



Time In: 02:25 PM
Time Out: 04:48 PM

FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME: Chili's Grill & Bar		OWNER: Brinker Restaurant Corp
ADDRESS: 106 Latigo Ln Canon City CO 81212-8101		
DATE: 11/01/2021		INSPECTION TYPE: Routine
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS		
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 to be designated as IN, OUT, NA, NO for each numbered item		
IN= in compliance OUT= not in compliance NO= not observed NA= not applicable COS=Corrected on Site R=Repeat violation		
Compliance Status		COS R
Supervision		
1	IN	Person in charge present, demonstrates knowledge, and performs duties
2	IN	Certified Food Protection Manager
Employee Health		
3	IN	Management, food employee and conditional employee; knowledge, responsibilities and reporting
4	IN	Proper use of restriction and exclusion
5	IN	Procedures for responding to vomiting and diarrheal events
Good Hygienic Practices		
6	IN	Proper eating, tasting, drinking, or tobacco use
7	IN	No discharge from eyes, nose, and mouth
Presenting Contamination by Hands		
8	OUT	Hands clean & properly washed
9	IN	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed
10	OUT	Adequate handwashing sinks properly supplied and accessible
Approved Source		
11	IN	Food obtained from approved source
12	N/O	Food received at proper temperature
13	IN	Food in good condition, safe, & unadulterated
14	IN	Required records available, shellstock tags, parasite destruction
Protection from Contamination		
15	OUT	Food separated and protected
16	OUT	Food contact surfaces; cleaned & sanitized
17	IN	Proper disposition of returned, previously served, reconditioned & unsafe food
Time/Temperature Control for Safety		
18	IN	Proper cooking time & Temperatures
19	N/O	Proper reheating procedures for hot holding
20	IN	Proper cooling time and temperature
21	IN	Proper hot holding temperatures
22	IN	Proper cold holding temperatures
23	IN	Proper date marking and disposition
24	N/A	Time as a Public Health Control; procedures & records
Consumer Advisory		
25	IN	Consumer advisory provided for raw/undercooked food
Highly Susceptible Populations		
26	N/A	Pasteurized foods used; prohibited foods not offered
Food/Color Additives and Toxic Substances		
27	IN	Food Additives: approved & Properly used
28	IN	Toxic substances properly identified, stored & used
Conformance with Approved Procedures		
29	N/A	Compliance with variance/ specialized process/ HACCP

Facility Name: Chili's Grill & Bar

GOOD RETAIL PRACTICES					
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects in foods. "OUT" marked in box if numbered item is not in compliance					
				COS= Corrected on Site	R= Repeat Violation
Compliance Status				COS	R
Safe Food and Water					
30	N/A	Pasteurized eggs used where required			
31	IN	Water and ice from approved source			
32		Variance obtained for specialized processing methods			
Food Temperature Control					
33	IN	Proper cooling methods used; adequate equipment for temperature control			
34	N/O	Plant food properly cooked for hot holding			
35	IN	Approved thawing methods used			
36	IN	Thermometer provided & accurate			
Food Identification					
37	IN	Food properly labeled; original container			
Prevention of Food Contamination					
38	IN	Insects, rodents, & animals not present			
39		Contamination prevented during food preparation, storage & display			
40		Personal cleanliness			
41		Wiping Cloths; properly used & stored			
42		Washing fruits & vegetables			
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 & used			
46		Gloves used properly			
Utensils, Equipment and Vending					
47		Food & non-food contact surfaces cleanable, properly designed, constructed, & used			
48		Warewashing facilities: installed, maintained, & used; test strips			
49		Non-food contact surfaces clean			
Physical Facilities					
50		Hot & cold water available; adequate pressure			
51	OUT	Plumbing installed; proper backflow devices			
52		Sewage & waste water properly disposed			
53		Toilet facilities; properly constructed, supplied, & cleaned			
54		Garbage & refuse properly disposed; facilities maintained			
55	OUT	Physical facilities installed, maintained, & clean		X	
56	OUT	Adequate ventilation & lighting; designated areas used			X
Regulatory Action					
Notification of Potential Fines and Closure		Notice of Immediate Closure		Imminent Health Hazard Closure	
On-Site Actions					
Voluntary Condemnation		Compliance Agreement		Embargo Notice	
Resolution					
Reinstatement of License		Violation Correction Sheet		Embargo Release	

