

Retail Food Establishment Inspection Report

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

Date: 6/8/2021	Time in: 9:15	Time out: 11:00	License/Permit # FOOD 5022	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	Contact/Owner Name:	* Number of Repeat Violations: _____	13/87/B
Physical Address: 1-30 Rockwall, TX	Pest control : Ecoclab/monthly	Grease trap : LES/1000gal/monthly	

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						✓					
		✓				Preventing Contamination by Hands					
		✓				✓					
		✓				✓					
	✓					Highly Susceptible Populations					
Approved Source						✓					
	✓					Chemicals					
	✓					✓					
Protection from Contamination						3					
	✓					Water/ Plumbing					
W						✓					
	✓					✓					

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					
	✓					W					
Conformance with Approved Procedures						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					
	✓					✓					
	✓					W					
Proper Use of Utensils						1					
1						✓					
1						✓					

Retail Food Establishment Inspection Report

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

Form EH-06 (Revised 09-2015)

Establishment Name: Chili's	Physical Address: 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
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 chicken	41/41
raw chicken	34	under/rice	41	burger drawers/not set up/ambient	36
cooked onions	35	left cold top/pico	41	chicken cold top/raw chicken	40
pork	35	drawers/cooked corn	41	right cold top/cheesecake	41
WIF ambient	-3	middle cold top/ribs	52	wing cold top/wings/cheese	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/beans	41/41	condiment cooler/cheese	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:
	Dishwasher hand sink 100 + F
	3 comp sink 129 F/dishwasher 100 ppm bleach
45/42	General thorough cleaning needed of walls, floors, carts
	Prep hand sink 100 F/line hand sink 100 +F
42	Clean ceiling tiles, hood vent, dusty/hanging debris
32	Cutting boards scored, clean and replace when necessary
42	Clean machinery specifically 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 morning half hour ago. Will use ice bath for top portion. Must not use drawers until repaired
	All cold tops setup this morning but truck day so carts were pulled out and placed on line. A few toppings, etc were slightly elevated 45 and under.
	Will check cold holding temps at followup for cold tops
42	Clean spice containers, lids
39	Clean six pans where skewers , lids are stored/food debris
34	Evidence of pests. Must have pest control out as often as possible until controlled
42	Clean all carts, floors, drains of food debris
39	Thermalizer leaking, repair to prevent pests
	Reach in freezer not working, empty
	Hot wells not setup. will check at followup
42	Clean shelves in dry storage
34	Fruit flies in back area where soda is stored
	Bar 3 comp sink 110 F
	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	Missing grout in bar
45	Maintenance to walls, baseboards
W	Need current permit

Received by: (signature) <i>Monique Delahoussaye</i>	Print: Monique Delahoussaye	Title: Person In Charge/ Owner Manager
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Samples: Y N # collected

Form EH-06 (Revised 09-2015)