

## Retail Food Facility Inspection Report

**Facility:** CHILI'S #1179 **Facility ID:** 56927  
**Owner:** BRINKER PENN TRUST - SUBSIDIARY OF BRINKER INTERNATIONAL, INC, DOUGLAS BROOK  
**Address:** 1525 MANHEIM PIKE  
**City/State:** LANCASTER PA  
**Zip:** 17601 **County:** Lancaster **Region:** Region 6  
**Phone:** (717) 560-2142

**Insp. ID:** 395549  
**Insp. Date:** 11/25/2013  
**Insp. Reason:** Regular  
**No. of Risk Factors:** 4  
**No. of Repeat Risk Factors:** 1  
**Overall Compliance:** OUT

### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Risk Factors are improper practices identified as the most prevalent contributing factors of foodborne illness or injury.  
Public Health Intervention are control measures to prevent foodborne illness or injury.

IN = In Compliance, OUT = Out of Compliance, N/O = Not Observed, N/A = Not Applicable, C = Corrected On Site, R = Repeat Violation

Supervision		14. Food-contact surfaces: cleaned & sanitized		Out
1. Person in charge present, demonstrates knowledge, & performs duties	Out	15. Proper disposition of returned, previously served, reconditioned, & unsafe food		In
Employee Health		Potentially Hazardous Food Time/Temperature		
2. Management & food employee knowledge, responsibilities & reporting	In	16. Proper cooking time & temperature		N/O
3. Proper use of restriction & exclusion	In	17. Proper reheating procedures for hot holding		N/O
Good Hygienic Practices		18. Proper cooling time & temperature		N/O
4. Proper eating, tasting, drinking, or tobacco use	In	19. Proper hot holding temperature		In
5. No discharge from eyes, nose, and mouth	In	20. Proper cold holding temperature		In
Preventing Contamination by hands		21. Proper date marking & disposition		N/A
6. Hands clean & properly washed	N/O	22. Time as a public health control; procedures & record		N/A
7. No bare hand contact with RTE foods or approved alternate method properly followed	In	Consumer Advisory		
8. Adequate handwashing facilities supplied & accessible	Out	23. Consumer advisory provided for raw or undercooked foods		In
Approved Source		Highly Susceptible Population		
9. Food obtained from approved source	In	24. Pasteurized foods used; prohibited foods not offered		In
10. Food received at proper temperature	N/O	Chemical		
11. Food in good condition, safe, & unadulterated	In	25. Food additives: approved & properly used		N/A
12. Required records available: shellstock tags, parasite destruction	N/A	26. Toxic substances properly identified, stored & used		Out, C
Protection From Contamination		Conformance with Approved Procedure		
13. Food separated & protected	In	27. Compliance with variance, specialized process, & HACCP plan		N/A



### 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		Proper Use of Utensils	
28. Pasteurized eggs used where required	In	41. In-use utensils: properly stored	Out
29. Water & ice from approved source	In	42. Utensils, equipment & linens: properly stored, dried & handled	Out, C
30. Variance obtained for specialized processing methods	In	43. Single-use & single-service articles: properly stored & used	Out, C
Food Temperature Control		44. Gloves used properly	In
31. Proper cooling methods used; adequate equipment for temperature control	In	Utensils, Equipment and Vending	
32. Plant food properly cooked for hot holding	In	45. Food & non-food contact surfaces cleanable, properly designed, constructed, & used	Out
33. Approved thawing methods used	In	46. Warewashing facilities: installed, maintained, & used; test strips	Out
34. Thermometer provided & accurate	Out	47. Non-food contact surfaces clean	Out
Food Identification		Physical Facilities	
35. Food properly labeled; original container	In	48. Hot & cold water available; adequate pressure	In
Prevention of Food Contamination		49. Plumbing installed; proper backflow devices	Out
36. Insects, rodents & animals not present	In	50. Sewage & waste water properly disposed	In
37. Contamination prevented during food preparation, storage & display	In	51. Toilet facilities: properly constructed, supplied, & cleaned	In
38. Personal cleanliness	Out	52. Garbage & refuse properly disposed; facilities maintained	In
39. Wiping cloths: properly used & stored	In	53. Physical facilities installed, maintained, & clean	In
40. Washing fruit & vegetables	In	54. Adequate ventilation & lighting; designated areas used	In

