



Food Establishment Inspection Report

Johnson County Public Health 855 S Dubuque ST STE 217 Iowa City, IA 52240-0083	No. Of Risk Factor/Intervention Violations No. Of Repeat Factor/Intervention Violations	4 0	Date: 2/28/2023 Time In: 10:50 AM Time Out: 1:15 PM
Establishment: CHILI'S GRILL & BAR #1808	Address: 2651 2ND ST	City/State: Coralville, IA	Zip: 52241
License/Permit#: 192060 - Food Service Establishment License	Permit Holder: BRINKER RESTAURANT CORPORATION	Inspection Reason: Routine	Est. Type: Restaurants Risk Category: Risk Level 4 (High)

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

IN = In compliance OUT = Not in compliance N/O = Not observed N/A = Not applicable (*) = Corrected on site during inspection (COS) R = Repeat violation

Supervision 1. Person in charge present, demonstrates knowledge, and performs duties IN 2. Certified Food Protection Manager IN Employee Health 3. Management, food employee and conditional employee knowledge, responsibilities and reporting IN 4. Proper use of exclusions and restrictions IN 5. Procedures for responding to vomiting and diarrheal events OUT Good Hygienic Practices 6. Proper eating, tasting, drinking, or tobacco use IN 7. No discharge from eyes, nose, and mouth IN Control of Hands as a Vehicle of Contamination 8. Hands clean and properly washed IN 9. No bare hand contact with ready to eat foods IN 10. Hand washing sinks properly supplied and accessible IN Approved Source 11. Foods obtained from an approved source IN 12. Foods received at proper temperatures N/O 13. Food in good condition, safe, and unadulterated IN 14. Required records available; shellstock tags, parasite destruction N/A Protection from Contamination	15. Food separated and protected (Cross Contamination and Environmental) IN 16. Food contact surfaces: cleaned and sanitized OUT, (*) 17. Proper disposition of returned, previously served, reconditioned, and unsafe food IN Potentially Hazardous Food Time/Temperature Control for Safety 18. Proper cooking time and temperatures IN 19. Proper reheating procedures of hot holding IN 20. Proper cooling time and temperatures IN 21. Proper hot holding temperatures OUT, (*) 22. Proper cold holding temperatures IN 23. Proper date marking and disposition OUT 24. Time as a public health control: procedures and records N/A Consumer Advisory 25. Consumer advisory provided for raw or undercooked foods IN Highly Susceptible Populations 26. Pasteurized foods used; prohibited foods not offered N/A Food/Color Additives and Toxic Substances 27. Food additives: approved, properly stored, and used N/A 28. Toxic substances properly identified, stored and used IN Conformance with Approved Procedures 29. Compliance with variance, specialized process, reduced oxygen packaging criteria, and HACCP plan N/A
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GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Safe Food and Water 30. Pasteurized eggs used where required N/A 31. Water and ice from approved source IN 32. Variance obtained for specialized processing methods N/A Food Temperature Control 33. Proper cooling methods used; adequate equipment for temperature control IN 34. Plant food properly cooked for hot holding N/O 35. Approved thawing methods OUT, (*) 36. Thermometers provided and accurate IN Food Identification 37. Food properly labeled; original container OUT Prevention of Food Contamination 38. Insects, rodents, and animals not present/outer openings protected IN 39. Contamination prevented during food preparation, storage and display OUT, (*) 40. Personal cleanliness IN 41. Wiping cloths: properly used and stored IN 42. Washing fruits and vegetables IN	Proper Use of Utensils 43. In use utensils: properly stored IN 44. Utensils, equipment, and linens: properly stored dried and handled IN 45. Single-use/single service articles: properly stored and used IN 46. Slash-resistant and cloth glove use IN Utensils, Equipment, and Vending 47. Food and non-food contact surfaces are cleanable, properly designed, constructed, and used IN 48. Warewashing facilities: installed, maintained, and used; test strips IN 49. Non-food contact surfaces clean IN Physical Facilities 50. Hot and Cold water available; adequate pressure IN 51. Plumbing installed; proper backflow devices OUT 52. Sewage and waste water properly disposed IN 53. Toilet facilities: properly constructed, supplied, and cleaned IN 54. Garbage and refuse properly disposed; facilities maintained IN 55. Physical facilities installed, maintained, and clean IN 56. Adequate ventilation and lighting; designated areas used IN 57. Licensing; posting licenses and reports; smoking OUT
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Inspection reports shall be posted no higher than eye level where the public can see and in a manner that the public can reasonably read the report.

P - Priority PF- Priority Foundation C - Core

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Item Number	Violation of Code	Priority Level	Comment	Correct By Date
5.	2-501.11	PF	Observation: Incomplete written site specific bodily fluid clean up procedures at time of visit.	3/10/2023
16.	4-601.11(A)	PF	Observation: Can opener blade was stored with food debris on it for longer than 4 hours. Corrected by: Person in charge put the can opener through the ware washing process.	COS
21.	3-501.16(A)(1)	P	Observation: Cooked bacon stored inappropriately at 90 degrees. This bacon was stored for longer than 4 hours. Corrected by: Person in charge voluntarily discarded the bacon.	COS
23.	3-501.17	PF	Observation: Commercial containers did not have opening dates present.	3/10/2023

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Item Number	Violation of Code	Priority Level	Comment	Correct By Date
35.	3-501.13(A), (B), (C)		Observation: Raw salmon was stored thawed in reduced oxygen packaging. Corrected by: Person in charge voluntarily discarded the salmon.	COS
37.	3-602.11(A), (B)(1-4 & 6-7), (C)	C	Observation: Sauces, seasonings as well as wing sauces are not properly identified.	3/10/2023
39.	3-305.11	C	Observation: Boxes of fries stored on the ground in the walk in freezer. Corrected by: Person in charge had an employee proper store the boxes off the ground.	COS
51.	5-205.15(B)	C	Observation: Hand sink near dish washing area is leaking through bottom PVC.	3/10/2023
57.	Iowa Code Section 137F	C	Observation: Most recent routine inspection is not posted.	3/10/2023

Inspection Published Comment:
This onsite visit is routine.

Discussions with management:

- Leak coming from the ceiling has a service ticket and will be repaired soon.
- Discussed the proper thawing process regarding reduced oxygen packaging fish.

Follow-up will be completed on or after 3/10/2023 by Physical Recheck.

The following guidance documents have been issued:

Document Name	Description
DIA_16FoodContactSurfacesCleanedAndSanitized	16 Food Contact Surfaces Cleaned and Sanitized
DIA_21ProperHotHoldingTemperatures	21 Proper Hot Holding Temperatures
DIA_23ProperDatemarkingAndDisposition	23 Proper Datemarking and Disposition
DIA_23TemperatureControlForSafetyDefinition	23 Temperature Control For Safety Definition
DIA_5ProceduresForRespondingToVomitAndDiarrhea	5 Procedures for responding to vomit and diarrheal events



Sarah
Person In Charge



Tim James
Inspector