



County of Kings - Department of Public Health

Environmental Health Services Division

330 Campus Drive Hanford, CA 93230

Phone - 559-584-1411 Fax - 559-584-6040

Internet - www.countyofkings.com/health/ehs

FOOD SAFETY EVALUATION REPORT

<b>FACILITY NAME:</b> CHILI'S GRILL & BAR RESTAURANT	<b>BUSINESS PHONE:</b> (559) 589-1077	<b>RECORD ID#:</b> PR0006624	<b>DATE:</b> December 23, 2009
<b>FACILITY SITE ADDRESS:</b> 119 N 12TH AVE	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> BRINKER RESTAURANT CORPORTATION	<b>CERTIFIED FOOD HANDLER:</b> CASSIE L. BRUMBAUGH	<b>EXP DATE:</b> 11/26/2013	<b>INSPECTOR:</b> Liliana Stransky - REHS

The items (if any) listed below identify the violation(s) that must be corrected. Thank you for your cooperation. One reinspection will be conducted (if needed) at no charge. A service fee is assessed for each additional reinspection required.

Violation: None Noted

General Comments:

Although not a violation, some of the paper towel dispensers currently in use had the paper roll jammed and inaccessible to the employees. We recommend replacing these units with with functional dispensers.

Proper monitoring of the hot and cold holding temperatures was observed. Daily temperature logs are kept on file. Proper storage of raw and pre-cooked foods was observed used the walk-in. The facility was noted clean, orderly and well maintained.

Thank you!

RESULTS OF EVALUATION:  PASS  NEEDS IMPROVEMENT  FAIL

Reinspection Required: Yes:  No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

*Cassie Brumbaugh*

*Liliana Stransky - REHS*

Received By:

Agency Representative

NOTE: This report must be made available to the public on request



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<b>FACILITY NAME:</b> CHILI'S GRILL & BAR RESTAURANT	<b>BUSINESS PHONE:</b> (559) 589-1077	<b>RECORD ID#:</b> PR0006624	<b>DATE:</b> June 24, 2009
<b>FACILITY SITE ADDRESS:</b> 119 N 12TH AVE	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> BRINKER RESTAURANT CORPORTATION	<b>CERTIFIED FOOD HANDLER:</b> BRIAN R BOYLE	<b>EXP DATE:</b> 12/19/2012	<b>INSPECTOR:</b> Susan Lee-Yang - REHS

The items (if any) listed below identify the violation(s) that must be corrected. Thank you for your cooperation. One reinspection will be conducted (if needed) at no charge. A service fee is assessed for each additional reinspection required.

**Violation:** IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

**Description/Corrective Action:** Observed hand wash station located by grill area with water leakage. Please repair unit to stop leakage.

Observed soda nozzles with syrup accumulation, floor drain with trash debris, and interior of ice machine with mildew accumulation. Please clean all equipments on regular basis and as often as needed to prevent accumulation.

**General Comments:**

- Observed all hand wash stations and restroom fully stocked with soap and paper towels.
  - Chlorine sanitizer for dishwasher was noted at 100 ppm.
  - Observed food temperature logs thorough and up-to-date.
  - Chicken, mashed potatoes, beef, and beef patties in cold holding units were all noted below 41° F.
  - Mashed potatoes, gravy, and soup in hot holding units were all noted above 135°F.
  - Final cooking temperature for shrimp measured at 180°F.
  - Overall, facility is in satisfactory operating condition.
- \*Recommend having digital thermometers available by cooking stations so cooks are able to temp final food temperatures prior to serving out.

