Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

| Date: 12/14/2023 | | 23 | Time in: 8:45 | | License/Permit # FOOD5022 | | | | | | | Est. Type Risk Category Page 1 of 2 | <u>-</u> | | | |
|--|---|------------|---------------|--|--|--|--|--|-------|-------------|---|-------------------------------------|---|-------------|---|---|
| | | | | | tion: 1-Routine | 2-Follow U | | plaint | | 4-I | nves | tiga | tion | | 5-CO/Construction 6-Other TOTAL/SCOR | E |
| Establishment Name: Contact/Owner Nam Chili's Grill & Bar #418 | | | | | | ier Name | ð: | ✓ Number of Violations COS: | | | | | ✓ Number of Violations COS: | | | |
| Pł 68 | ysic 5 E | al A | ddre 0 F | ess: Roc | kwall, TX | Pes | st control : olab/12-11- | 2023 | | Hoodintas/1 | d 12-10-2 | 2023 | Gre LES | ease S/1 | e trap : Follow-up: Yes V 9/9 1/7- 0-2-2023/1000gal No No | ` |
| М | | | | | Out = not in compoints in the OUT box for o | each numbered it | | | chec | kmar | rk in a | appro | priat | e bo | plicable COS = corrected on site R = repeat violation W-Watch ox for IN, NO, NA, COS Mark an in appropriate box for R ive Action not to exceed 3 days | 1 |
| Co | mpli I | iance N | Sta N | tus | | | | R | uire | | mpli | ance | Statu | | we Action not to exceed 3 days | R |
| U T | N | O | A | o s | · | grees Fahrenhei | | K | | U T | N | ö | | o s | Employee Health | K |
| | ~ | | | | Proper cooling time at | nd temperature | | | | | / | | | | 12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting | |
| | ~ | | | | 2. Proper Cold Holding | temperature(41° | °F/ 45°F) | | • | | ., | | | | 13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth | |
| | ~ | | | | 3. Proper Hot Holding to | emperature(135° | °F) | | | | | | | | • | |
| | ٧ ٧ | | | | 4. Proper cooking time a | and temperature | : | | ŀ | | <u></u> | Т | | | Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly | |
| | | | | | 5. Proper reheating process | edure for hot ho | olding (165°F in | 2 | - | | | | | - | GIOVES USEC 15. No bare hand contact with ready to eat foods or approved | |
| 3 | | | | | Hours) | | | | | | | | | | alternate method properly followed (APPROVED YN) | |
| | ~ | | | | 6. Time as a Public Heal | lth Control; proc | cedures & reco | ds | | | | | | | Highly Susceptible Populations | |
| | | | | | Approved Source | | | | | - | | | | | 16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required NO EGGS | |
| | | | | 7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite | | | ı | | | | | | | | | |
| | ~ | | | | destruction McClai | | • | | | | | | | | Chemicals | |
| | ~ | | | | 8. Food Received at pro | _ | | | | | 7 | | | | 17. Food additives; approved and properly stored; Washing Fruits & Vegetables | |
| | | | | | check at recei | PT from Contamin | nation | | - | | ~ | | | | Water only 18. Toxic substances properly identified, stored and used | |
| | | | | | 9. Food Separated & pro | otected, prevente | ed during food | | | | | | | | | |
| | ~ | | | | preparation, storage, disp | | | | | | | | | | Water/ Plumbing | |
| | ~ | | | | 10. Food contact surface Sanitized at 200 p | ppm/temperature | les ; Cleaned an e | 1 | | | ~ | | | | 19. Water from approved source; Plumbing installed; proper backflow device | |
| | ~ | | | | 11. Proper disposition of reconditioned disca | | iously served or | | • | | ~ | | | | 20. Approved Sewage/Wastewater Disposal System, proper disposal | |
| _ | | Щ. | | | | | | | | 7 / | | | _ | ~ | | _ |
| | | | | | Pric | ority Founda | tion Items (2 | Points |) vio | напо | ons 1 | Requ | uire (| Cor | rective Action within 10 days | |
| O U T | I N | N O | N A | C O S | Demonstration Price | | | Points |) vio | O U | I N | N | N A | C O | Food Temperature Control/ Identification | R |
| | | N O | | О | Demonstration 21. Person in charge pre and perform duties/ Cert | of Knowledge/ | Personnel ation of knowled | R |) via | O U T | I | N | N A | C | Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to | R |
| | N | N O | | О | Demonstration 21. Person in charge pre | of Knowledge/ esent, demonstra tified Food Man | Personnel ation of knowlednager/ Posted | R |) via | O U T | I N | N | N A | C O | Food Temperature Control/ Identification | R |
| | N V | N O | | О | Demonstration 21. Person in charge pre and perform duties/ Cert 4 22. Food Handler/ no un all Safe Water, Recor | of Knowledge/ esent, demonstra tified Food Man nauthorized perse | Personnel ation of knowled hager/ Posted ons/ personnel | R |) via | O U T | I N | N | N A | C O | Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips | R |
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| Received by: (signature) John Morrow | Print: John Morrow | Title: Person In Charge/ Owner Manager |
|--------------------------------------|---------------------------|--|
| Inspected by: Christy Cortez, RS | Print: Christy Cortez, RS | Business Email: |

