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital 20, Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital 20, Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital 20, Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital 20, Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital 20, Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital 20, Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital 20, Thermometers trips digital 20, Thermometers trip			Ů	**		21. Person in charge pre-	esent, demonstra	ation of l	knowledge,				Ů	**		27. Proper cooling method use	ed; Equipment Ade		
Safe Water, Recordkeeping and Food Package Labeling 2.3. Hot and Cold Water available; adequate pressure, safe 2.3. Hot and Cold Water available; adequate pressure, safe 2.3. Hot and Cold Water available; adequate pressure, safe 2.3. Hot and Cold Water available; adequate pressure, safe 2.3. Hot and Cold Water available; adequate pressure, safe 2.4. Required records available (shellstock tags; parasite destruction); Packaged Food labeled 2.5. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions 2.5. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions 2.5. Compliance with Variance obtained for specialized processing methods; manufacturer instructions 2.5. Compliance with Variance obtained for specialized processing methods; manufacturer instructions 2.5. Compliance with Variance, Specialized and Properly supplied, used 3.1. Adequate handwashing facilities: Accessible and properly supplied, used 3.2. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 3.3. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided in menu 2.6. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate) / Allergen Label 2.7. No. No. No. No. No. No. No. No. No. No						4						Ť				•			+
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Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First O I N N O A O S Prevention of Food Contamination R J N O A O S Prevention of Food Contamination R J N O A O S S Prevention of Food Contamination I J N O A O S S Prevention of Food Contamination, rodent/other animals J J N O A O S S Personal Cleanliness/eating, drinking or tobacco use J J N O A O S S S Personal Cleanliness/eating, drinking or tobacco use J J N O A O S S S Physical Facilities J J N O A O S S S Physical Facilities J J N O A O S S S S Pood Identification S S S S S S S S S S S S S S S S S S S		~				foods (Disclosure/Remin	r Advisories; ra nder/Buffet Plat	w or und te)/ Aller	ler cooked gen Label			~						used/	
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40. Single-service & single-use articles; properly stored 47. Other Violations		<u></u>				39. Utensils, equipment,	& linens; prop	erly used				_				46. Toilet Facilities; properly	constructed, supplied	l, and clean	1
	1	•				40. Single-service & sing		-								47. Other Violations			

Retail Food Establishment Inspection Report

Received by: (signature) Angeles Mercado	Angeles Mercado	Title: Person In Charge/ Owner Manager
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name:	Physical A		City/State:			ge <u>2</u> of <u>2</u>				
Chili's	s Grill & Bar #418	685 E			/all, TX	FOOD5022					
Item/Loc	ation	Temp F	TEMPERATURE OBSERV Item/Location	ATIONS Temp I	Item/Loca	ntion	Temp F				
	p right side/cut	41	brisket individually wrapp	1							
_	edded cheese	41	drawers/raw chicke	n 34	pasta s	pasta steam wells/meat sauce 17					
uı	nder/ranch	41	grill drawers/raw chicke	en 36	right co	right cold top/pico/cut tomatoes					
Fry co	old top/raw chicken	41/40	middle cold top/pic	o 41	pasta	pasta cold top/pasta/cheese 41					
und	er raw chicken	41	cut tomatoes/ past	a 41/4	1 under	under counter cooler/crab					
steam v	vells/mashed potatoes/corn	87/156	drawers/pasta/brisk	et 43/4	4 hot hold	hot holding slider drawers/chicken					
salad c	cold top/cut tomatoes/pico	41/41	cooked veggie	s 52	WIC/rio	WIC/rice/rice/cooked chicken					
sand	wich cold top/cheese	42	steam well/ques	o 162	raw ch	nicken, corn, cheese	33, 39, 38				
Item	AN INCRECTION OF VOUR ES		SERVATIONS AND CORRECT			HE CONDITIONS OPSERVED	IND				
Number	AN INSPECTION OF YOUR ES NOTED BELOW:	1 ABLISHME	NT HAS BEEN MADE. YOUR ATTE	M HON IS DII	CECTED TO T	TE CONDITIONS OBSERVED A	AND				
	Line hand sink with	soap ar	nd paper towels. Post	employ	ee health	n poster at hand sin	k.				
31			do not use for storage								
34	•		ust call pest control toda				ne				
W			over. Will need to watch as temps								
40	Must not reuse Sav	a Days/especially overnight as not washable									
5	Must reheat all TCS foods first to 165F within 2 hours BEFORE placing in steam wells										
2	Brisket stacked too high in sandwich cold top/discarded those baggies above 41F as unknown how long out of temp										
42	Need to Clean inside coolers, cold tops, in around and on equipment										
42/34											
2			oven/could attract pes cold top/perhaps sat on cart too								
					•						
	Those foods above 41F to be used or then discarded within 4 hours /loaded at 8:30am										
4.5	Prep hand sink @ 104 F with soap and paper towels										
45	Food debris on floors and under equipment. Need to clean										
45	<u> </u>		ng, etc to prevent pest	S							
45	Replace missing ve										
32 Clean cutting boards where discolored/ badly scored											
2	Precooked foods in WIC had been pulled out on carts, sat at room temps/discarded by mgmt as was close to 4 hours out of temp										
	Sani buckets @ 200 ppm quats										
	3 comp sink 127 F										
45	Missing grout throu	•	•								
31	Dishwasher hand sink 91F. Needs to be 100 F for hand washing. To repair										
	Dishwasher sanitizing at 100 ppm chlorine sanitizer										
	Soda, tea nozzles WRS daily										
	Bar hand sink 100 F with soap and paper towels. 3 comp sink 110 +F with sani sink setup to 200ppm quats										
W	Ecolab Peroxide multi surface cleaner to be used for non food contact only										
34	34 Some fruit flies in bar										
	WIF ambient -19F/salsa cooler 41F/under counter cooler creamer 41F										
	Expo cooler ranch 4	41F, exp	oo steam wells soup 1	78 F							
Received (signature)	by:		Print:		ado	Title: Person In Charge/ Owner Manager	er				
Inspected (signature)	Angeles Merca hby: Chvisty Cov	tez, 1	RS Christy C								
	6 (Revised 09-2015)	<i>0</i> , .	1 2		,	Samples: Y N # collect	eted				