

Food Establishment Inspection Report

Jackson County Health Department PO Box 307 – 415 Health Department Rd Murphysboro IL 62966		(618) 684-3143 ext. 128		No. of Risk Factor/Intervention Violations	2	Date	9/28/21
Establishment		License/Permit #		No. of Repeat Risk Factor/Intervention Violations	1	Time In	12:50pm
Street Address		City/State		Permit Holder	Risk Category		
1240 E. Main St		Carbondale, IL		Chili's	I		
ZIP Code		Purpose of Inspection					
62901		Monthly - 1					

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item
IN=in compliance **OUT**=not in compliance **N/O**=not observed **N/A**=not applicable
 Mark "X" in appropriate box for COS and/or R
COS=corrected on-site during inspection **R**=repeat violation

Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury.

Compliance Status	COS	R
Supervision		
1	(In) Out	Person in charge present, demonstrates knowledge, and performs duties
2	(In) Out, N/A	Certified Food Protection Manager (CFPM)
Employee Health		
3	(In) Out	Management, food employee and conditional employee; knowledge, responsibilities and reporting
4	(In) Out	Proper use of restriction and exclusion
5	(In) Out	Procedures for responding to vomiting and diarrheal events
Good Hygienic Practices		
6	(In) Out, N/O	Proper eating, tasting, drinking, or tobacco use
7	(In) Out, N/O	No discharge from eyes, nose, and mouth
Preventing Contamination by Hands		
8	(In) Out, N/O	Hands clean and properly washed
9	(In) Out, N/A, N/O	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed
10	(In) Out	Adequate handwashing sinks properly supplied and accessible
Approved Source		
11	(In) Out	Food obtained from approved source
12	In, Out, N/A, N/O	Food received at proper temperature
13	(In) Out	Food in good condition, safe, and unadulterated
14	In, Out, N/A, N/O	Required records available: shellstock tags, parasite destruction

Compliance Status	COS	R
Protection from Contamination		
15	(In) Out, N/A, N/O	Food separated and protected
16	In, (Out) N/A	Food-contact surfaces; cleaned and sanitized
17	(In) Out	Proper disposition of returned, previously served, reconditioned and unsafe food
Time/Temperature Control for Safety		
18	In, Out, N/A, N/O	Proper cooking time and temperatures
19	In, Out, N/A, N/O	Proper reheating procedures for hot holding
20	In, Out, N/A, N/O	Proper cooling time and temperature
21	(In) Out, N/A, N/O	Proper hot holding temperatures
22	In, Out, N/A, N/O	Proper cold holding temperatures
23	(In) Out, N/A, N/O	Proper date marking and disposition
24	(In) Out, N/A, N/O	Time as a Public Health Control; procedures & records
Consumer Advisory		
25	(In) Out, N/A	Consumer advisory provided for raw/undercooked food
Highly Susceptible Populations		
26	In, Out, N/A	Pasteurized foods used; prohibited foods not offered
Food/Color Additives and Toxic Substances		
27	In, Out, N/A	Food additives: approved and properly used
28	(In) Out, N/A	Toxic substances properly identified, stored, and used
Conformance with Approved Procedures		
29	(In) Out, N/A	Compliance with variance/specialized process/HACCP

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.
 Mark "X" in box if numbered item is not in compliance Mark "X" in appropriate box for COS and/or R **COS**=corrected on-site during inspection **R**=repeat violation

Compliance Status	COS	R
Safe Food and Water		
30		Pasteurized eggs used where required
31		Water and ice from approved source
32		Variance obtained for specialized processing methods
Food Temperature Control		
33		Proper cooling methods used; adequate equipment for temperature control
34		Plant food properly cooked for hot holding
35		Approved thawing methods used
36		Thermometers provided & accurate
Food Identification		
37		Food properly labeled; original container
Prevention of Food Contamination		
38		Insects, rodents, and animals not present
39		Contamination prevented during food preparation, storage and display
40	X	Personal cleanliness
41		Wiping cloths: properly used and stored
42		Washing fruits and vegetables