Form EH-06 (Revised 09-2015)

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|--|--|--|------------------------------|-----------------------|--------------------------|--------------------------------|------------------------|-------------------------|-------------|------|---------------|-------|---|--|---|
| | ment Name: 's Grill & Bar #418 | Physical A | ddress: | City/State: Rockwa | ıll TX | License/Permit # Page FOOD5022 | e <u>2</u> of <u>2</u> | | | | | | | | |
| <u> </u> | | 000 2 | TEMPERATURE OBSERVA | | , 173 | | | | | | | | | | |
| Item/Loc | cation | Temp F | Item/Location | Temp F | Item/Loca | tion | Temp F | | | | | | | | |
| | cold top/cut tomatoes | 41 | grill drawers/chicken/steal | | | 41 | | | | | | | | | |
| shr | edded cheese | 41 | middle cold top/pasta | | ch | 41 | | | | | | | | | |
| fry co | old top/raw chicken | 34 | pasta/shredded cheese | 41/41 | steam wells left/corn | | 167 | | | | | | | | |
| r | aw chicken | 34 | cut lettuce | 41 | freezer cold top ambient | | 17 | | | | | | | | |
| stea | am wells/corn | 68 | left cold top/corn | 41 | reach in freezer | | 12 | | | | | | | | |
| flat t | op cold top/beans | 41 | cheese | 41 | WIC/rice/rice | | 41/41 | | | | | | | | |
| saı | usage/brisket | 41/41 | drawers/cut lettuce | 41 | chicke | en/chicken/ chicken | 41/41/41 | | | | | | | | |
| under | counter/rice/cooked onions | 41/41 | Mac n cheese | 41 | | ribs | 41 | | | | | | | | |
| | | OB | SERVATIONS AND CORRECTI | | NS | | | | | | | | | | |
| Item Number | AN INSPECTION OF YOUR ES NOTED BELOW: | AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND | | | | | | | | | | | | | |
| | warewash hand sin | k 100+F | equipped | | | | | | | | | | | | |
| | | | | r | | | | | | | | | | | |
| 5 | Dishwasher sanitizing at 100 ppm chlorine sanitizer 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+ | • | | | | | | | | | | | | | |
| | prep hand sink 100 | +F equi | pped | | | | | | | | | | | | |
| 32 | • • | | • | dly score | d/replac | ce when necessary | | | | | | | | | |
| 40 | Need to address cutting boards where discolored/ badly scored/replace when necessary 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 | | | equipment, behind frye | | lat tops | and degrease | | | | | | | | | |
| 45 | | | ood debris and standing | | | | | | | | | | | | |
| 45 | | | ls, baseboards, chipping | paint, bi | oken til | es and baseboards | | | | | | | | | |
| | Bar 3 comp sink 11 | | | | | | | | | | | | | | |
| 2.4 | Bar hand sink 100+F | | | | | | | | | | | | | | |
| 34 | Some fruit flies | and Ca | llad far past santual to san | aa baali t | | realthy met acce | | | | | | | | | |
| 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 | | | | | | | | | | | | | | |
| | WIE | | | | | | | | | | | | | | |
| | 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 (signature) | Tohn Morrow | | John M | orro | N | Title: Person In Charge/ Owner Manager | r |
| | | | | | | | | Inspecte (signature) | d by: | to a | RS Christy Co | ortoz | | | |
| Form FIL 0 | 6 (Revised 09-2015) | very, 1 | Co Cilisty Co | JI LUZ, | 110 | Samples: Y N # collect | ted | | | | | | | | |