

**County of Santa Clara**  
**Department of Environmental Health**  
**Consumer Protection Division**

1555 Berger Drive, Suite 300, San Jose, CA 95112-2716  
 Phone (408) 918-3400 www.ehinfo.org



**OFFICIAL INSPECTION REPORT**

<b>Facility</b> FA0210105 - CHILI'S GRILL & BAR #503		<b>Site Address</b> 5650 ALMADEN EX, SAN JOSE, CA 95123		<b>Inspection Date</b> 06/03/2024	
<b>Program</b> PR0303457 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			<b>Owner Name</b> BRINKER RESTAURANT COF		<b>Inspection Time</b> 13:30 - 15:30
<b>Inspected By</b> FRANK LEONG	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> ROXANNE EUBANK	<b>FSC ROXANNE EUBANK</b> 06/17/2024		

<b>Placard Color &amp; Score</b>
<b>GREEN</b>
<b>88</b>

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						
K02	Communicable disease; reporting/restriction/exclusion	X						S
K03	No discharge from eyes, nose, mouth	X						
K04	Proper eating, tasting, drinking, tobacco use	X						
K05	Hands clean, properly washed; gloves used properly	X						S
K06	Adequate handwash facilities supplied, accessible	X						S
K07	Proper hot and cold holding temperatures		X		X			N
K08	Time as a public health control; procedures & records	X						
K09	Proper cooling methods	X						
K10	Proper cooking time & temperatures	X						
K11	Proper reheating procedures for hot holding	X						
K12	Returned and reservice of food	X						
K13	Food in good condition, safe, unadulterated	X						
K14	Food contact surfaces clean, sanitized	X						
K15	Food obtained from approved source	X						
K16	Compliance with shell stock tags, condition, display						X	
K17	Compliance with Gulf Oyster Regulations						X	
K18	Compliance with variance/ROP/HACCP Plan						X	
K19	Consumer advisory for raw or undercooked foods						X	
K20	Licensed health care facilities/schools: prohibited foods not being offered						X	
K21	Hot and cold water available	X						
K22	Sewage and wastewater properly disposed	X						
K23	No rodents, insects, birds, or animals	X						

GOOD RETAIL PRACTICES		OUT	COS
K24	Person in charge present and performing duties		
K25	Proper personal cleanliness and hair restraints		
K26	Approved thawing methods used; frozen food		
K27	Food separated and protected		
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used		
K30	Food storage: food storage containers identified		
K31	Consumer self service does prevent contamination		
K32	Food properly labeled and honestly presented		
K33	Nonfood contact surfaces clean		
K34	Warewash facilities: installed/maintained; test strips		
K35	Equipment, utensils: Approved, in good repair, adequate capacity	X	
K36	Equipment, utensils, linens: Proper storage and use		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored		
K41	Plumbing approved, installed, in good repair; proper backflow devices		
K42	Garbage & refuse properly disposed; facilities maintained		
K43	Toilet facilities: properly constructed, supplied, cleaned		
K44	Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing		
K45	Floor, walls, ceilings: built,maintained, clean		X
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

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K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

## Comments and Observations

### Major Violations

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

**Inspector Observations:** *In the walk-in refrigerator, measured beef burger patties, and beef slider patties between 57F and 60F. Per operator, beef burger patties and beef slider patties removed from refrigeration at 11:00am to thaw and portion into containers. At the cookline, in the 2 door prep unit, measured over stacked containers of sliced American cheese at 45F, sliced Swiss cheese at 58F, and sliced mild cheddar at 48F. Per operator, cheese was stocked less than 2 hours prior. At the employee service area, in the prep unit at the dressing/salsa counter, measured ranch dressing at 46F, blue cheese dressing at 50F, and tomato salsa at 50F. Per operator, ranch dressing, blue cheese dressing, and tomato salsa stored in the dressing/salsa counter for less than 2 hours. [CA] Ensure potentially hazardous foods are held cold at 41F or below to prevent bacterial growth. [SA] Beef burger patties and beef slider patties was VC&D at 3:00pm for a total of 4 hours from when removed from temperature control. Beef patties discarded due to time and temperature abuse. Sliced American cheese, sliced Swiss cheese and sliced mild cheddar was moved to nearby refrigeration to facilitate proper holding temperatures. Operator added ice to container in the prep unit to facilitate proper holding temperatures for ranch dressing, blue cheese dressing, and tomato salsa.*

