



GEORGIA DEPARTMENT OF HUMAN RESOURCES
Food Service Establishment Inspection Report

Establishment Name: Chili's Grill & Bar Peachtree City
Address: 250 Market Place

City: Peachtree City Time In: 2:00 pm Time Out: 3:15 pm

Inspection Date: 11/17/2010 CFSM: John D. Takvorian (5/8/11)

Purpose of Inspection: Routine: [X] Follow-Up: [] Complaint: []
Preliminary: [] Other: []

Risk Type: 1 [] 2 [X] 3 [] Permit#: 1-6302

'Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks.

'Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

Prior Score: 96 Grade: A Date: 6/28/10

CURRENT SCORE: 91 CURRENT GRADE: A
SCORING AND GRADING: A=90-100 B=80-89 C=70-79 U<69

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

(Mark designated compliance status (IN, OUT, NA, or NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

IN=in compliance OUT=not in compliance NO=not observed NA=not applicable COS=corrected on-site during inspection R=repeat (violation of the same code provision)=2 points per subcategory

Table with 5 columns: Compliance Status, IN, OUT, NA, NO, Description, COS, R. Includes sections for Supervision, Employee Health, Approved Source, and Protection from Contamination.

Table with 5 columns: Compliance Status, IN, OUT, NA, NO, Description, COS, R. Includes sections for Cooking and Reheating, Consumer Advisory, Holding of Potentially Hazardous Foods, Date Marking, Highly Susceptible Populations, Chemicals, and Conformance with Approved Procedures.

GOOD RETAIL PRACTICES

(Mark the numbered item OUT, if not in compliance. For items marked OUT, mark COS or R for each item as applicable. R=Repeat (violation of the same code provision) = 1 point per

Table with 5 columns: Compliance Status, IN, OUT, NA, NO, Description, COS, R. Includes sections for Safe Food and Water, Food Temperature Control, Prevention of Food Contamination, and Postings and Compliance with Clean Air Act.

Table with 5 columns: Compliance Status, IN, OUT, NA, NO, Description, COS, R. Includes sections for Proper Use of Utensils, Utensils, Equipment and Vending, Water, Plumbing and Waste, Physical Facilities, and Pest and Animal Control.

Person in Charge (Signature): (Print) Date: 11/17/2010 2:00:00 PM
Inspector (Signature): Follow-up: Yes [] No [X] Follow-up Date:

Food Service Establishment Inspection Report Addendum

Violations cited in this report must be corrected within the time frames specified below, or as stated in the Georgia Department of Human Resources Rules and Regulations Food Service Chapter 290-5-14, Rule .10 subsection (2)(i) and (j)

Establishment Chili's Grill & Bar Peachtree City	Permit 1-6302	Date InspectionDate2
Address 250 Market Place	City/State Peachtree City, GA 30269	Zip Code 30269

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Mayo/ creamer (uc cooler)	36/38	Gravy/ soup (warmer)	155/134/150	Dressing/ salsa/ rice/ gravy (WIC)	36/37/36/36
Desserts/ juice (upright cooler)	32/33/34/34	Shredded cheese/ steak/ ribs (drawer)	43/40/39/32	Chicken/ ribs/ mashed potatoes/ toms (WIC)	41/27/37/28
Pico/ sour cream/ shredded cheese (prep top)	34/36/38/39	Shrimp/ salmon/ sliced cheeses (drawer)	41/40/42	Shredded cheese/ chicken (WIC)	27-28/26
Chicken/ pizzas/ shredded cheese/ toms (uc cooler)	37/38/36/41	Chicken/ batter (breading station)	36/42/30	Soup/ beef/ limas/ wings/ tenders (WIF)	22/24/28
Cheese slivers/ crumbles/ salsa (prep top)	42/39/44	Fried cheese/ tenders/ chicken (upright freezer)	-5/-5/-4	Mixers/ milk (uc bar cooler)	34/36
Dressing/ sliced tomatoes (prep top)	43/42/40/43	Milk/ bacon/ steak (keg WIC)	37/36/33	Alfredo sauce/ dressings (WIC)	23/25-29
Cut veggies/ corn/ rice (upright cooler)	38/36/38/40	Dressings/ salmon/ ground beef (keg WIC)	36-37/32/33	Shredded/ sliced/ crumbled cheeses (WIC)	24-26
Chicken/ steak (ice baths at grill)	40/33/35/38	Salsa/ corn salsa/ dressings/ cheese (ice bath)	28/36/39/37	Wash (breading station)/ shrimp (uc cooler)	21/34

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observations and Corrective Actions
S4	4-2A All food must be kept covered at all times when not actively in use. Salsas and dressing uncovered on ice bath at front prep area; tortilla strips uncovered in plastic bin at end of front prep area; tub of ice cream uncovered in upright freezer; prep top cooler units at line open when not actively in use. 4-2B Additional cleaning is needed of inside top surface of microwave near dessert area due to some splatter build-up.
S13	13A Food service permit must be posted in public view. Provided copy to post while on site.
S14	14A Ensure that all scoop handles are stored up and out of food or ice. Spoon/ scoop handles laying flat in shredded cheese on ice bath. 14B 1. All dinnerware/ plates must be stored inverted or covered to protect from contamination. Plates stored upright at pass thru and on clean dish shelf. Sauce cups stored upright at end of cookline. 2. Ensure that all utensils are stored with handles facing up and out in order to protect from possible contamination when being picked up. Spoons and forks stored with food contact surfaces up and out on clean dish shelf next to dishwasher.
S17	17C Additional cleaning is needed of floors under dry storage shelves. 17D 1. Additional cleaning is needed of air return vent above main ice maker to remove dust build-up. 2. All personal items must be stored in a separate, designated area away from food/ equipment. Sweatshirts found stored on boxes of flour tortillas in dry storage area. Purse stored near condiments in bar area.

Person in Charge (Signature)

Date

Food Service Establishment Inspection Report Addendum

Violations cited in this report must be corrected within the time frames specified below, or as stated in the Georgia Department of Human Resources Rules and Regulations Food Service Chapter 290-5-14, Rule .10 subsection (2)(i) and (j).

Establishment Chili's Grill & Bar Peachtree City	Permit 1-6302	Date InspectionDate3
--	-------------------------	--------------------------------

Address 250 Market Place	City/State Peachtree City, GA 30269	Zip Code 30269
------------------------------------	---	--------------------------

Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
-------------	-------------------------------------

--	--

Person in Charge (Signature)	Date
-------------------------------------	-------------

Inspector (Signature)	Date 11/17/2010 2:00:00 PM
------------------------------	-----------------------------------