

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:  
DENISE MOORE PEPPER DINING, INC  
ATTN: LICENSING DEPT. 6820 LBJ FREEWAY  
DALLAS , TX 75240- Owner/Operator Email: roberto.frano@brinker.com

Inspection

Date: JAN 30, 2018 01:32 PM  
Inspector: Zachary Cavaluzzi (zcavaluzzi@co.chemung.ny.us)  
Responsible Person: Ashley Weasner  
(email: )

Summary

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

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

**IMPROPER COOLING AND REFRIGERATED STORAGE OF POTENTIALLY HAZARDOUS FOODS.**

**ITEM # 5C 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 stored under refrigeration except during necessary preparation or approved precooling procedures (room temperature storage).

Inspector Findings

At ~1:30pm, sanitarian observed 10 pounds of shredded chicken in large metal bowl with a temperature of 67F on the outside and 72F in the middle, on back food prep counter near employee hand wash sink. Ambient air temperature of prep area was 61F. Per manager chicken was cooked ~1.5 hours prior to inspection to 165F, then shredded. Per cook, fresh shredded chicken was then mixed with prepackaged frozen pre-shredded chicken, and was to spread thinly on a metal sheet tray to go into the walk-in cooler. Chicken was found unattended in metal bowl due to busy rush in restaurant. Discussed that chicken is a time/temperature control for safety (TCS/PHF) food and must be cooled in an appropriate process that will allow the chicken to go from 120F to 70F within 2 hours and from 70F to 45F within an additional 4 hours. Cook placed sheet tray on cooling rack in walk-in cooler to continue cooling chicken. Discussed placing chicken into walk-in cooler directly after shredding and mixing with prepackaged frozen chicken. CORRECTED.

**IMPROPER CLEANING, WASHING AND SANITIZING OF EQUIPMENT AND UTENSILS.**

**ITEM # 11D WAS FOUND IN VIOLATION 1 TIME(S).**

All or parts of the violation item are IN violation.

Code Requirements

Non food contact surfaces of equipment not clean

Inspector Findings

Dirty surfaces observed in soda gun holster.

## IMPROPER CONSTRUCTION AND MAINTENANCE OF PHYSICAL FACILITIES.

ITEM # 15A WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

### Code Requirements

Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces

### Inspector Findings

Floor of walk-in cooler covered in cardboard. Per manager, floor was cleaned, re-grouted, and cardboard was placed over floor to have grout cure. Discussed that floor has to be smooth and easily cleanable.

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### Additional Information Collected During Inspection

### Comments

No waiver items prepared during time of inspection. Waiver items only prepared and held during weekends when busy. Discussed waiver agreement and marking 4 hour discard times on whiteboard next to holding unit. Observed adequate levels of chlorine (100ppm) in bleach sanitizing solution used in facility's dish washing machine. Observed shredded cheese in cold holding unit, between flattop grill and loading oven, at temperatures of 43F. Discussed keeping lid to all cold holding units down to help keep TCS/PHF items at 45F or below.

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END of REPORT

[Submit# 360334] CHILI'S GRILL & BAR (ID 581944) Inspection#

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