

# Retail Food Establishment Inspection Report

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

Date: 12/14/2020	Time in: 11:00	Time out: 12:50	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 Grill & Bar #418	Contact/Owner Name:	* Number of Repeat Violations: _____	<b>12/88/B</b>
Physical Address: I-30 Rockwall, TX	Pest control : Ecolab/monthly	Grease trap : city has info	

**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
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>					
	✓					✓					
<b>3</b>							✓				
	✓					<b>Preventing Contamination by Hands</b>					
	✓					✓					
			✓			✓					
	✓					<b>Highly Susceptible Populations</b>					
<b>Approved Source</b>						✓					
	✓					<b>Chemicals</b>					
	✓					✓					
<b>Protection from Contamination</b>						✓					
	✓					<b>Water/ Plumbing</b>					
<b>W</b>						✓					
	✓					✓					

### 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
<b>Demonstration of Knowledge/ Personnel</b>						<b>Food Temperature Control/ Identification</b>					
	✓					✓					
	✓					✓					
<b>Safe Water, Recordkeeping and Food Package Labeling</b>						✓					
	✓					<b>Permit Requirement, Prerequisite for Operation</b>					
	✓					<b>W</b>					
<b>Conformance with Approved Procedures</b>						<b>Utensils, Equipment, and Vending</b>					
	✓					2					
<b>Consumer Advisory</b>						2					
	✓					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
<b>Prevention of Food Contamination</b>						<b>Food Identification</b>					
<b>1</b>						✓					
	✓					<b>Physical Facilities</b>					
	✓					1					
	✓					✓					
	✓					✓					
<b>Proper Use of Utensils</b>						1					
	✓					✓					
	✓					✓					

## Retail Food Establishment Inspection Report

Received by: (signature) <i>see below</i>	Print: <b>see below</b>	Title: Person In Charge/ Owner
Inspected by: (signature) <i>see below</i>	Print: <b>see below</b>	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Chili's Grill &amp; Bar #418</b>	Physical Address: <b>I-30</b>	City/State: <b>Rockwall, TX</b>	License/Permit # <b>FOOD 5022</b>	Page <b>2</b> of <b>2</b>
--	----------------------------------	------------------------------------	--------------------------------------	---------------------------

### TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
WIC/cooked rice	<b>41</b>	reach in freezer ambient	<b>1.8</b>	drawers/pasta	<b>57</b>
chicken wings cooked	<b>39</b>	drawers/corn/chicken	<b>41/41</b>	burger cold top/beans	<b>41</b>
raw chicken/hamburger	<b>39/38</b>	cold top/sour cream	<b>33</b>	drawers/chicken/hamburger	<b>41/41</b>
cooked pork/ribs	<b>39/41</b>	under/cheese	<b>41</b>	meat drawers/steak	<b>41</b>
<b>WIF</b>	<b>-.3</b>	salad dispenser/ cut lettuce	<b>41</b>	<b>chicken</b>	<b>41</b>
hot wells/rice	<b>178</b>	under counter cooler/corn	<b>41</b>	chicken cold top/raw chicken	<b>41</b>
chili/mashed pot	<b>156/168</b>	cold top/pasta	<b>35</b>	under/eggroll	<b>41</b>
salad cold top/cut tomatoes /pico	<b>41/41</b>	cut tomatoes	<b>41</b>	small cooler/wings	<b>50</b>

### 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 101F
<b>33</b>	Dishwasher not sanitizing. Will use 3 comp until repaired.
	3 comp sink hot water 123
<b>45</b>	Maintenace to floors, walls, replace caulking behind 3 comp sink/all sinks where needed
	Sani bucket 200 ppm quats
	Cooked burger 181
	Cooked chicken 178
	These Chicken tenders in warmer discarded hourly
<b>31</b>	Minimum required 100 F hot water at hand sink by fryer - two other sinks available
<b>45</b>	Clean floors, food debris in kitchen, prep, WIC
<b>2</b>	Wings in small cooler by fryer in cooler for 2 hours only. Will place to WIC to rapidly cool to 41 F these will be used first
<b>32</b>	Sand/bleach cutting boards. Replace when necessary
<b>45</b>	Patch holes in walls
<b>42</b>	Clean in/around/on equipment. Clean handles of coolers.
	Dumpster area looks good.
	Cooling down procedures working well.
	Salsa cooler/salsa 39
	Drink cooler/milk 41
	Hot wells/soup 171, dressing cold top/cheese 41
	Soda/tea nozzles WRS daily
	Bar hand sink 130 F
	Bar 3 comp sink 127 F
	Beer taps cleaned/maintained by supplier
<b>32</b>	Watch rusty shelves in beer cooler, use bar matting to protect glasses
<b>34</b>	Flies
	<b>Pasta cooked today and cooled to 57 F within 2 hrs</b>

Received by: (signature) <i>John Morrow</i>	Print: <b>John Morrow</b>	Title: Person In Charge/ Owner <b>Manager</b>
Inspected by: (signature) <i>Christy Cortez</i>	Print: <b>Christy Cortez</b>	Samples: Y N # collected

Form EH-06 (Revised 09-2015)