

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

Facility FA0259833 - CHILI'S GRILL & BAR #1187	Site Address 2185 EASTRIDGE LP, SAN JOSE, CA 95122	Inspection Date 11/27/2024
Program PR0380731 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17	Owner Name BRINKER RESTAURANT COF	Inspection Time 15:00 - 15:30
Inspected By HENRY LUU	Inspection Type LIMITED INSPECTION	Consent By TIFFANY S.

Placard Color & Score

RED
N/A

Comments and Observations

Major Violations

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: Live cockroaches observed in the following area:

- One on floor by the beverage refrigerator to the left when entering the bar area where the garbage can is placed.
- One crawling behind the three-compartment sink at the bar.
- One crawling on the floor below the reach-in refrigerator to the right of the bar three-compartment sink.

Facility was serviced yesterday. Pest control report was provided for review. Manager stated that facility is serviced monthly.

[CA] The premises of each food facility shall be kept free of vermin. A food facility shall not operate when there is a vermin infestation that has resulted in the contamination of food contact surfaces, food packaging, utensils, food equipment, or adulteration of food(s). The food facility shall cease operation of the food facility immediately. The food facility shall remain closed until: there is no longer evidence of a vermin infestation; all contaminated surfaces have been cleaned and sanitized; and contributing factors such as cleaning, repairs, and the elimination of harborages have been resolved.

Minor Violations

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

Inspector Observations: Heavy accumulation of debris observed on floors at the bar, especially underneath beverage refrigerators and bar ice bin. Accumulation of water and syrup residue observed on floors in the bar.

[CA] Walls and/or floors in food preparation area shall be kept clean. Regularly clean under equipment to prevent accumulation of debris.

Performance-Based Inspection Questions

N/A

Measured Observations

N/A

Overall Comments:

- On-site for a complaint investigation.
- At time of investigation, imminent health hazard was observed. A subsequent limited inspection was conducted.
- Facility is hereby closed due to evidence of a cockroach infestation.
 - See violation above.
- Facility is to remain closed until infestation has been abated:
 - Clean and sanitize all affected areas.
 - Remove all live and dead cockroaches from facility.
 - If additional licensed pest control service is conducted, provide pest control report upon follow-up inspection.
- Follow-up shall be billed at \$645/hour, minimum two hours, during non-business hours, and upon inspector availability.
 - Payment must be made prior to scheduling for follow-up inspection.

Follow-up By
11/29/2024

OFFICIAL INSPECTION REPORT

Facility FA0259833 - CHILI'S GRILL & BAR #1187	Site Address 2185 EASTRIDGE LP, SAN JOSE, CA 95122	Inspection Date 11/27/2024
Program PR0380731 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17	Owner Name BRINKER RESTAURANT CORP	Inspection Time 15:00 - 15:30

- The posted placard is property of the Santa Clara County Department of Environmental Health and shall not be removed, covered-up, relocated, tampered, or copied. Failure to comply may result in enforcement actions per County Ordinance Code Section B11-55.

- A facility found to be in continued operation without a permit may incur a penalty of three (3) times the operating permit fee, and fee(s) for re-inspection(s) charged at the current hourly rate approved by the Santa Clara County Board of Supervisors. Penalties and fees incurred due to enforcement activities must be paid in full prior to the issuance of an operating permit.

CLOSURE / PERMIT SUSPENSION NOTICE

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 **12/11/2024**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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



Received By: Tiffany S.
Manager
Signed On: November 27, 2024