



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> August 07, 2013
<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 CORPORATION	<b>CERTIFIED FOOD HANDLER:</b> CASSIE L. BRUMBAUGH	<b>EXP DATE:</b> 11/26/2013	<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 HANDWASH FACILITIES [HSC 113953 - 113593.2]

**Description/Corrective Action:** Hand wash station at the end of cookline was missing wall mounted soap dispenser.  
Please replace.

**General Comments:**

Restrooms and hand wash stations have hot water, soap, and paper towels.

All cold holding units were noted at or below 41° F.

Beef patties, chicken breast, soup, mashed potatoes, and gravy in hot holding units were noted above 135° F.

Chlorine sanitizer for dishwasher was noted at 50 ppm.

Observed good organization inside walk-in refrigerator.

Overall, facility is clean and well maintained.

<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> N/A <input checked="" type="checkbox"/> Potential Food Safety All Star:
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Received By:

Susan Lee-Yang - REHS

Agency Representative

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



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Table with 4 columns: FACILITY NAME, BUSINESS PHONE, RECORD ID#, DATE, FACILITY SITE ADDRESS, CITY, ZIP CODE, INSPECTION TYPE, OWNER NAME, CERTIFIED FOOD HANDLER, EXP DATE, INSPECTOR.

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: Left faucet of hand wash sink in women's restroom needs to be sealed to sink.

General Comments:

- Women's restroom and hand wash stations have hot water, soap, and paper towels.
All cold holding units were noted satisfactory.
Soup and gravy were noted above 135° F.
Final cooking temperature for chicken was noted at 168 °F - 180 °F.
Chlorine sanitizer for dishwasher was noted at 100 ppm.
QAC sanitizer buckets were noted at 200 ppm.
Temperature and cooling logs were up-to-date.
Observed facility clean and maintained.

RESULTS OF EVALUATION: [X] PASS [ ] NEEDS IMPROVEMENT [ ] FAIL
Reinspection Required: Yes: [ ] No: [X]
Reinspection Date (on or after): N/A
[X] Potential Food Safety All Star:

Handwritten signature of the inspector.

Susan Lee-Yang - REHS

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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:

- Hand wash stations have hot water, soap, and paper towels.
All cold holding units checked today were noted below 41°F.
Chlorine sanitizer for dishwasher was noted at 50 ppm.
QAC sanitizer for 3-compartment sink located in bar area was noted at 200 ppm.
Overall, facility is clean and well maintained.

RESULTS OF EVALUATION: [X] PASS [ ] NEEDS IMPROVEMENT [ ] FAIL
Reinspection Required: Yes: [ ] No: [X]
Reinspection Date (on or after): N/A
[ ] Potential Food Safety All Star:

R. Kryauw

Susan Lee-Yang - REHS

Received By:

Agency Representative

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