**RESULTS OF EVALUATION:**  PASS  NEEDS IMPROVEMENT  FAIL

**Reinspection Required:** Yes:  No:

**Reinspection Date (on or after):** N/A

Potential Food Safety All Star:

Received By: \_\_\_\_\_

Susan Lee-Yang - REHS  
Agency Representative

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<b>FACILITY NAME:</b> CHILI'S GRILL & BAR	<b>BUSINESS PHONE:</b> (559) 589-1077	<b>RECORD ID#:</b> PR0006624	<b>DATE:</b> January 21, 2009
<b>FACILITY SITE ADDRESS:</b> 119 N 12TH AVE	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> CHILI'S GRILL & BAR	<b>CERTIFIED FOOD HANDLER:</b> DARRELL MAJOR	<b>EXP DATE:</b> 10/4/2010	<b>INSPECTOR:</b> Yatee Patel

The items (if any) listed below identify the violation(s) that must be corrected. Thank you for your cooperation. One reinspection will be conducted (if needed) at no charge. A service fee is assessed for each additional reinspection required.

Violation: OTHER PERMIT VIOLATION

Description/Corrective Action: Observed dipper well off with utensils stored inside. Please keep water running to avoid bacteria build up.

Violation: IMPROPER CLEANING OF UTENSILS AND EQUIPMENT [HSC 114095-114099.5 & 114101-114119]

Description/Corrective Action: Observed soda nozzles with food debris and possible mold contamination. Please clean nozzles daily with 10% bleach solution.

General Comments:

All cold & hot holding temperatures were satisfactory. Sanitizer level for dish machine was 100ppm of cl level. All foods in the reach-in's & walk in were covered & separated. Thermometers available & daily logs available.

Suggestion: store mugs away from the ice tea brewery machine to avoid ice tea drops of falling on clean mugs. Currently stored beneath the machine.

<b>RESULTS OF EVALUATION:</b> <input checked="" type="checkbox"/> PASS <input type="checkbox"/> NEEDS IMPROVEMENT <input type="checkbox"/> FAIL	<b>Reinspection Required:</b> Yes: <input type="checkbox"/> No: <input checked="" type="checkbox"/>
	<b>Reinspection Date (on or after):</b> <u>          N/A          </u> <input type="checkbox"/> Potential Food Safety All Star:

Received By: \_\_\_\_\_

Yatee Patel

Environmental Health Specialist

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FOOD SAFETY EVALUATION REPORT - COMPLAINT INSPECTION

<b>FACILITY NAME:</b> CHILI'S GRILL & BAR	<b>BUSINESS PHONE:</b> (559) 589-1077	<b>RECORD ID#:</b> CO0006071	<b>DATE:</b> November 18, 2008
<b>FACILITY SITE ADDRESS:</b> 119 N 12TH AVE	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> INITIAL COMPLAINT INSPECTION
<b>OWNER NAME:</b> CHILI'S GRILL & BAR	<b>CERTIFIED FOOD HANDLER:</b> DARRELL MAJOR	<b>EXP DATE:</b> 10/4/2010	<b>INSPECTOR:</b> Yatee Patel

A complaint was recently received by our Department alleging violations of the California Uniform Retail Food Facilities Law at this facility. In response to the complaint, an inspection of the facility was conducted and our investigation findings are provided below. If violations are noted, then appropriate corrective action is required as listed in the main section of this report. Thank you for your cooperation. One reinspection will be conducted (if needed) at no charge. A service fee is assessed for each additional reinspection required.

Inspection Findings and General Comments:

This inspection was prompted due to a complaint stating that maggot looking insects were observed by complainant on the table. Manager stated he saw them also but was unaware of their origin.

Proper restaurant protocol was not followed and therefore no evidence was collected to further investigate. This was the only complaint received by our department, and therefore this complaint will be dismissed.

Please be sure to follow proper complaint procedures & keep an eye on potential vermin infestation.

Violation: IMPROPER CLEANING OF UTENSILS AND EQUIPMENT

[HSC 114095-114099.5 & 114101-114119]

**Description/Corrective Action:** Observed skillet with burnt carbon build up. Please be sure to remove all food debris & sanitize all skillets before re-using.  
Clean & sanitize with a clean wiping cloth for all wooden trays. Observed food debris.

Reinspection Required:

Yes:

No:

Reinspection Date (on or after):

N/A

Received By:

Yatee Patel

Environmental Health Specialist

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