



Colorado Department of Public Health and Environment

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License #: 10-82383-0047

| | | | | | | | |
|---|---------|--------------|-------|-----|---|---------------------|--------------|
| ESTABLISHMENT CHILI'S GRILL & BAR 3800 | | | | | OWNER NAME BRINKER RESTAURANT CORP. | | |
| ADDRESS 106 LATIGO LN CANON CITY CO | | | | | | ZIP 81212 | |
| COUNTY | FIRM ID | INSPECTOR ID | DATE | | | TRAVEL TIME | INSPECT TIME |
| 22 | 1618 | 259 | MONTH | DAY | YEAR | 10 | 150 |
| | | | 02 | 15 | 11 | | |
| TYPE <input checked="" type="checkbox"/> REGULAR <input type="checkbox"/> FOLLOW-UP <input type="checkbox"/> PRE-OPERATIONAL <input type="checkbox"/> COMPLAINT | | | | | | | |

RETAIL FOOD ESTABLISHMENT FOOD INSPECTION REPORT

Items circled below identify violations to be corrected as indicated by the regulatory authority. Failure to comply may result in further action by the regulatory authority.

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|---|---|---|---|
| Red - Critical Items: These items related directly to foodborne illness. | | | |
| 1. FOOD SOURCE | | 9. FOOD LABELING, FOOD PROTECTION | |
| a. Approved source | c. Cross-contamination | a. Original container, properly labeled | b. Food protected from contamination |
| b. Wholesome, free of spoilage | d. HACCP plan | | |
| 2. PERSONNEL | | 10. EQUIPMENT DESIGN, CONSTRUCTION | |
| a. Personnel w/infections restricted | e. Smoking, eating, drinking | a. Food-contact surfaces | <input checked="" type="checkbox"/> c. Dishwashing facilities |
| b. Wounds properly covered | f. Demonstration of knowledge | b. Nonfood-contact surfaces | |
| <input checked="" type="checkbox"/> c. Hands washed as needed | g. Preventing food contamination from bare hands | 11. TESTING DEVICES | |
| <input checked="" type="checkbox"/> d. Hygienic practices | | a. Refrigeration units provided with accurate, conspicuous thermometer | c. Chemical test kits provided, accessible |
| 3. FOOD TEMPERATURE CONTROL | | b. Dishmachine provided with accurate thermometer and gauge | |
| <input checked="" type="checkbox"/> a. Rapidly cool foods to 41°F or less | <input checked="" type="checkbox"/> e. Cold hold at 41°F or less | 12. CLEANING OF EQUIPMENT AND UTENSILS | |
| b. Rapidly reheat to 165°F or greater | f. Temperature control equipment - food thermometer (probe type) | a. Food-contact surfaces | c. Dishwashing operations |
| c. Hot hold at 135°F or greater | g. Temperature control equipment - adequate equipment to maintain food temperatures | b. Nonfood-contact surfaces | d. Wiping cloths |
| d. Required cooking temperature | | 13. UTENSILS, SINGLE-SERVICE ARTICLES | |
| 4. SANITIZATION RINSE | | a. Utensils provided, used, stored | c. No reuse of single-service articles |
| | <u>Temperature</u> | <u>Concentration</u> | <u>Exposure</u> |
| a. Manual | _____ | _____ | _____ |
| b. Mechanical | _____ | 100 ppm | _____ |
| c. In-Place | _____ | 200 ppm | _____ |
| Sanitizer: Chlorine <input checked="" type="checkbox"/> Quaternary Ammonium <input type="checkbox"/> Other: _____ | | | |
| 5. WATER, SEWAGE, PLUMBING SYSTEMS | | 14. PHYSICAL FACILITIES | |
| a. Safe water source | c. Backflow, back_siphonage | <input checked="" type="checkbox"/> a. Plumbing: installed, maintained | f. Locker rooms |
| b. Hot and cold water under pressure | d. Sewage disposal | b. Garbage and refuse | g. Premises maintained |
| 6. HANDWASHING AND TOILET FACILITIES | | c. Floors, walls, ceilings | h. Separation of living, laundry |
| <input checked="" type="checkbox"/> a. Adequate number, location | c. Soap and drying devices | d. Lighting | i. Restroom facilities |
| b. Accessible | | e. Ventilation | |
| 7. PEST CONTROL | | 15. OTHER OPERATIONS | |
| a. Evidence of insects or rodents | c. Animals prohibited | a. Personnel: clean clothes, hair restraints, authorized | b. Linen properly stored |
| b. Pesticide application | | Recommended Regulatory Action | |
| 8. POISONOUS OR TOXIC ITEMS | | <input type="checkbox"/> (s) 1 st Notification of Non-Compliance | |
| a. Properly stored | c. Properly used | <input type="checkbox"/> Additional Notification of Non-Compliance | |
| b. Properly labeled | | <input type="checkbox"/> Notice of Civil Penalty | |
| | | <input type="checkbox"/> Final Order of Civil Penalty | |
| | | <input type="checkbox"/> Revocation/License Suspension | |
| | | On-site Regulatory Actions | |
| | | <input type="checkbox"/> Voluntary Closure | |
| | | <input type="checkbox"/> Embargo Notice | |
| | | <input type="checkbox"/> Voluntary Condemnation | |
| | | Resolution(s) & Interventions | |
| | | <input type="checkbox"/> 1 st Compliance Warning Letter | |
| | | <input type="checkbox"/> Additional Compliance Warning Letter | |
| | | <input type="checkbox"/> Voluntary Closure Release | |
| | | <input type="checkbox"/> Embargo Release | |
| | | <input type="checkbox"/> Compliance Agreement | |
| | | <input type="checkbox"/> On-Site Training | |
| | | <input type="checkbox"/> HACCP Study | |
| | | <input type="checkbox"/> Announced Inspection | |
| | | <input type="checkbox"/> FDA Documented Inspection | |

