

Retail Food Establishment Inspection Report

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

Date: 6/19/2024	Time in: 10:30	Time out: 12:00	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 Bar & Grill #418			Contact/Owner Name:		* Number of Repeat Violations: _____ ✓ Number of Violations COS: _____		9/91/A
Physical Address: 685 E I-30 Rockwall, TX			Pest control : Ecolab/6-7-24/weeks	Hood Cintas/6-7-24	Grease trap : LES/1000gal/4-5-2024	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					
	✓						✓				
	✓						✓				

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					
	✓						✓				
Consumer Advisory							✓				
	✓						✓				

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					
	✓						✓				
	✓					Physical Facilities					
	✓					1					
	✓						✓				
	✓						✓				
Proper Use of Utensils						1					
	✓						✓				
1							✓				

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 Bar & Grill #418	Physical Address: 685 E I-30	City/State: Rockwall, TX	License/Permit # FOOD5022	Page 2 of 2
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TEMPERATURE OBSERVATIONS					
Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
hot holding/ soup/queso	167/169	under/ranch	41	fry cold top/wings	41
expo cold top/cheese	41	grill cold top/ranch/cheese	41/42	middle cold top/pasta	43
under counter cooler/salsa	41	hot holding/queso	158	cheese	41
under counter cooler/milk	50	grill cold top/shrimp	41/41	drawers/ribs/pasta/veggies	44/44/44
chocolate milk/ salsa	46/46	beans/cooked chicken	41/41	steam well/corn/gravy	146/151
grill drawers/steak	46-50	fry cold top/chicken	41	steam well/corn/soup/gravy	163/159/163
hamburger/hamburger	44/46	chicken	41	left cold top/corn/cheese	41/41
sauce cold top/ranch	41	hot holding/chicken fried	156	cooked burger from grill	178

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:
	Bar Hand sink 100+F equipped
	3 comp sink 125F with sani sink setup to 200ppm quats
	Alcohol bottles covered nightly
2	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 clean and organized
	ice machine clean
	3 comp sink 130F
	Dumpster area and storage shed clean
	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
45	To clean walls behind prep sink, inside hand sinks
42	Some cleaning needed inside reach in coolers
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

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Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Samples: Y N # collected

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