Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

6						Time out: 12:00	FO			22				Est. Type	Risk Category	Page 1	of <u>2</u>
Es	tabli	ishm	ent l	Nam		2-Follow Up	Contact/Own			4-Inv	estig	ation	n	5-CO/Construction * Number of Repeat Violati	6-Other ions:	TOTAL/S	SCORE
		s B			Grill #418	Pest	control:		н	Iood		l G	reasi	✓ Number of Violations CC e trap : F	OS: Follow-up: Yes	9/9	1/A
68	5 E	I-3	0 F	Rocl	kwall, TX	Ecol	lab/6-7-24/w		Cir	ntas/6		LE	S/1	1000gal/4-5-2024 N	No 🗌		
M					Status: Out = not in con points in the OUT box for e	each numbered iter	m Ma		heckı	mark i	n app	ropria	ate bo	plicable COS = corrected on si ox for IN, NO, NA, COS Mark ive Action not to exceed 3 days		lation W-	Watch
O U	mpli I N	n N O	Stat N A	C O		perature for Foo		R		O I U N	N	N	tus C O	Emplo	yee Health		R
Т				S	(F = de 1. Proper cooling time an	grees Fahrenheit) nd temperature)			T			S	12. Management, food employe	ees and conditional	employees;	
	~					(4107	7/ 450FD			~				knowledge, responsibilities, and		1 0	
3					2. Proper Cold Holding t	temperature(41°F	45°F)			~	•			13. Proper use of restriction and eyes, nose, and mouth	d exclusion; No disc	charge from	
3					3. Proper Hot Holding to	emperature(135°F	F)							Preventing Cont	tamination by Han	ds	
	~				4. Proper cooking time a	and temperature				~				14. Hands cleaned and properly	y washed/ Gloves u	sed properly	,
	<				5. Proper reheating proce Hours)	edure for hot hold	ding (165°F in 2			~	,			15. No bare hand contact with a alternate method properly follo)
	~				6. Time as a Public Heal	th Control; proce	edures & record							Highly Susce	ptible Populations		
					App	proved Source							•	16. Pasteurized foods used; pro Pasteurized eggs used when rec		ered	
					7. Food and ice obtained		source; Food in							T ascurized eggs used when rec			
	~				good condition, safe, and destruction	d unadulterated; p	parasite							Ch	emicals		
	1				8. Food Received at prop	•				-	,			17. Food additives; approved at & Vegetables	nd properly stored;	Washing Fr	iits
					check at recei	PI from Contamina	ation			- V				18. Toxic substances properly i	dentified, stored an	d used	
	~				9. Food Separated & propreparation, storage, disp	tected, prevented								Water	/ Plumbing		
	~				10. Food contact surface Sanitized at 200 p		s; Cleaned and							19. Water from approved sourc backflow device	e; Plumbing installe	ed; proper	
	_				11. Proper disposition of		usly served or			-				20. Approved Sewage/Wastewa	ater Disposal Syster	n, proper	
	~				reconditioned disca	•	·			•	•			disposal	1	71 1	
0	I	N	N	C			· · · · · · · · · · · · · · · · · · ·	Points)		o I	N	N	С	rective Action within 10 days			R
O U T	I N	N O	N A	C O S	Demonstration	of Knowledge/ I	Personnel	R			N	_	_	Food Temperature			R
U				О	Demonstration 21. Person in charge pre and perform duties/ Cert 3	of Knowledge/ Fesent, demonstratitified Food Mana	Personnel ion of knowledg	R		O I U N	N	N	C	Food Temperature 27. Proper cooling method used Maintain Product Temperature	d; Equipment Adec		R
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Received by: (signature) Angeles Mercado	Print: 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)

Establishn Chili's	nent Name: s Bar & Grill #418	Physical A 685 E		City/State: Rockwa	all, TX	FOOD5022	Page	e <u>2</u> of <u>2</u>		
			TEMPERATURE OBSERVA		· .			T		
Item/Loca		Temp F	Item/Location	Temp F	Item/Loca			Temp F		
hot ho	lding/ soup/queso	167/169	under/ranch	41		old top/wir		41		
expo	cold top/cheese	41	grill cold top/ranch/chees	se 41/42	middl	le cold top/pa	sta	43		
under	counter cooler/salsa	41	hot holding/ques	o 158		cheese		41		
under	counter cooler/milk	50	grill cold top/shrim	p 41/41	drawe	rs/ribs/pasta/veg	gies	44/44/44		
choc	olate milk/ salsa	46/46	beans/cooked chicke	n 41/41	stean	n well/corn/gra	avy	146/15		
grill	drawers/steak	46-50	fry cold top/chicke	n 41	steam	well/corn/soup/g	ravy	163/159/163		
hamb	ourger/hamburger	44/46	chicken	41	left co	ld top/corn/che	ese	41/41		
sauc	e cold top/ranch	41	hot holding/chicken frie	d 156	cooke	ed burger from	grill	178		
	•	OB	SERVATIONS AND CORRECT							
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND									
	Bar Hand sink 100+F equipped									
	3 comp sink 125F with sani sink setup to 200ppm quats									
	•		•	75.515						
2	Alcohol bottles covered nightly Discarded milk and salsa over 41E as unknown amount of time out of temp/ likely door was left open/cracked as items in back at 39E									
	Discarded milk and salsa over 41F as unknown amount of time out of temp/ likely door was left open/cracked as items in back at 39F									
	warewash hand sink 100+F equipped Dishwasher sanitizing at 100ppm chlorine									
	Dry storage area cl		• •							
	•	ean and	organizeu							
	ice machine clean									
	3 comp sink 130F									
	Dumpster area and storage shed clean									
0	Line hand sink 125F equipped									
2	Foods to be loaded quickly into cold tops/foods in cold tops to cold hold at 41F or below/mgmt to monitor/added ice bags									
	Cook line sani buckets at 200ppm quats									
	Employee drinks stored low/separate									
	To clean walls behind prep sink, inside hand sinks									
42	Some cleaning nee									
40	Remove dirty saran on WIC door to prevent contamination when opening door									
	Cold top/pico 41, cheese, drawers cut lettuce 41F, under									
	Dessert cooler ambient 30									
3	Small sliding hot holding drawers top chicken 121-132/reheated to 165F as only cooked 1 hr previous									
	Bottom drawer hot holding at 142-151F									
	Fry freezer ambient 3F									
	WIC hamburger 39, steak 39, 40, chicken 39, salmon 41, precooked rice 42/WIF 2F									
Received (signature)	*	lo	Angeles	Merca	ado	Title: Person In Charge/Manager				
Inspected (signature)	Angeles Mercaa 1by: Chvisty Cov	tez, 1	RS Christy C	ortez,	RS					