

COLORADO Department of Public Health & Environment

Fremont County Department of Public Health & 201 N 6th St Canon City CO 81212-3303

Time In: 02:25 PM

Time Out: 04:48 PM

FOOD ESTABLISHMENT INSPECTION REPORT							
FACILITY NAME: Chili's Grill & Bar OWNER: Brinker Restaurant Corp							
ADI	ADDRESS: 106 Latigo Ln Canon City CO 81212-8101						
DATE: 11/01/2021 INSPECTION TYPE: Routine			ECTION TYPE: Routine				
		FOODBORNE ILLNESS RISK FACTORS AND H	UBLIC HEALTH INTERVENTIONS				
Risk	factors are imp	portant practices or procedures identified as the most prevalent co	ntributing factors of foodborne illness or injury. Public heal	th			
inter	ventions are co	ntrol measures to prevent foodborne illness or injury.					
Compliance status to be designated as IN, OUT, NA, NO for each numbered item							
	IN= in comp		= not applicable COS=Corrected on Site R=Repeat violat				
	compliance St ervision	latus	0.5				
1	IN	Person in charge present, demonstrates knowledge, and p	erforms duties				
2	IN	Certified Food Protection Manager	errorms dudes				
	loyee Health	Certified Food Frotection Manager					
3	IN	Management, food employee and conditional employee;	knowledge, responsibilities and reporting				
4	IN	Proper use of restriction and exclusion	alle wiedge, responsionnes and reporting				
5	IN	Procedures for responding to vomiting and diarrheal even	ts				
	d Hygienic Pra						
6	IN	Proper eating, tasting, drinking, or tobacco use					
7	IN	No discharge from eyes, nose, and mouth					
Pres	enting Contami	nation 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 XX					
App	roved 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					
	ection from Co						
15	OUT	Food separated and protected	X	_			
16	OUT	Food contact surfaces; cleaned & sanitized					
17 IN Proper disposition of returned, previously served, reconditioned & unsafe food Time/Temperature Control for Safety							
and the second se							
18	IN N/O	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			
Cons	Consumer Advisory				
25	IN	Consumer advisory provided for raw/undercooked food			
High	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		J	
Conformance with Approved Procedures					
29	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 in foods.						
		box if numbered item is not in compliance COS= Corrected on Site R= Re	peat Viol			
Compliance Status			COS	R		
	od and W					
30	N/A	Pasteurized eggs used where required				
31	IN	Water and ice from approved source				
	32 Variance obtained for specialized processing methods					
	-	re 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				
Preventi	ion of Fo	od 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 l	Use of Ut	ensils				
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.	, Equipm	ient 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					
	OUT	Physical facilities installed, maintained, & clean	X			
	OUT	Adequate ventilation & lighting; designated areas used		X		
		Regulatory Action				
Matificat	ion of Do	tantial Finas and Notice of Immediate Cleanra Imminant Health Hererd Cleanra				

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	orrection Sheet Embargo Release						

Person In Charge:

Inspector:

Name: Brian

Name: Amy Jamison

Observed Violations (See additional pages if necessary)

8. Hands clean and properly washedThis is a Priority item2-301.14 - 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 most 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 protectedThis is a Priority item3-304.15 (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. Diahwashing 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 devicesThis is a Core item5-205.15 (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 cleanThis is a Core item6-501.12 - Cleaning, Frequency and Restrictions

 Observed Violations (See additional pages if necessary)

 6-201.11 - Floors, Walls and Ceilings - Cleanability

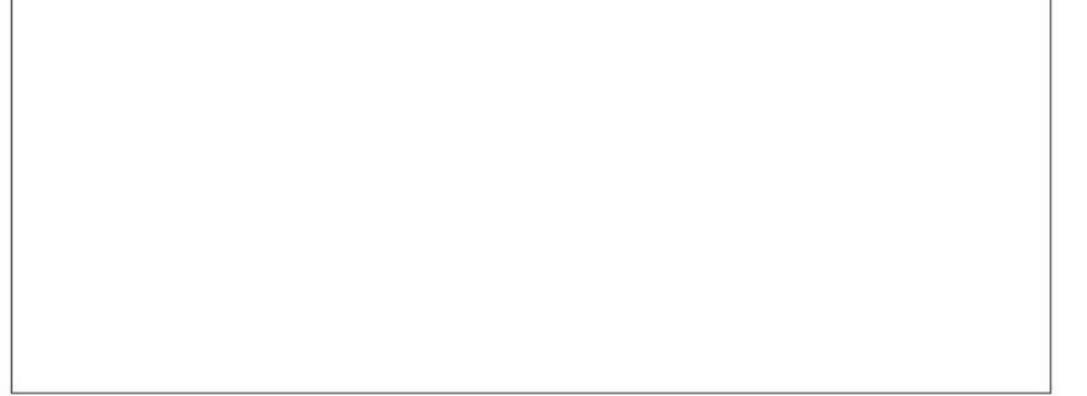
 Observation: Under dish machine has accumulated trash, food debris, and slime. Pipes have accumulated debris. This area needs to be cleaned more often. The whole dish machine needs to be cleaned it has accumulated grease and sludge. The top, sides, and under the dish machine are all incredibly dirty.

 Walk in freezer floor has accumulated food debris. The floor in the walkin 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

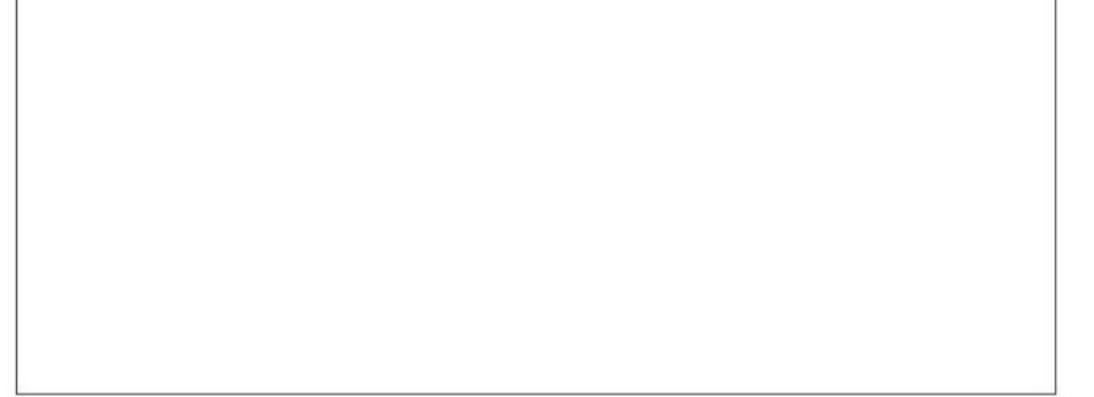
 Observation: Lighting in walkin freezer is not adequate. (Repeat)



General Comments

GENERAL COMMENTS

Score 25=passed.



General Comments					
FOOD TEMPERATURES					
Food Item	Food State		Temperature		
VOLUNTARY CONDEMNATI	ON				
Disposed Items	Disposal Method	Value	Comments		
•	•				

