Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Date: Time in:			Time out: License/P									Est. Type Risk Category Page 1 of 2	Page 1 of 2			
				OOD5022 Complaint 4-Investigation						5-CO/Construction 6-Other TOTAL/SCOR						
Establishment Name: Contact/Owner Na Chili's Grill & Bar #418								11176	* Number of Repeat Violations: Number of Violations COS: te trap: Follow-up: Yes							
Physical Address: Pest control: Ecolab/monthly						Hood Grease trap : Follow-up: Yes ✓ 1 / Cintas/3mo LES/1000gal/3mo						В				
Ma					Status: Out = not in corpoints in the OUT box for Prior	each numbered is		Mark '		eckm	ark in	appr	opria	te bo	poplicable COS = corrected on site R = repeat violation W- Watch ox for IN, NO, NA, COS Mark an in appropriate box for R tive Action not to exceed 3 days	h
O U	Compliance Status D I N N C Time and Temperature for Food Safety Time and Temperature for Food Safety					R	O U	I	iance N O			Employee Health				
T	-,	Ŭ	••	Š	(F = de 1. Proper cooling time a	egrees Fahrenhe and temperature				T			••	Š	12. Management, food employees and conditional employees;	
3					2. Proper Cold Holding	temperature(41	°E/ /5°E)				~				knowledge, responsibilities, and reporting 13. Proper use of restriction and exclusion; No discharge from	
W											~				eyes, nose, and mouth	
	~				3. Proper Hot Holding to										Preventing Contamination by Hands	
		~			Proper cooking time a Proper reheating proc			○E in 2			~				14. Hands cleaned and properly washed/ Gloves used properly gloves used 15. No bare hand contact with ready to eat foods or approved	
		~			Hours)	edure for not no	oluling (105	1.111.2			~				alternate method properly followed (APPROVED Y. N.)	
	'				6. Time as a Public Hear	lth Control; pro	ocedures &	records							Highly Susceptible Populations	
					Арр	proved Source					~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required no eqqs	
	'				7. Food and ice obtained good condition, safe, and destruction			ood in							Chemicals	
	/				8. Food Received at pro	per temperature	e				_				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
					Protection	from Contami	ination				~				water only 18. Toxic substances properly identified, stored and used	
	~				9. Food Separated & propreparation, storage, dis			ood							Water/ Plumbing	
3					10. Food contact surface Sanitized at 200 I	es and Returnab ppm/temperatur	oles ; Clean re	ed and			~				19. Water from approved source; Plumbing installed; proper backflow device	
	\				11. Proper disposition or reconditioned	f returned, prev	iously serv	ed or			~				20. Approved Sewage/Wastewater Disposal System, proper disposal	
															^	
					Prio	ority Founda	ation Iter	ns (2 Po	ints) ı	riolat	tions	Rea	uire	Cor	rrective Action within 10 days	
O U T	I N	N O	N A	C O S	Prio Demonstration				ints) 1	O U	I N	Req N O	uire N A	C O	rrective Action within 10 days Food Temperature Control/ Identification	R
		N O		О	Demonstration 21. Person in charge pre and perform duties/ Cer	of Knowledge/	e/ Personne	l owledge,		О	I N	N	N	С		R
	N	N O		О	Demonstration 21. Person in charge pre	of Knowledge/ esent, demonstra tified Food Man	e/ Personne ration of kno nager/ Post	l owledge, ed		O U T	I N	N	N	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to	R
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Received by: (signature) Angel Mercado	Angel Mercado	Title: Person In Charge/ Owner Manager
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

				G: IG							
	nent Name: s Grill & Bar #418	Physical A	ddress:	City/State: Rockwa	FOOD5022	e of					
J			TEMPERATURE OBSERVA		an, 17 t						
Item/Loc	ation	Temp F	Item/Location	Temp F	Item/Loca	tion	Temp F				
fry col	d top/chicken	41	raw chicken	41	und	41					
un	der/taquitos	41	middle cold top/cut tomatoe	s 44	pasta cooler/pasta/sausage						
right o	cold top/cut tomatoes	41	pico/pasta	43/43	wing	wing cold top/wings 4					
Ma	ac n cheese	41	corn relish	47	under co	under counter cooler/Alfredo sauce					
L	ınder/corn	41	left cold top/ corn relis	h 41	WIC	WIC/steak/shrimp					
ste	am well/corn	141	pico	41	r	rice/wings					
grill dra	awers/steak/hamburger	46/47	under/to go pico cup	s 52	cooked chicken		48				
hambur	ger cold top/diced chicken	41	salad cold top/pic	9 46	W	IF ambient	-2				
•		OB	SERVATIONS AND CORRECT	TIVE ACTIO	NS						
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTE	NTION IS DIRE	ECTED TO TI	HE CONDITIONS OBSERVED A	ND				
	Grill hand sink 130F	F. Post	employee health poste	r at sink.							
W	Store wiping cloths	in sani l	ouckets								
34	Flies/fruit flies in ba										
42	Clean food debris in	n rolling	oven								
W				compar	IV						
	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 beloe										
			small amounts of toppings			· · · · · · · · · · · · · · · · · · ·	 S				
32	Address badly scor	ed/ disc	olored cutting boards								
	Prep hand sink 110	, , , , , , , , , , , , , , , , , , , ,									
39	Discard burned/ me		ns as not cleanable								
42	Clean air return ove	•									
42	Clean fan guards in										
1/27			ed as never reached 41F or below.	Must aggress	ively cool/av	oid 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											
10/33	Dishwasher not saniti	zing. M	ust check daily using stri	os. Will u	se 3 com	p sink until repaired.					
	Dishwasher hand s										
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	2 Clean walls, floors, under equipment/ in, around, on equipment										
42											
	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 night											
Received (signature)	•		Angel	/lerca	ado	Title: Person In Charge/ Owner Manager					
Inspected	l by:		Print:								
(signature)	Angel Mercado Iby: Chvisty Cov	tez, 1	S, RS Christy Cortez, RS Samples: Y N								