

Retail Food Establishment Inspection Report

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

Date: 6/14/2022	Time in: 9:30	Time out: 11:05	License/Permit # FOOD5022	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 Grill & Bar #418			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/3mo	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						✓					
W						✓					
✓						Preventing Contamination by Hands					
	✓					✓					
		✓				✓					
			✓			Highly Susceptible Populations					
✓						✓					
Approved Source						Chemicals					
	✓										
	✓					✓					
Protection from Contamination						Water/ Plumbing					
	✓					✓					
3						✓					
	✓					✓					

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					
	✓					2					
	✓					✓					
Safe Water, Recordkeeping and Food Package Labeling						Permit Requirement, Prerequisite for Operation					
	✓					✓					
	✓					Utensils, Equipment, and Vending					
	✓					✓					
Conformance with Approved Procedures						Consumer Advisory					
	✓					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
Prevention of Food Contamination						Food Identification					
1						✓					
	✓					Physical Facilities					
W						1					
	✓					✓					
	✓					✓					
Proper Use of Utensils						Physical Facilities					
1						1					
	✓					✓					
1						✓					

Retail Food Establishment Inspection Report

Received by: (signature) <i>Angel Mercado</i>	Print: Angel Mercado	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 Grill & Bar #418	Physical Address: I-30	City/State: Rockwall, TX	License/Permit # FOOD5022	Page ___ of ___
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
fry cold top/chicken	41	raw chicken	41	under/cut lettuce	41
under/taquitos	41	middle cold top/cut tomatoes	44	pasta cooler/pasta/sausage	41
right cold top/cut tomatoes	41	pico/pasta	43/43	wing cold top/wings	41/41/41
Mac n cheese	41	corn relish	47	under counter cooler/Alfredo sauce	41
under/corn	41	left cold top/ corn relish	41	WIC/steak/shrimp	41/41
steam well/corn	141	pico	41	rice/wings	41/41
grill drawers/steak/hamburger	46/47	under/to go pico cups	52	cooked chicken	48
hamburger cold top/diced chicken	41	salad cold top/pico	46	WIF ambient	-2

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:
	Grill hand sink 130F. Post employee health poster at sink.
W	Store wiping cloths in sani buckets
34	Flies/fruit flies in bar
42	Clean food debris in rolling oven
W	Missing hood vents/on order/broken from cleaning company
	Truck day today. All food on carts in WIC pulled out then loaded into cold tops. sitting on Carta at room temp for an hour.
W	Discussed expediting the process to place TCS foods into coers faster to keep temps at 41F or below..
	Ice bags placed on raw meat and small amounts of toppings enough for 4 hours or less/discard at 4 hours
32	Address badly scored/ discolored cutting boards
	Prep hand sink 110F
39	Discard burned/ melted pans as not cleanable
42	Clean air return over prep area
42	Clean fan guards in WIC
1/27	Chicken in WIC cooked previously discarded as never reached 41F or below. Must aggressively cool/avoid placing in a bag until 41F
45	Seal gaps/holes in walls
	Sani buckets 200 ppm quats/3 comp sink 130 F
42	Clean carts/food debris
40	Discard single use pressed cardboard save a week (for draining greasy food)
10/33	Dishwasher not sanitizing. Must check daily using strips. Will use 3 comp sink until repaired.
	Dishwasher hand sink 104 F
W	Chicken grill pans/heavy accumulation and warped/on order to be replaced
	Under counter to go cooler/ambient 37F
	Under counter to go cooler/ambient 36F
45/42	Clean walls, floors, under equipment/ in, around, on equipment
42	Clean inside coolers/some food debris
	Bar hand sink 110 F/3 comp sink 129F
	Bar coolers ambient 33-37F
	Margarita machine cleaned weekly. Beer taps cleaned, maintained by supplier. Alcohol bottles covered nightly

Received by: (signature) <i>Angel Mercado</i>	Print: Angel Mercado	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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