

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

Re-Inspection  
Date: MAR 27, 2018 02:05 PM  
Inspector: Zachary Cavaluzzi (zcavaluzzi@co.chemung.ny.us)  
Responsible Person: Ashley Ayotte  
(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 HOT HOLDING OF POTENTIALLY HAZARDOUS FOODS.**

**ITEM # 6A 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 above 140oF during hot holding.

Inspector Findings

At ~2:00pm, observed several time/temperature control for safety (TCS) food items that are on facility's hot holding waiver, including ~4 breaded boneless chicken breasts, 3 boneless chicken wings, 1 chicken finger, and 3 eggrolls, in hot holding unit next to chicken batter station with no discard times recorded on hot hold unit or dry erase board next to unit. Manager stated fried items had only been in unit for ~15 minutes. Temperatures of all items in hot hold unit found below 140F. Manager voluntarily discarded items as no discard times were recorded. Discussed with manager that all items on the hot hold waiver must have their discard times labeled on the dry erase board, as requirement agreed upon in facility's waiver, to ensure items will be discarded at 4 hour maximum time limit. CORRECTED.

Additional Information Collected During Inspection

Comments

Reinspection conducted to follow up on repeat room temperature violation from previous inspections. No room temperature storage observed during reinspection. Observed food service employees working on TCS items in small, manageable quantities and in time periods of only 15-20 minutes to prevent cold TCS items from reaching temperatures above 45F. Observed properly functioning cold holding and hot holding units. No other items evaluated during reinspection.

END of REPORT

[Submit# 374522] CHILI'S GRILL & BAR (ID 581944) Inspection# 1002284837