## **Retail Food Establishment Inspection Report**

First aid kit
Allergy policy
Vomit clean up
Employee health

D,	Date: Time in: Time out: License/F					Permit	nit #					Est. Type Risk Category	.1 1	
						5022					Page <u>1</u> of	2		
	Purpose of Inspection: 1-Routine 2-Follow Up 3-Compla										5-CO/Construction 6-Other TOTAL/SCO	DE		
	Establishment Name: Contact/Owner N									1	* Number of Repeat Violations:	KE		
CI	nili'	s										✓ Number of Violations COS:	/D	
	ysic				Pest control:			od	mo	G	reas	e trap : Follow-up: Yes 13/87	/B	
1-3	ĎΡ				IN = in compliance	10	-	tas/3		-		·····	•	
Ma					points in the <b>OUT</b> box for each numbered item  Mark	$\mathbf{NO} = \mathbf{nor}$						policable $COS = corrected on site R = repeat violation W-Wat ox for IN, NO, NA, COS Mark an in appropriate box for R$	:ch	
					Priority Items (3 Points) violation									
Co	mpli	iance N	Sta N	tus		R	(	Compl	iance N	e Sta	tus		R	
U	N	o	A	О	Time and Temperature for Food Safety (F = degrees Fahrenheit)	, K	I	J N	o	A	o s	Employee Health	K	
1				S	Proper cooling time and temperature		1				5	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	+		
3		2. Hoper Cold Holding temperature(41 17 43 1)						~				eyes, nose, and mouth		
		3. Proper Hot Holding temperature(135°F)									Proventies Contemination by Ward			
-		4. Proper cooking time and temperature						1				Preventing Contamination by Hands  14. Hands cleaned and properly washed/ Gloves used properly		
		>			4. Proper cooking time and temperature			~				gloves used		
					5. Proper reheating procedure for hot holding (165°F in 2			~				T5. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N )		
					Hours)							alternate method property followed (AFFROVED 1 N. )		
	~				6. Time as a Public Health Control; procedures & records							Highly Susceptible Populations		
												16. Pasteurized foods used; prohibited food not offered		
		Approved S			Approved Source			~	<b>-</b>			Pasteurized eggs used when required no raw shelled eggs		
					7. Food and ice obtained from approved source; Food in							The Tavy Sholled eggs		
	~				good condition, safe, and unadulterated; parasite destruction							Chemicals		
					McLane									
	/				8. Food Received at proper temperature			1				17. Food additives; approved and properly stored; Washing Fruits & Vegetables		
					checked at receipt			•				water only		
					<b>Protection from Contamination</b>		3					18. Toxic substances properly identified, stored and used		
					9. Food Separated & protected, prevented during food							W. (D)		
	~				preparation, storage, display, and tasting							Water/ Plumbing		
W					10. Food contact surfaces and Returnables; Cleaned and Sanitized at 200 ppm/temperature			~				19. Water from approved source; Plumbing installed; proper backflow device		
					11. Proper disposition of returned, previously served or							20. Approved Sewage/Wastewater Disposal System, proper	+	
	<b>~</b>				reconditioned discarded			~				disposal		
					Priority Foundation Items (2 P	oints)	viola	tions	Req	uire	Cor	rrective Action within 10 days		
O U	I N	N O	N A	CO	Priority Foundation Items (2 P	oints)	viola	I	N	N	C		R	
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## **Retail Food Establishment Inspection Report**

Received by:  (signature) Monique Delahoussaye	Print: Monique Delahoussaye	Title: Person In Charge/ Owner
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establishr Chili's	ment Name:	Physical A	ddress:	City/State:		e <u>2</u> of <u>2</u>					
	<u> </u>	1 00	TEMPERATURE OBSERVA		AII, 17X	I, TX   FOOD5022					
Item/Loc	ation	Temp F	Item/Location	Temp F	Item/Loca	ntion		Temp F			
under	counter cooler/ranch	41	cold top/pico	41	under counter cooler/dressing			41			
	WIC/ribs	40	sour cream	41	burger cold top/cheese/raw chicker			41/41			
ra	aw chicken	34	under/rice	41	burger drawers/not set up/ambier			36			
CO	oked onions	35	left cold top/picc	41	chicker	n cold top/raw chi	cken	40			
	pork	35	drawers/cooked corr	41	right c	cold top/cheesed	cake	41			
W	IF ambient	-3	middle cold top/ribs	52	wing c	old top/wings/ch	eese	41/41			
under	counter cooler/lasagna	39	pasta/cooled veggies	51/55	under counter/milk			40			
small	cold top/pasta/mac	40/41	under counter cooler/turkey/bear	s 41/41	condiment cooler/cheese			41			
		OB	SERVATIONS AND CORRECT	VE ACTIO	NS						
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:										
	Dishwasher hand s	ink 100	+ F								
	3 comp sink 129 F/o	dishwas	her 100 ppm bleach								
45/42	General thorough c	leaning	needed of walls, floors,	carts							
	Prep hand sink 100	F/line h	nand sink 100 +F								
42	Clean ceiling tiles, h	nood ve	nt, dusty/hanging debris	3							
32	Cutting boards scor	ed, clea	in and replace when ne	cessary							
42	Clean machinery sp	pecifical	ly tortilla warmer								
2	Discarded TCS foods in middle cold top as not cold holding at 41 or below, food in drawers overnight										
	Toppings loaded this morn	ing half ho	ur ago. Will use ice bath for top	portion. N	lust not us	se drawers until repa	ired				
	All cold tops setup this morning bu	ıt truck day so	carts were pulled out and placed on line	. A few toppin	gs, etc were	slightly elevated 45 and ur	nder.				
	Will check cold hold	ding tem	ps at followup for cold	tops							
42	Clean spice contain										
39			ers , lids are stored/foc								
34	•		ave pest control out as	often as	possib	le until controlle	ed				
42	2 Clean all carts, floors, drains of food debris										
39 Thermalizer leaking, repair to prevent pests											
	Reach in freezer no										
4.5	Hot wells not setup. will check at followup										
	42 Clean shelves in dry storage										
34	Fruit flies in back ar		re soda is stored								
	Bar 3 comp sink 11										
	bar hand sink 100 F										
Sani buckets 200 ppm quats											
18	Store chemical spray bottles low and separate										
42	Clean hood vents/degrease tubes, piping										
45	3 0										
45 Maintenance to walls, baseboards W. Need current permit											
W Need current permit  Received by: Print: Title: Person In								<u> </u>			
(cianotura)		issaye		lahouss	saye	Manager					
Inspected (signature)	Monique Delahou 1 by: Chvisty Cov	 tez, 1	RS Christy C	ortez,	RS	Samples: Y N	# collect				