Follow-up fee of \$50.00 is required after 1st Followup

Retail Food Establishment Inspection Report City of Rockwall

✓ First aid kit
Allergy policy/training
Vomit clean up Employee health
Employee health

Date: 06/23/20			3/2	n	Time in: 10:02	Time out: 11:44		License/Permit # Food 5022						Full Risk Category Risk Category Page 1 of 2	2_
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complai							_	Inve	stiga	ation	n	5-CO/Construction 6-Other TOTAL/SCOI	RE		
Establishment Name: Contact/Owner N Chilli's grill & bar 418 Brinker						lame:						* Number of Repeat Violations: Vumber of Violations COS:			
	Physical Address: I-30 Pest control: Ecolab 06/17/20						Hoo 02/20					se trap : Follow-up: Yes 7 19/8 1/	<u>Б</u>		
Ma					Status: Out = not in conpoints in the OUT box for e	each numbered item	Mark		ropri	ate bo	ox fo	or IN,	, NO	applicable COS = corrected on site R = repeat violation W-Watco, NA, COS Mark an in appropriate box for R ctive Action not to exceed 3 days	:h
O U	Compliance Status O I N N C Time and Temperature for Food Safety Time and Temperature for Food Safety						R	Compliance O I N U N O				tus C O		R	
Т		_		S	(F = degrees Fahrenheit) 1. Proper cooling time and temperature					./			S	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	╁
	•				See 3. Proper Hot Holding te	emperature(135°F)								eyes, nose, and mouth Screening at arrival Preventing Contamination by Hands	H
		/			4. Proper cooking time a	and temperature				/				14. Hands cleaned and properly washed/ Gloves used properly	
		/			5. Proper reheating proce Hours)	edure for hot holding	g (165°F in 2			~				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N) Observed gloves and tongs and utensils	
		/			6. Time as a Public Heal	lth Control; procedur	es & records		Observed gloves and tongs and utensil Highly Susceptible Populations						
					Арр	proved Source				~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required No shelled eggs used	
	'				7. Food and ice obtained good condition, safe, and destruction MacLane	d unadulterated; para								Chemicals	
	•	8. Food Received at proper temperature						~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water only 18. Toxic substances properly identified, stored and used			
	1	Ī			9. Food Separated & pro	from Contaminatio			3					SS cleaner on shelf with equipment	
3					preparation, storage, display, and tasting loe in bar is dirty / protect ice cream and organize boxes below prepped 10. Food contact surfaces and Returnables; Cleaned and									Water/Plumbing	
W					Sanitized at 200 p	opm/temperature 18	80/200		3					19. Water from approved source; Plumbing installed; proper backflow device Leaky faucet	
		/			11. Proper disposition of reconditioned	f returned, previously	served or			~				20. Approved Sewage/Wastewater Disposal System, proper disposal	
O U	I N	N	N	C			·	ints) vi	О	I	N	N	C		R
T	N A	О	A	o s	21. Person in charge preand perform duties/ Cert		of knowledge,		T T	N	О	A	O S	27. Proper cooling method used: Equipment Adequate to	
	•				4 22. Food Handler/ no un		,			•				Maintain Product Temperature Watch 28. Proper Date Marking and disposition	\vdash
						dkeeping and Food	Package			/				Good 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	1
			23. Hot and Cold Water	Labeling Hot and Cold Water available; adequate pressure, safe								Digital thermo Permit Requirement, Prerequisite for Operation			
	~				Over 110 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled To go				/				30. Food Establishment Permit (Current/ insp sign posted) Needed to post 2020		
						vith Approved Proce								Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly	
			~		HACCP plan; Variance processing methods; man	obtained for specializ	zed		W	~				supplied, used One is leaking	
						umer Advisory	1. 1		2					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See	
	~				26. Posting of Consumer foods (Disclosure/Remir In menu / both	nder/Buffet Plate)/ A	llergen Label	Ш		~				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Bar 200 ppm	L
O U	I N	N O	N A	C O		t) Violations Requ of Food Contaminati		Action R	Not O U		xceo N O		0 Da C O		R
1				Š	34. No Evidence of Inseranimals Fruit flies in b	ct contamination, roc			Ť		/		S		
Ė	✓				35. Personal Cleanliness Watch hair re	s/eating, drinking or t estraints	obacco use							Physical Facilities	
1					36. Wiping Cloths; prop Store in	erly used and stored			1					42. Non-Food Contact surfaces clean See	
1					37. Environmental conta Condensation 38. Approved thawing m	various			1					43. Adequate ventilation and lighting; designated areas used Need to clean filters and hoods - drippings from hood 44. Garbage and Refuse properly disposed; facilities maintained	\perp
			**				W					44. Garbage and Refuse properly disposed; facilities maintained See 45. Physical facilities installed, maintained, and clean	\vdash		
1					39. Utensils, equipment,	r Use of Utensils			1						╀
				Į	dried, & handled/ In use					_				46. Toilet Facilities; properly constructed, supplied, and clean Hot water 100 F	
1						e utensils; properly us	sed			'	✓			46. Tollet Facilities; properly constructed, supplied, and clean Hot water 100 F 47. Other Violations	