### Minor Violations

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

**Inspector Observations:** *In the employee service area, observed a non-functioning prep unit used for storage of dressing/salsa. [CA] Ensure refrigeration is repaired and able to maintained potentially hazardous foods at 41F or below.*

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

**Inspector Observations:** *In the kitchen area, at the fryer station, observed missing floor tiles, and accumulation of food debris behind cooking equipment. [CA] Ensure floors are frequently cleaned and maintained to prevent harborage of vermin. Facility floors shall be constructed of approved smooth, durable, and easily cleanable.*

### Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

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## Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
slider burger patties	walk-in refrigerator	60.00 Fahrenheit	measured between 57F and 60F
tomato salsa	prep unit for salsa/dressing	50.00 Fahrenheit	
tomato salsa	walk-in refrigerator	41.00 Fahrenheit	
slider burger patties	undercounter drawer unit	41.00 Fahrenheit	
beef burger patties	walk-in refrigerator	60.00 Fahrenheit	measured between 57F and 60F
shredded cheese	walk-in refrigerator	41.00 Fahrenheit	
ranch dressing	prep unit for salsa/dressing	46.00 Fahrenheit	
quaternary ammonia sanitizer	sanitizer bucket	300.00 Fahrenheit	
ranch dressing	2 door prep unit (salad)	41.00 Fahrenheit	
french fries	2 door reach in freezer	10.00 Fahrenheit	
chlroine sanitizer	warewash machine	50.00 PPM	
cooked smashed burger	flat-top grill	178.00 Fahrenheit	
sliced tomatoes	2 door prep unit	41.00 Fahrenheit	
blue cheese dressing	prep unit counter for salsa/dressing	50.00 Fahrenheit	
parmesan cheese	2 door prep unit (salad)	41.00 Fahrenheit	
slider burger patties	walk-in refrigerator	37.00 Fahrenheit	packaged
sliced Swiss cheese	walk-in refrigerator	41.00 Fahrenheit	
blue cheese dressing	walk-in refrigerator	41.00 Fahrenheit	
beef burger patties	walk-in refrigerator	37.00 Fahrenheit	packaged
thousand island dressing	2 door prep unit	41.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
beef burger patties	undercounter drawer unit	41.00 Fahrenheit	
thousand island dressing	walk-in refrigerator	41.00 Fahrenheit	
caesar dressing	2 door prep unit (salad)	50.00 Fahrenheit	
sliced American cheese	walk-in refrigerator	41.00 Fahrenheit	
caesar dressing	walk-in refrigerator	41.00 Fahrenheit	
sliced Swiss cheese	2 door prep unit	58.00 Fahrenheit	
quaternary ammonia sanitizer	dispenser at mop sink	300.00 Fahrenheit	
ranch dressing	walk-in refrigerator	41.00 Fahrenheit	
sliced medium cheddar	walk-in refrigerator	41.00 Fahrenheit	
sliced medium cheddar	2 door prep unit	48.00 Fahrenheit	
diced tomatoes	walk-in refrigerator	41.00 Fahrenheit	
sliced tomatoes	walk-in refrigerator	41.00 Fahrenheit	
french fries	upright 2 door reach in freezer	18.00 Fahrenheit	
quaternary ammonia sanitizer	3 compartment sink	200.00 Fahrenheit	
diced tomatoes	2 door prep unit (salad)	41.00 Fahrenheit	
shredded cheese	2 door prep unit (salad)	41.00 Fahrenheit	
sliced American cheese	2 door prep unit	45.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	

## Overall Comments:

When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **6/17/2024**. Any major change in menu or any change in ownership must have prior approval by this Department. This may require structural and/or equipment changes or remodeling to accommodate new operations.

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**Legend:**

- [CA] Corrective Action
- [COS] Corrected on Site
- [N] Needs Improvement
- [NA] Not Applicable
- [NO] Not Observed
- [PBI] Performance-based Inspection
- [PHF] Potentially Hazardous Food
- [PIC] Person in Charge
- [PPM] Part per Million
- [S] Satisfactory
- [SA] Suitable Alternative
- [TPHC] Time as a Public Health Control



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**Received By:** ROXANNE EUBANK  
MANAGER

**Signed On:** June 03, 2024