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| ENVIRONMENTAL HEALTH SPECIALIST: | RECEIVED BY: |
|----------------------------------|--------------|

Form RF001-1_revH_InspectionReport_0506

CIVCS: Yes No

On-site Follow-Up: Yes No

**Colorado Department of Public Health and Environment
Retail Food Inspection Report**

Items described below identify violations to be corrected as indicated by the regulatory authority. Failure to comply may result in further action by the regulatory authority.

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|--|---------------------------|------------------------|--------------------------------------|
| Establishment Chili's Grill & Bar 3800 | City Canon City | Firm ID 1618 | Date (mm/dd/yy) 02/15/2011 |
|--|---------------------------|------------------------|--------------------------------------|

| Item # | Remarks | Method of/for Correction | Corrected by (MM/DD/YY) |
|--------|---|--------------------------|-------------------------|
| 2c | DISHWASHER AREA-The person washing dishes did not wash hands in the handsink between handling dirty and clean dishes. | COS | 02/15/2011 |
| 2d | DISHWASHER AREA-The person washing dishes wiped hands on a common cloth towel between handling dirty and clean utensils. | COS | 02/15/2011 |
| 3a | COOK LINE-Grilled onions are 97 Deg.F on the coldtable, these onions were recently grilled and were not properly rapidly cooled before being put on the coldtable. The onions were put on a tray and put in the Walk-In Refrigerator for rapid cooling. | COS | 02/15/2011 |
| 3a | WALK-IN REFRIGERATOR-Full racks of pork ribs are wrapped while still hot and stacked 3-4 layers deep on the cooling trays in the refrigerator. Stack the wrapped ribs in a single layer on the cooling trays until completely cooled down. | COS | 02/15/2011 |
| 3e | COOK LINE-Several item on and in the smaller coldtable refrigerator are above 41 Deg.F; shredded cheese is 53 Deg.F, picco de gallo is 43 Deg.F, roasted pepper quesso garnish is 43 Deg.F, individual portions of cooked rice are 46 Deg.F, individual portions of cooked chicken are 57 Deg.F. These items were all moved into the Walk-In Refrigerator until the coldtable refrigerator can be evaluated. | COS | 02/15/2011 |
| 4c | WAIT PERSON STATION-The TAYLOR soft-serve machine is not cleaned and sanitized every day as required. All soft-serve machines are required to be cleaned and sanitized daily, only 1 TAYLOR model does not require daily cleaning and this is not that model. This machine must be cleaned and sanitized daily and leftover mix may not be reused. This was cited on an inspection 6/12/06, so this is not a new requirement. | CIVCS | 02/24/2011 |
| 6a | WAIT PERSON STATION-The sink in this area is not being used as a handsink as required, this sink is used as a dump sink and there are no paper towels or soap provided. This sink was originally installed as a handsink, not using this sink as a handsink was cited on an inspection on 12/04/06 and corrected by installing a paper towel dispenser and a soap dispenser at that time. A handsink is required in this area and may not be used for any other use, if a dump sink is also required, a second sink will have to be provided. | CIVCS | 02/24/2011 |

Colorado Department of Public Health and Environment Retail Food Inspection Report

Items described below identify violations to be corrected as indicated by the regulatory authority. Failure to comply may result in further action by the regulatory authority.

| | | | |
|--|---------------------------|------------------------|--------------------------------------|
| Establishment Chili's Grill & Bar 3800 | City Canon City | Firm ID 1618 | Date (mm/dd/yy) 02/15/2011 |
|--|---------------------------|------------------------|--------------------------------------|

| Item # | Remarks (cont'd) | Method of/for Correction | Corrected by (MM/DD/YY) |
|--------|--|--------------------------|-------------------------|
| 10c | DISHWASHER AREA-The high-temperature dishmachine has been converted to a low temperature/chemical sanitizing machine. A label has been installed on the converted machine but the label states only "CHEMICAL SANITIZER" and does not post any information on required sanitizer levels, the type of sanitizer used and minimum wash and minimum rinse temperatures. | | |
| 14a | DISHWASHER AREA-The faucet assembly on the handsink is loose and moves around. | | |

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| Comments | |
| Environmental Health Specialist: | Received by: |

Method of/for CorrectionCorrected On Site (COS): CIVCS: Follow-Up (F/U): Compliance Agreement (CA):

Form RF001-2_revF_PageTwoInspectionReport_0706.doc