Compliance Status	COS	R
Proper Use of Utensils		
43		In-use utensils: properly stored
44		Utensils, equipment & linens: properly stored, dried, & handled
45		Single-use/single-service articles: properly stored and used
46		Gloves used properly
Utensils, Equipment and Vending		
47	X	Food and non-food contact surfaces cleanable, properly designed, constructed, and used
48		Warewashing facilities: installed, maintained, & used; test strips
49	X	Non-food contact surfaces clean
Physical Facilities		
50		Hot and cold water available; adequate pressure
51		Plumbing installed; proper backflow devices
52		Sewage and waste water properly disposed
53		Toilet facilities: properly constructed, supplied, & cleaned
54		Garbage & refuse properly disposed; facilities maintained
55	X	Physical facilities installed, maintained, and clean
56		Adequate ventilation and lighting; designated areas used
Employee Training		
57		All food employees have food handler training
58		Allergen training as required

Food Establishment Inspection Report

Establishment: Chili's Grill + Bar Establishment #: 1193

Water Supply: Public Private Waste Water System: Public Private

Sanitizer Type: Quat/Chlorine PPM: 200/100 Heat: _____

TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Battering Station AA	54°	Salad/Nacho #2		grill (small make) AA	38°
• chicken wings	48°	• pico	37	• ham	38°
• raw chicken	52°	• AA unit	38°	below grill unit	41°
• raw chicken #2	44°	grill (large make)		wing cooler AA	48°
• raw chicken #3	40°	• pico	55°	Salad cooler	41°
Delfield 6000XL AA	41°	• Sliced tomato	40°	Mashed potato #1	148°
Salad/Nacho #1		• AA unit	39°	Rice #1	150
• pico de gallo	55°	• lettuce (shredded)	38°	Rice #2	147°
• AA unit	40°	Salad cooler	38°		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.	Correct By
16	Provide proper wash-rinse-sanitize procedures for all in-use utensils that are not stored under temperature control. Upon inspection multiple utensils (knives, scoops) soiled/between use lying out on counters. These items must be cleaned every 4-hrs if not kept under temperature control.	9/30/21
22	Provide proper cold hold temperature (41°F or below) at battering station make table. Upon inspection chicken wings @ 48° stored above cold line and AA of unit @ 54°. Discovered unit was unplugged everything 45°F or below moved to walk-in. Everything 46° and above discarded.	↓
22	Provide proper cold hold temperature (41°F or below) for all TCS fresh prepped products (pico de gallo). Upon inspection pico @ 55°. Once prepped, these items must be rapidly cooled before placing in make table. make table will not cool product below 41° when it's kept open.	

CFPM Verification (name, expiration date, ID#):

Philip Russell #20104546 12/25	Brandy (PIC) on file @ HD	
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HACCP Topic: 2, 8, 16, 22

Person in Charge (Signature) _____ Date 9/29/21

Inspector (Signature) [Signature] Follow-up: Yes No (Check one) Follow-up Date: 9/30/21

Food Establishment Inspection Report

Establishment: Chili's Grill & Bar

Establishment #: 1193

OBSERVATIONS AND CORRECTIVE ACTIONS

Violations cited in this report must be corrected within the time frames below.

Item Number	Violations cited in this report must be corrected within the time frames below.	Date
22	Provide proper cold hold temperature (41°F or below) for all TCS products held in wing unit. Upon inspection unit at 48°F. All product that requires refrigeration, above 41° discarded. See note	9/30/21
40	Provide adequate hair restraint for all employees in prep kitchen, and dish area. (Ballcap, hairnet, etc.)	
47	Resurface/Replace cutting boards for all make tables. These items are no longer smooth/easily cleanable.	
49	Clean interior bottom of 6000XL Delfield freezer at fryer area. Excessive food debris build-up.	
49	Clean stain table top under tortilla chip warmer. Grease/food debris build-up noted.	
49	Clean rail/gasket of cooler doors at bar area. black grime/mildew build-up present.	
49	Clean/degrease exterior of tortilla chip warmer. Excessive grease build-up noted.	
49	Clean exterior/Sides of oven. Carbon/grease build-up noted.	
55	Clean FRP wall/pipes behind cookline equipment and make tables (batter station, fryer grill, make table). Grease/food splash and debris noted.	
55	Clean filters of hood. Grease build-up noted.	
55	Clean grease/food splash on table under portion of expo line shelves	✓

Notes

- * Your facility may use ice and 4-hr discard labels for those items typically stored in wing cooler until it can be repaired by Halls. If ice is utilized and 4-hour label is not present all product will be discarded.
- * The facility has fixed major facility issues and replacing some equipment, but overall cleaning and temperature control has not improved significantly

Person in Charge (Signature) _____

Date 9/30/21

9/30/21
next monthly
MSD BW

Inspector (Signature) *[Signature]*

Follow-up: Yes No (Check one)

Follow-up Date: _____