

Chemung County Department of Health
Environmental Health Services
103 Washington Street P. O. Box 588, Elmira, NY 14902-0588
(607) 737 - 2019
EHS@co.chemung.ny.us

Food Service Establishment Inspection -- Summary Report

Operation: CHILI'S GRILL & BAR (ID: 581944)
Facility Name: CHILI'S GRILL & BAR
Facility Code: 00905-01 Facility Email: c01129@chilis.com
Facility Address: 3347 SOUTH CHAMBERS ROAD HORSEHEADS, NY 14845

To the Attention of:
BRYAN McCRORY PEPPER DINING, INC
ATTN: LICENSING DEPT. 6820 LBJ FREEWAY
DALLAS , TX 75240- Owner/Operator Email: roberto.frano@brinker.com

Inspection
Date: MAY 16, 2017 02:24 PM
Inspector: Jonathan Keough (jkeough@co.chemung.ny.us)
Responsible Person: Jessica Scriven
(email:)

Summary
Number of public health hazards found: 2
Number of public health hazards NOT corrected: 0
Number of other violations found: 1

Each item found in violation is reported below along with the code requirement.

FOODS ADULTERATED OR RECEIVED FROM UNAPPROVED SOURCES.

ITEM # 1H WAS FOUND IN VIOLATION 1 TIME(S). CRITICAL VIOLATION

All or parts of the violation item are IN violation.

Code Requirements

Food from unapproved source, spoiled, adulterated on premises.

Inspector Findings

Observed condensate waste water pooling in bottom section of cooler at nacho make station. Observed water in contact with four 1 gallon containers of milk, an 8 pack of individual size apple juice bottles and a third pan of salsa with a lid. No contamination of food product observed. Discussed wash, rinsing and sanitizing container surfaces that were in contact with condensate waste. Discussed putting shelf in bottom section to keep items out of condensate waste water until condensate issue is solved. CORRECTED

IMPROPER COOLING AND REFRIGERATED STORAGE OF POTENTIALLY HAZARDOUS FOODS.

ITEM # 5A WAS FOUND IN VIOLATION 1 TIME(S). CRITICAL VIOLATION

All or parts of the violation item are IN violation.

Code Requirements

Potentially hazardous foods are not kept at or below 45oF during cold holding, except smoked fish not kept at or below 38oF during cold holding.

Inspector Findings

At ~2:30pm observed a plastic deep third insert containing approximately 2.5 pounds of pre-sliced American and provolone cheese at temperatures of 48-52F, a plastic deep sixth insert containing ~4 cups of sour cream sauce at a temperature of 51F, and a plastic sixth insert containing ~1 pound of sliced deli turkey at temperatures of 50F-52F in make unit located between flat top grill and loading oven. Inserts containing food items at temperatures above 45F found at front side of top section of the make unit. Lid to make unit open. Observed plastic inserts of shredded cheese at back side of top section of the make unit with temperatures of 40F-42F. Manager stated food items had been placed in make unit at ~11am. Manager voluntarily discarded food items above 45F. Discussed keeping lid closed on make unit when not in use especially since unit is located between 2 heat producing machines on cook line. Discussed relocating potentially hazardous food (PHF/TCS) items to the back side of the make unit where its further away from the heat source and move non-PHF/TCS (commercially prepared dressings and sauces) to the front side of the make unit. CORRECTED

IMPROPER SANITARY FACILITIES AND CONTROLS.

ITEM # 12C WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Plumbing and sinks not properly sized, installed, maintained; equipment and floors not properly drained

Inspector Findings

Observed condensate waste water pooling in bottom of cold holding unit next to nacho make station. Per manager, maintenance company had been in recently to do preventative maintenance on machinery in kitchen area. No issues were brought to the attention of manager. Discussed contacting maintenance company to fix condensate waste water issue in cold holding unit. Time table of correction (TTOC) given for 5/30/17.

Additional Information Collected During Inspection

Comments

Discussed and observed proper use of facility's hot holding waiver. Facility marked the drop time of the food items, such as chicken fingers and boneless chicken wings, the initials of the employee that prepared the food item and the discard time. Discussed with manager that food items must be discarded no longer than 4 hours after food item has been prepared, but can discard earlier for quality purposes if they so choose. Observed proper use of gloves to prevent cross contamination of raw meat to ready to eat foods. Observed proper use of utensils to prevent barehand contact of garnishes.

END of REPORT

[Submit# 286622] CHILI'S GRILL & BAR (ID 581944) Inspection# 1001967834