

Retail Food Establishment Inspection Report

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

Date: 12/22/2021	Time in: 10:30	Time out: 12:18	License/Permit # FOOD 5022	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			Contact/Owner Name:		* Number of Repeat Violations: _____		17/83/B
Physical Address: I-30 Rockwall, TX			Pest control : Ecolab/monthly	Hood Cintas/3mo	Grease trap : LES/1000gal/3 mo	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							✓				
	✓					Preventing Contamination by Hands					
	✓						✓				
3				✓			✓				
	✓					Highly Susceptible Populations					
Approved Source							✓				
	✓					Chemicals					
	✓						✓				
Protection from Contamination						3				✓	
	✓					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					
	✓					W					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓					2					
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					
	✓						✓				
	✓						✓				
Proper Use of Utensils						1					
1							✓				
	✓						✓				

Retail Food Establishment Inspection Report

Received by: (signature) <i>Shoshawna Evens</i>	Print: Shoshawna Evens	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	Physical Address: I-30	City/State: Rockwall, TX	License/Permit # FOOD5022	Page <u>2</u> of <u>2</u>
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
WIC/wings	41	under counter cooler/pasta	41	zone 2 cooler/ham/shredded chicken	41/41
corn/cooked chicken	41/40	cold top/pico	41	drawers/raw chicken	39
black beans/raw hamburger	41/40	under/ sour cream	41	grill cold top/pico/cut tomatoes	41/41
meat sauce	41	chicken on grill hot holding	137	drawers/raw chicken	41
WIF ambient	-3	salad cold top/pico	41	grill drawers/hamburger/ beef	41/41
hot wells/meat sauce	70	cut tomatoes	41	fry cooler/ranch/corn	41/41
pasta cold top/ pasta	41	drawers/cheese	45	fry cooler/raw chicken	39/37
under/pasta	41	cut lettuce	46	wing cooler/wings	39

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
	Dishwasher 100 ppm chlorine sanitizer
18	Store chemicals low and separate/not on clean dish rack
5	Meat sauce was placed in hot wells an hour previous. MUST reheat first to 165 F then place in hot well to hot hold at 135+F
	Will still be able to reach 165 within to hours to adhere to reheating procedures. COS
31	Need soap and paper towels at hand sinks (prep hand sink). COS
35	Store employee drinks low and separate
42	Clean carts in back used for prep
39	Remove unused equipment to better clean (tortilla press)
2	Cheese and cut lettuce placed in drawers this morning. Less than 2 hours. Drawers ambient 48. Will not use for TCS until repaired.
	Moved TCS foods out of drawers into walk in cooler to be used first
5	All foods placed in hot wells at 11:15 were not reheated to 165 first. Temps were 107 to 137. COS
	Line hand sink 100+F
18	Label all spray bottles, store low and separate
	3 comp sink 131 F
	Sani buckets 200 ppm quats
	Soda/tea nozzles WRS daily
45/42	Clean floors, walls/in, around and on equipment , floor drains
45	Maintence to baseboards, rusty doors
	Bar 3 comp sink 110+F with sani sink 200 ppm quats
	Bar hand sink 100+F
32	Avoid using wicker baskets to store utensils. Use a cleanable surface instead
39/32	Store beer mugs mouth part on a cleanable surface, not on rusty shelves
	Beer taps cleaned/maintained by supplier
	expo salsa cooler/cheese 41, expo soup hot wells/ soup 141
	Reach in freezer -3/hot holding chicken strips 139
	salsa cooler/milk 41, to go cooler/cheesecake 41

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

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