

Retail Food Establishment Inspection Report

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

Date: 12/12/2022	Time in: 10:15	Time out: 12:20	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
Establishment Name: Chili's Grill & Bar #418			Contact/Owner Name:		* Number of Repeat Violations: _____		14/86/B
Physical Address: 685 E I-30 Rockwall, TX			Pest control : Ecoclab/ monthly	Hood Cintas/3mo	Grease trap : LES/1000gal/3mo	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						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					
	✓					✓					
3						✓					
	✓					Preventing Contamination by Hands					
		✓				✓					
3				✓		✓					
	✓					Highly Susceptible Populations					
Approved Source						✓					
	✓					Chemicals					
	✓					✓					
Protection from Contamination						W					
	✓					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					
	✓					✓					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓					2					
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					
1						✓					
	✓					Physical Facilities					
	✓					1					
	✓					✓					
	✓					✓					
Proper Use of Utensils						1					
	✓					✓					
1						✓					

Retail Food Establishment Inspection Report

Received by: (signature) <i>Angeles Mercado</i>	Print: Angeles Mercado	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>
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
cold top right side/cut tomatoes	41	brisket individually wrapped	41-56	steam wells/mashed potatoes /beans	152/155
shredded cheese	41	drawers/raw chicken	34	pasta steam wells/meat sauce	174
under/ranch	41	grill drawers/raw chicken	36	right cold top/pico/cut tomatoes	36/38
Fry cold top/raw chicken	41/40	middle cold top/pico	41	pasta cold top/pasta/cheese	41/41
under raw chicken	41	cut tomatoes/ pasta	41/41	under counter cooler/crab	40
steam wells/mashed potatoes/corn	87/156	drawers/pasta/brisket	43/44	hot holding slider drawers/chicken	176/172/170
salad cold top/cut tomatoes/pico	41/41	cooked veggies	52	WIC/rice/rice/cooked chicken	54, 52, 56
sandwich cold top/cheese	42	steam well/queso	162	raw chicken, corn, cheese	33, 39, 38

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 with soap and paper towels. Post employee health poster at hand sink.
31	Keep hand sink accessible/ do not use for storage of cups, utensils, etc
34	German roach observed. Must call pest control today and have them out weekly until gone
W	Right side cold top with condenser frozen over. Will need to watch as temps currently are indicative of WIC temps (food just loaded)
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	Lots of food debris in CTX oven/could attract pests. Need to clean
2	Several TCS foods from WIC to cart to cold top/perhaps sat on cart too long at room temp. Must maintain 41F or below.
	Those foods above 41F to be used or then discarded within 4 hours /loaded at 8:30am
	Prep hand sink @ 104 F with soap and paper towels
45	Food debris on floors and under equipment. Need to clean
45	Seal all gaps in walls, ceiling, etc to prevent pests
45	Replace missing vent hood filters
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 throughout/ food debris buildup
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	Some fruit flies in bar
	WIF ambient -19F/salsa cooler 41F/under counter cooler creamer 41F
	Expo cooler ranch 41F, expo steam wells soup 178 F

Received by: (signature) <i>Angeles Mercado</i>	Print: Angeles Mercado	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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