

Retail Food Establishment Inspection Report

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

| | | | | | | |
|----------------------------|-------------------------|---------------------------|-------------------------------------|-----------|---------------|---------------------------|
| Date: 12/14/2023 | Time in: 8:45 | Time out: 10:20 | License/Permit # FOOD5022 | Est. Type | Risk Category | Page <u>1</u> of <u>2</u> |
|----------------------------|-------------------------|---------------------------|-------------------------------------|-----------|---------------|---------------------------|

| | | | | | | |
|--|--------------------------------------|--------------------------------------|--|--|----------------------------------|-------------|
| 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: _____ | 9/91/A |
| | | ✓ Number of Violations COS: _____ | |

| | | | | |
|---|--|----------------------------------|---|---|
| Physical Address: 685 E I-30 Rockwall, TX | Pest control : Ecolab/12-11-2023 | Hood Cintas/12-10-2023 | Grease trap : LES/10-2-2023/1000gal | 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 | | | | | |
| | ✓ | | | | | | ✓ | | | | |
| | ✓ | | | | | | ✓ | | | | |
| | ✓ | | | | | Preventing Contamination by Hands | | | | | |
| | ✓ | | | | | | ✓ | | | | |
| 3 | | | | | | | ✓ | | | | |
| | ✓ | | | | | Highly Susceptible Populations | | | | | |
| | | | | | | | ✓ | | | | |
| | ✓ | | | | | Chemicals | | | | | |
| | ✓ | | | | | | ✓ | | | | |
| | | | | | | | ✓ | | | | |
| | ✓ | | | | | 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 | | | | | |
| 1 | | | | | | | ✓ | | | | |
| | ✓ | | | | | Physical Facilities | | | | | |
| | ✓ | | | | | 1 | | | | | |
| | ✓ | | | | | | ✓ | | | | |
| | ✓ | | | | | | ✓ | | | | |
| Proper Use of Utensils | | | | | | 1 | | | | | |
| | ✓ | | | | | | ✓ | | | | |
| 1 | | | | | | | ✓ | | | | |

Retail Food Establishment Inspection Report

| | | |
|--|----------------------------------|--|
| Received by: (signature) <i>John Morrow</i> | Print: John Morrow | 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)

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|--|--|------------------------------------|-------------------------------------|---------------------------|
| Establishment Name: Chili's Grill & Bar #418 | Physical Address: 685 E I-30 | City/State: Rockwall, TX | License/Permit # FOOD5022 | Page 2 of 2 |
|--|--|------------------------------------|-------------------------------------|---------------------------|

TEMPERATURE OBSERVATIONS

| Item/Location | Temp F | Item/Location | Temp F | Item/Location | Temp F |
|----------------------------------|--------|-----------------------------|--------|--------------------------|----------|
| right cold top/cut tomatoes | 41 | grill drawers/chicken/steak | 41/41 | zone 3 cold top/cheese | 41 |
| shredded cheese | 41 | middle cold top/pasta | 41 | cheesecake | 41 |
| fry cold top/raw chicken | 34 | pasta/shredded cheese | 41/41 | steam wells left/corn | 167 |
| raw chicken | 34 | cut lettuce | 41 | freezer cold top ambient | 17 |
| steam wells/corn | 68 | left cold top/corn | 41 | reach in freezer | 12 |
| flat top cold top/beans | 41 | cheese | 41 | WIC/rice/rice | 41/41 |
| sausage/brisket | 41/41 | drawers/cut lettuce | 41 | chicken/chicken/ chicken | 41/41/41 |
| under counter/rice/cooked onions | 41/41 | Mac n cheese | 41 | ribs | 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: |
| | warewash hand sink 100+F equipped |
| | Dishwasher sanitizing at 100 ppm chlorine sanitizer |
| 5 | Corn to be reheated within 2 hours to 165+F before being placed in steam wells |
| | COS as had been out for less than an hour/placed in thermalizer |
| | Sani bucket 200 ppm quats |
| | line hand sink 100+F equipped |
| | prep hand sink 100+F equipped |
| 32 | Need to address cutting boards where discolored/ badly scored/replace when necessary |
| 40 | Avoid re-using save a days/4 hours max/do not keep overnight after use |
| | 3 comp sink 130F |
| | Soda, tea nozzles WRS daily |
| 42 | Need to clean in/around/on equipment, behind fryers and flat tops and degrease |
| 45 | Missing grout throughout/food debris and standing water |
| 45 | Maintenance to building, walls, baseboards, chipping paint, broken tiles and baseboards |
| | Bar 3 comp sink 110+F |
| | Bar hand sink 100+F |
| 34 | Some fruit flies |
| 34 | Dead roach in bar, flipped. Called for pest control to come back tonight/weekly until not seen |
| | Glen's Grease picks up and disposes of spent grease |
| | |
| | |
| | WIF ambient-3 |
| | under counter cooler milk 41F |
| | under counter cooler salsa 41F |
| | ice cream cooler ambient 8F |
| | expo cold top cheese 41F, under cheese 41F |
| | |
| | |

| | | |
|--|----------------------------------|--|
| Received by: (signature) <i>John Morrow</i> | Print: John Morrow | 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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