Retail Food Establishment Inspection Report Image: Constraint of the sector of the																	
Date: Time in: Time out: License/Permit # 12/22/2021 10:30 12:18 FOOD 5									22				Est. Type Risk Category Page <u>1</u> of <u>2</u>	_			
Purpose of Inspection: 🗸 1-Routine 🗌 2-Follow Up 🗌 3-Complain									Inve		atio	n	5-CO/Construction 6-Other TOTAL/SCOR	E			
Establishment Name: Contact/Owner Name: Chili's													e trap : Follow-up: Yes	2			
Physical Address: Pest control : I-30 Rockwall, TX Ecolab/monthly									od as/3	mo	G LE	reas S/	e trap : Follow-up: Yes I //ð3/E 1000gal/3 mo №	2			
Compliance Status:Out = not in compliance $IN = in compliance$ $NO = not obser$ Mark the appropriate points in the OUT box for each numbered itemMark ' \checkmark ' a checkman													pplicable $COS = corrected on site R = repeat violation W- Watch ox for IN, NO, NA, COS Mark an \times in appropriate box for R$				
Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days Compliance Status Compliance Status										ive Action not to exceed 3 days							
O U T	$ \begin{array}{c c c c c c c c c c c c c c c c c c c $					R	Ì	O U T	I N	N O	N A	C O S	Employee Health	R			
_	~			5	1. Proper cooling time and temperature				~			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 D				~				eyes, nose, and mouth	_			
	~				 Proper Hot Holding temperature(135°F) Proper cooking time and temperature 								Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly				
	~				 Froper reheating procedure for hot holding (165°F in 2 				~			-	GIOVES USED 15. No bare hand contact with ready to eat foods or approved				
3				~	Hours)				~				alternate method properly followed (APPROVED Y_{1} N)				
	~				6. Time as a Public Health Control; procedures & records								Highly Susceptible Populations				
					Approved Source				~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required NO EQQS				
	~				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction McClane/Fresh Point								Chemicals				
	8. Food Received at proper temperature								~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables				
_	check at receipt.							3	•			~	Water only 18. Toxic substances properly identified, stored and used				
		Protection from Contamination 9. Food Separated & protected, prevented during food					`	3				~					
	~				preparation, storage, display, and tasting 10. Food contact surfaces and Returnables ; Cleaned and								Water/ Plumbing 19. Water from approved source; Plumbing installed; proper				
	~	Sanitized at <u>200</u> ppm/temperature							~				backflow device 20. Approved Sewage/Wastewater Disposal System, proper				
	reconditioned discarded								~				disposal				
0	I	N	N	С	Priority Foundation Items (2 Po	Dints R) vio	0	Ι	Ν	Ν	С		R			
U T	N	0	A	O S	Demonstration of Knowledge/ Personnel 21. Person in charge present, demonstration of knowledge,			U N T	N	0	A	O S	Food Temperature Control/ Identification				
	~				and perform duties/ Certified Food Manager/ Posted 4				~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature				
	22. Food Handler/ no unauthorized persons/ personnel							~				28. Proper Date Marking and disposition					
	Safe Water, Recordkeeping and Food Package Labeling							~				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips					
	✓ 23. Hot and Cold Water available; adequate pressure, safe											Permit Requirement, Prerequisite for Operation					
	~	24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled						W					30. Food Establishment Permit (Current/insp report sign posted)				
					Conformance with Approved Procedures								need current Utensils, Equipment, and Vending				
	~				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions			2					31. Adequate handwashing facilities: Accessible and properly supplied, used				
				_	Consumer Advisory			2					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used				
	~				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label				~				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided				
Core Items (1 Point) Violations Require Corrective						e Acti R	ion l	Not O	to E.	xcee N	ed 90 N) Da C		R			
U T	N	0	A	o s	Prevention of Food Contamination			U T	N	0	A	o s	Food Identification				
Ŀ	~				34. No Evidence of Insect contamination, rodent/other animals35. Personal Cleanliness/eating, drinking or tobacco use	-			~				41.Original container labeling (Bulk Food)				
1				~	36. Wiping Cloths; properly used and stored								Physical Facilities 42. Non-Food Contact surfaces clean				
	くく				37. Environmental contamination			1	~				43. Adequate ventilation and lighting; designated areas used				
⊢	۲ ۲		38. Approved thawing method				-			~ ~	+			44. Garbage and Refuse properly disposed; facilities maintained			
		Proper Use of Utensils 39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used						1	-				45. Physical facilities installed, maintained, and clean				
1									~				46. Toilet Facilities; properly constructed, supplied, and clean				
⊢	~				40. Single-service & single-use articles; properly stored and used				~				47. Other Violations				
	~						i										

Received by: ^(signature) Shoshawna Evens	^{Print:} Shoshawna Evens	Title: Person In Charge/ Owner Manager
Inspected by: (signature) Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establishr	nent Name: S	Physical Address: I-30			ity/State: Rockwa	II, TX	License/Permit # Page 2		2 of <u>2</u>			
			TEMPERATURE OBSE	RVATI								
Item/Loca	ation	Temp F	Item/Location		Temp F	Item/Locati	on		Temp F			
WIC/w	vings	41	under counter cooler/p	asta	41	zone 2 cooler/ham/shredded chicke		cken 4	41/41			
corn	cooked chicken	41/40	cold top/pic	0	41	drawers/raw chicken		en	39			
black	beans/raw hamburger	41/40	under/ sour cre	am	41 grill co		ld top/pico/cut tomatoes		41/41			
n	neat sauce	41	chicken on grill hot ho	lding	137	drawers/raw chicken		en	41			
W	IF ambient	-3	salad cold top/p	ico	41	grill drawers/hamburger/ beef		eef 4	41/41			
hot v	vells/meat sauce	70	cut tomatoe	S	41	fry cooler/ranch/cor			41/41			
pasta	a cold top/ pasta	41	drawers/chee	ese	45	fry co	oler/raw chick	en (39/37			
u	nder/pasta	41	cut lettuce		46	wing	cooler/wing	gs	39			
OBSERVATIONS AND CORRECTIVE ACTIONS												
Item Number	AN INSPECTION OF TOUCESTABLISHIVENT HAS BEEN MADE. TOUC ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND											
	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											
18	Label all spray bott	les, sto	re low and separate									
	3 comp sink 131 F											
	Sani buckets 200 ppm quats											
	Soda/tea nozzles V				<u> </u>							
	2 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											
20	Bar hand sink 100+F											
	Avoid using wicker baskets to store utensils. Use a cleanable surface instead											
39/32	2 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 (signature)	•	5	Shosha	awn	a Eve		Title: Person In Charge/ Owner Manager					
Inspected (signature)	Inspected by: Print:											
	-	0	y		,		Samples. I IN #	conected	ı			