

Retail Food Establishment Inspection Report

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

Date: 6/27/2023	Time in: 9:35	Time out: 11:22	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: _____ ✓ Number of Violations COS: _____		18/82/B
Physical Address: 685 E I-30 Rockwall, TX			Pest control : Ecolab/6-21-2023/2 weeks	Hood Cintas/6-14-2023	Grease trap : refer to Teddy/1-16-2023	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						✓					
3						✓					
✓						Preventing Contamination by Hands					
	✓					✓					
		✓				✓					
✓						Highly Susceptible Populations					
Approved Source						✓					
✓						Chemicals					
✓						✓					
Protection from Contamination						✓					
✓						Water/ Plumbing					
3						✓					
✓						✓					

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					
✓						2					
✓						✓					
Safe Water, Recordkeeping and Food Package Labeling						✓					
✓						Permit Requirement, Prerequisite for Operation					
✓						✓					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
✓						W					
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						✓					
1						Physical Facilities					
1						1					
✓						✓					
✓						✓					
Proper Use of Utensils						1					
✓						✓					
✓						✓					

1st followup is free. Any additional followups will be assessed a \$50 fee.

Retail Food Establishment Inspection Report

Received by: (signature) <i>Levi Prine</i>	Print: Levi Prine	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
reach in freezer ambient	13	diced chicken	41	pasta cold top/pasta/cheese	41/41
fry cold top/wings	41-50	under/drawers/raw chicken	41	under counter cooler/sausage	41
taquitos on cart	47	under counter cooler/cooked brisket	41	Fresh mex cold top/pico	41
chicken cold top/raw chicken	39/40/40	zone 2 cold top/cut tomatoes	42	WIF ambient	-6
fry cold top/Mac n cheese	42	diced tomatoes/ pico	45/45	WIC/rice/diced chicken	45/42
cut tomatoes/shredded cheese	41/49	drawers/ribs	41/42/42/42	tomatoes/beans/cheese	41/41/41
grill drawers/steak/Hamburgers	41/41	under counter cooler ambient	32	under counter cooler/milk	41
flat top cold top/beans	41	zone 3 cold top/pico/cut tomatoes	41/41	under counter cooler/salsa	41

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:
W	Warewash Hand sink 100F. Need to post employee health poster. Need to have paper towels at hand sink.
	Dishwasher sanitizing at 100 ppm chlorine sanitizer
	Line hand sink 100+F equipped
2	Fry cold top/just loaded. Large ice accumulation on condenser/ will use amounts for 2 hours or less/no overstock
2	Ambient inside is 50F/only use small amounts in top only/no overstock Must cold hold at 41F or below. Must repair
W	Advised to load carts quickly form WIC to cold tops to maintain 41F or below
42/10	Need to clean CTX oven/rolling racks/lots of food debris
36	Avoid hanging wiping cloths on aprons/instead store in sani buckets
	Items out of temp to be used first and within 4 hours
32	Need to address cutting boards where badly discolored /scored
35	Store employee drinks low and separate in coolers
	Zone 3 cold top drawers not being used/not working/top is working
	Prep hand sink 100F equipped
	Sani buckets at 200ppm quats
1	Discarded rice made yesterday as never made it to 41F or below.
27	Must aggressively cool/2 hours to 70 then 4 hours to 41F or below
	3 comp sink 122F
	Commercially sealed bags heated in thermalizer to 165+F (soups, queso, alfredo)
W	Discussed Ecolab Peroxide Multi surface to be used in non food contact only
	Soda/tea nozzles WRS daily
42/10	Need to clean expo cold top/slime buildup
42	Need to clean to go cup holder/food debris
	Bar 3 comp sink 110 F/bar hand sink equipped @
	Sani sink setup to 200 ppm quats
34	Some flies in kitchen
	Beer taps and alcohol tapped/covered nightly
	Margarita machines broken down/cleaned weekly
45/42	Cleaning has improved/continue cleaning in/around/on equipment, floors and walls

Received by: (signature) <i>Levi Prine</i>	Print: Levi Prine	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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