

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

Re-Inspection
Date: JUL 27, 2017 02:26 PM
Inspector: Zachary Cavaluzzi (zcavaluzzi@co.chemung.ny.us)
Responsible Person: Stephanie Kujawski
(email:)

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

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

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 ~2pm, observed plastic sixth insert with ~3.5 lbs of sliced American cheese stacked above the fill line and rim of insert, with temperature range of 64F at the top of the stack to 46F just above the fill line of the insert, in top section of refrigerated make unit located between flat top grill and loading oven. Cheese slices stacked below fill line of insert had temperatures of 45F or below. Sanitarian also observed separate plastic sixth insert containing ~5 cups of shredded cheese, filled to just below fill line of insert, stacked on insert of individually wrapped pre-cooked chicken in back of top section of same make unit with temperatures of 54F at the top to 40F at the bottom. Observed several plastic sixth inserts in top section of make unit, containing time/temperature control for safety (TCS) food, including sliced American cheese stacked below fill line at temperature of 44F to 39F, sliced provolone cheese stacked below fill line with temperature of 40F to 38F, sour cream sauce filled to fill line at temperature of 44F throughout after employee mixed it, tomato-based ancho sauce filled to just below fill line with temperature of 39F throughout after employee mixed it, and individually wrapped pre-cook chicken filled to fill line with temperatures of 44F to 37F. Lid of make unit up during time of inspection and no individual lids for each insert observed. Employee stated all items had been placed in top section of make unit prior to opening at 11am. Employee voluntarily discarded ~1.5 lbs of sliced american cheese that was stacked above the fill line and had a temperature range of 46F to 64F. Employee also voluntarily discarded ~1 cup of shredded cheese with a temperature range from 46F to 54F to a level below the fill line of the insert and relocated insert to the sandwich make unit across from the flat top grill. Discussed keeping lid down on make unit when not in use or using individual lids for each insert to help keep TCS food at 45F or below and prevent food from being stacked above rim of insert, keeping TCS food below fill line mark of inserts, and or relocating make unit out from in between flat top grill and loading oven. CORRECTED

Additional Information Collected During Inspection

Comments

Reinspection conducted to follow up on preciously cited items from 5/16/17 inspection. No other items evaluated during time of reinspection. Item 12C, condensate waste water pooling in bottom of cold holding unit, from previous inspection corrected. Observed employee properly wash hands after coming back from smoke break. Discussed the policy of no eating, drinking, or smoking around food, food prep area, or food storage area. Discussed facility's waiver of several fried food items and documenting discard times on dry erase board as described in facility's waiver agreement. Facility to

END of REPORT

[Submit# 309962] CHILI'S GRILL & BAR (ID 581944) Inspection# 1002151012