### FOOD EMPLOYEE CERTIFICATION

Food Employee Certification	
55. Certification displayed properly and is up-to-date.	In

Visit Date	Person In Charge	Person In Charge Signature	Sig. Date	Sanitarian	Sanitarian Signature	Sig. Date	Time In	Time Out
11/25/2013	JOE HEMMINGS		11/25/2013	Theresa Mosby		11/25/2013	1:45 PM	3:30 PM

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### TEMPERATURE OBSERVATIONS

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Cheese	Walk-In Cooler	34°F	Dressing	Cold-Hold Unit	34°F	Chicken	Cold-Hold Unit	33°F
Soup	Hot-Hold Unit	158°F	Soup	Hot-Hold Unit	151°F			

### OBSERVATIONS AND CORRECTIVE ACTIONS

Violations cited in this report must be corrected within the timeframes below

Item Number	Violation of Code	Comment	Correct By Date	Repeat Violation
1.	46.102	The Person in Charge does not have adequate knowledge of food safety in this food facility as evidenced by this non-compliant inspection.		
8.	46.825(a) & 46.981(h)	The handwash sink in food prep area has build-up inside of it.	11/25/2013	
14.	46.674(d)	No quaternary sanitizer detected in any of the sanitizer buckets at the time of inspection.		
14.	46.711(a)	Observed pink slime inside the ice maker.		
14.	46.711(a)	Old, blackened, hardened, food residue observed on the can opener that was stored clean.		
14.	46.711(a)	Old food residue inside of the tomato slicer.		
14.	46.711(a)	Several scoops and measuring spoons stored clean, were not clean to sight and touch.		
14.	46.711(a)	Food residue and grease observed on knives and cleavers stored clean.		
26.	46.1021	A working container of cleaner was stored above and on the same shelf with food, in the frying area.		
34.	46.590	Temperature measuring device for ensuring proper temperature of equipment is not available or readily accessible in most cooling equipment.	11/27/2013	
38.	46.152	Food employees observed in the food prep area, not wearing proper hair restraints, such as nets, hats, and beard covers.	11/27/2013	
41.	46.302	Tongs stored on handle of oven door.	11/26/2013	
41.	46.302	Food dispensing utensil in cheese and lettuce observed stored in the food and not with handle above the top of the food and the container. REPEAT VIOLATION FROM PREVIOUS YEAR'S INSPECTION.	11/27/2013	
42.	46.774	Observed clean stainless steel mixing bowls in the food prep area, stored wet in a manner that does not allow for draining and/or air drying (wet nesting). REPEAT VIOLATION FROM PREVIOUS YEAR'S INSPECTION.		
43.	46.774	Single service sauce cups stored with food contact surface exposed. REPEAT VIOLATION FROM PREVIOUS YEAR'S INSPECTION.		
45.	46.671	Torn rubber door gaskets observed on the Delfield cooling unit.	12/5/2013	
45.	46.672	Observed deeply scored cutting boards not resurfaced or discarded as required. REPEAT VIOLATION FROM PREVIOUS YEAR'S INSPECTION.	11/29/2013	
45.	46.672	The cutting board portion of the lettuce slicer is deeply scored.	11/28/2013	
46.	46.591	Mechanical dishwasher does not sit evenly causing dirty water to accumulate at the exit portion where clean dishes are discharged.	11/29/2013	
47.	46.711(b)(c)	Old food residue inside the gaskets of the Delfield cooling unit.	11/28/2013	
47.	46.711(b)(c)	Observed old food residue and grease build-up on all non-food contact surfaces.	11/29/2013	
49.	46.825(b)-(e)	Plumbing system not maintained in good repair - observed handwash sink at the bar leaking from underneath.	11/28/2013	

### PUBLISHED COMMENTS

The compliance status of this facility and a copy of this inspection report will be posted on the PA Department of Agriculture website.  
Provided a copy of the inspection report to manager Joe Hemmings.