Retail Food Establishment Inspection Report

Wait station Steam table temps - chili -146 Soup 148 F

City of Rockwall

Hoses for filters over back prep sink to monitor $\ / \$

Received by: John Morrow	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

BAR: Watch dual

Bar coolers - 36/41/39/40 F Speed rail and leaning over / caps at night needed / replace marg sponges where needed / keep an eye on drain over ice in bar

Bar coolers - 36/41/39/40 F ice in bar										
Establishn Chili's	nent Name: § 418	Physical A	ddress:	City/State: Rockwa		e <u>2</u> of <u>2</u>				
T4 /T	- 4°	Т Е	TEMPERATURE OBSERVA		Item/Location	Т Е				
Item/Loca		Temp F	Item/Location	Temp F		Temp F				
Wic pa	181a 	38	Soup steam table	es	Quesa cooler	38				
Wir	ngs/ raw beef	38/37	Beans / chili	162/159	Drawer unit under grill	39				
Cr	neese/butter	36/35	Under counter plate cooler chee	ese 41	Zone 1	38				
2 doc	or under counter	39	Zone 2 cold top	o 41	Cheese cake	39				
S	alad cooler	32	Tomatoes / cut lettud	ce 40/41	Batter station next to fryer	34				
Ton	natoes / grac	36/38	Drawer unit batte	er	Chicken / batter	38/38				
Zoi	ne 3 cold top	38	Sausage / turke	y 40/41	Ring station	41				
	Pico /feta	38/39	Spinach / chicke	n 41/41	Steam table on line gravy	153				
		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 DIRI	ECTED TO THE CONDITIONS OBSERVED AI	ND				
44	Keep area around dur	npster cle	ean							
W	Provide soap at hand	sink on li	ne in kitchen near cooking	g area - ad	dresses					
42/45	Address places in floo	ring grou	t etc throughout kitchen w	here need	led					
	Hot water at hand sinks 130 F watch for scalding									
36	Avoid using cloth towe	els to kee	p doors closed on coolers	on line						
42/45	Clean air vents on ceil	ling where	e needed / hoods ceilings	etc						
19	Repair leak at hand sink in	back prep	area - also glove box placeme	ent is directly	under paper towels and in the line of	dripping				
42/32	Detailed cleaning neede	d in wic a	nd address rusty places on o	ceiling and	fill holes - clean shelving / dust fan	guards				
W	Cooling rack is UNDE	R fan box	and not across from fan	box - avoi	d over stocking around fan box a	as well				
	Wif floor accumulation t	o be clea	ned / unit is over stocked ar	nd floor sto	rage is an issue- clean floor unde	r crates				
W	Avoid storage of boxe	s of prod	uceOver anything rte							
	Good date marking an	nd rotation	n / and storage							
	Standing water in keg	portion o	f wic - thawing chick in thi	s area						
32/			ds that need to be sanded	•						
18	<u> </u>		S cleaner around food eq	•						
	·		cutting boards while using	<u> </u>						
39	•				tems above them in cooler s					
			y stained and have becon							
32			·		es on them (clean knifes)					
40/45	Clean inside equipment and under drawers in units and gaskets etc									
42/45										
37 42/45	Upright freezer is over stocked and is having a condensation issue - frozen - to address - also to clean Need to Clean shelving in dish weeking area / clean floor/ recilieens behind province / unit is confirmed by high terms confirmed with lebel.									
09/										
40/39	3 3									
All employees are wearing masks / social distancing in dining room - cleaning / sanitizing etc										
Received by: Print: Title: Person In Charge/ Owner										
	<u> </u>	/ U								
See above Inspected by: (signature) Kelly Kirkpatrick RS Print: Samples: Y N # collected										
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