



# Retail Food Establishment Inspection Report

Repair gasket in wait station juice cooler  
Dressing cooler in wait station 39 F

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

## City of Rockwall

Hoses for filters over back prep sink to monitor /

<b>Received by:</b> (signature) <b>John Morrow</b>	<b>Print:</b>	<b>Title: Person In Charge/ Owner</b>
<b>Inspected by:</b> (signature) <i>Kelly Kirkpatrick RS</i>	<b>Print:</b>	<b>Business Email:</b>

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

<b>Establishment Name:</b> Chili's 418	<b>Physical Address:</b> I-30	<b>City/State:</b> Rockwall	<b>License/Permit #</b> Food 5022	Page 2 of 2
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### TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Wic pasta	38	Soup steam tables		Quesa cooler	38
Wings/ raw beef	38/37	Beans / chili	162/159	Drawer unit under grill	39
Cheese/butter	36/35	Under counter plate cooler cheese	41	Zone 1	38
2 door under counter	39	Zone 2 cold top	41	Cheese cake	39
Salad cooler	32	Tomatoes / cut lettuce	40/41	Batter station next to fryer	34
Tomatoes / grac	36/38	Drawer unit batter		Chicken / batter	38/38
Zone 3 cold top	38	Sausage / turkey	40/41	Ring station	41
Pico /feta	38/39	Spinach / chicken	41/41	Steam table on line gravy	153

### 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:
44	Keep area around dumpster clean
W	Provide soap at hand sink on line in kitchen near cooking area - addresses
42/45	Address places in flooring grout etc throughout kitchen where needed
	Hot water at hand sinks 130 F watch for scalding
36	Avoid using cloth towels to keep doors closed on coolers on line
42/45	Clean air vents on ceiling where needed / hoods ceilings etc
19	Repair leak at hand sink in back prep area - also glove box placement is directly under paper towels and in the line of dripping
42/32	Detailed cleaning needed in wic and address rusty places on ceiling and fill holes - clean shelving / dust fan guards
W	Cooling rack is UNDER fan box and not across from fan box - avoid over stocking around fan box as well
	Wif floor accumulation to be cleaned / unit is over stocked and floor storage is an issue- clean floor under crates
W	Avoid storage of boxes of produce Over anything rte
	Good date marking and rotation / and storage
	Standing water in keg portion of wic - thawing chick in this area
32/	Kitchen - address cutting boards that need to be sanded or replaced
18	Avoid storing spray bottles of SS cleaner around food equipment on bottom Shelf
	Watch where iPad is placed on cutting boards while using - clean and sanitized each
39	Clean plates should always be stored on top shelf to protect from items above them in cooler s
	Plastic containers that are badly stained and have become porous to be discarded
32	Cutting boards must be sanded or replaced and to store clean knives on them ( clean knives )
	Clean inside equipment and under drawers in units and gaskets etc
42/45	Cooking line needs deep cleaning - accumulation on, under, over and around equipment
37	Upright freezer is over stocked and is having a condensation issue - frozen - to address - also to clean
42/45	Need to Clean shelving in dish washing area / clean floor/ res silicone behind prerinse / unit is sanitizing by high temp confirmed with label
09/	Provide lid to ice cream/ dressing cooler is over stocked and fan guard needs cleaning / weather on floor various
40/39	Store spoons inverted with handles up / in wait station/ watch placement of scoop for chips / and ice scoop on lids
42/45/33	Detailed cleaning and Maint needs in bar / avoid using unwashable wicker / grout issues /
Covid	Employees are screened when arriving - no temps taken- when clocking in
	All employees are wearing masks / social distancing in dining room - cleaning / sanitizing etc

<b>Received by:</b> (signature) <b>See above</b>	<b>Print:</b>	<b>Title: Person In Charge/ Owner</b>
<b>Inspected by:</b> (signature) <i>Kelly Kirkpatrick RS</i>	<b>Print:</b>	<b>Samples: Y N # collected</b>

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Note- Dishmachine is high temp and is also attached to bleach which is not showing when testing / why both when bleach isn't testable? Also make sure all chemicals are being used per label and if they are to be allowed to air dry on surfaces that they are. Adhere to contact time!