Person In Charge:

Inspector:

Name: Brian

Name: Amy Jamison



Observed Violations *(See additional pages if necessary)*

8. Hands clean and properly washed

This is a Priority item

2-301.14 - When to Wash (P)

Observation: Hands must be washed when switching between working with raw food and working with ready to eat foods. Observed food employee with gloved hands handle raw meat, gloves were discarded, which is appreciated, but a handwash is also required. Facility appears to also have also implemented a double glove procedure when handling raw meats. Observed employee, place gloved hand in larger glove, handle raw meat and dispose of large out glove. This is allowable, but suggested that a standard operating procedure be provided to all employees to ensure this process is done correctly without contaminating inner gloves. Pay particular attention to how outer glove is removed.

(Corrected on Site)

10. Adequate handwashing sinks properly supplied and accessible

This is a Priority Foundation item

5-205.11 - Using a Handwashing Sink- Operation and Maintenance (Pf)

Observation: Waitstaff area hand sink is blocked and towels are not easily accessible. Hand sinks must always be available and stocked with adequate soap and paper towels.

Hand sink near cook line, paper towel dispenser is not operating correctly. Paper towels should be continuously dispensed but are not, dispenser knob must be continuously cranked and partial paper towel are coming out. This is making proper handwashing difficult. Handwashing should be made as easy as possible, in order to encourage proper, frequent handwashing.

(Corrected on Site) (Repeat)

15. Food separated and protected

This is a Priority item

3-304.15 (A) - Gloves, Use Limitation (P)

Observation: Single use gloves are not used for only one task and/or not discarded when damaged, soiled, or when interruptions occur in the operation. Observed food employee wipe gloved hands on apron and continue working.

(Corrected on Site)

16. Food contact surfaces; cleaned and sanitized

This is a Priority item

4-501.114 - Warewashing Equipment, Chemical Sanitization- Temperature, pH, Concentration, and Hardness (P)

Observation: Dish machine not adequately sanitizing. Staff is aware, ecolab has been called as staff are unaware of how to prime the machine. Dishwashing was "on hold" but when the dish washer came in for shift, he was not informed and dishes were being washed without being appropriately sanitized. When management became aware, dishwashing was halted once again. Suggested during inspection that dish machine is still used, and cleaned dishes are taken to the 3 compartment sink to be sanitized.

(Corrected on Site)

51. Plumbing installed; proper backflow devices

This is a Core item

5-205.15 (B) - System Maintained in Good Repair, Leakage

Observation: Plumbing is not maintained in good repair. Dish machine is leaking water. Hand sink on the line is leaking.

55. Physical facilities installed, maintained, and clean

This is a Core item

6-501.12 - Cleaning, Frequency and Restrictions

Observed Violations (See additional pages if necessary)

6-201.11 - Floors, Walls and Ceilings - Cleanability

Observation: Under dish machine has accumulated trash, food debris, and slime. Pipes have accumulated debris. This area needs to be cleaned more often. The whole dish machine needs to be cleaned it has accumulated grease and sludge. The top, sides, and under the dish machine are all incredibly dirty. Walk in freezer floor has accumulated food debris. The floor in the walk in freezer has separated, it is no longer a smooth easily cleanable surface.

(Corrected on Site)

56. Adequate ventilation and lighting; designated areas used

This is a Core item

6-303.11 - Intensity - Lighting

Observation: Lighting in walk in freezer is not adequate.

(Repeat)

General Comments

GENERAL COMMENTS

Score 25=passed.

General Comments

FOOD TEMPERATURES

Food Item	Food State	Temperature
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VOLUNTARY CONDEMNATION

Disposed Items	Disposal Method	Value	Comments
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