

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 FA0212439 - CHILI'S BAR & GRILL #69		Site Address 3591 EL CAMINO REAL, SANTA CLARA, CA 95051		Inspection Date 10/15/2025	
Program PR0304203 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name BRINKER RESTAURANT COF		Inspection Time 14:30 - 16:15
Inspected By KATHY VO	Inspection Type ROUTINE INSPECTION	Consent By DANIELLE	FSC Danielle Demichele 05/21/2027		

Placard Color & Score

GREEN
94

RISK FACTORS AND INTERVENTIONS						OUT		COS/SA	N/O	N/A	PBI
						IN	Major	Minor			
K01	Demonstration of knowledge; food safety certification	X									
K02	Communicable disease; reporting/restriction/exclusion	X									
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									
K07	Proper hot and cold holding temperatures	X									
K08	Time as a public health control; procedures & records								X		
K09	Proper cooling methods								X		
K10	Proper cooking time & temperatures	X									S
K11	Proper reheating procedures for hot holding								X		
K12	Returned and reservice of food	X									
K13	Food in good condition, safe, unadulterated										
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								X		
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										
K36	Equipment, utensils, linens: Proper storage and use								X		
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								X		
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										
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

No major violations were observed during this inspection.

Minor Violations

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations: At the janitorial sink and in buckets, measured the quaternary ammonia sanitizer concentration above 400 ppm. [CA] Manual sanitization shall be accomplished with a quaternary ammonia concentration of 200-400 ppm, or as per manufacturer's specifications.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: Observed working utensils stored in standing water soiled with food debris. [CA] Utensils shall be stored in the following manner: 1) in the food with their handles above the top of the food and the container, 2) in running water, 3) in a container of water at 135°F or above, 4) at room temperature if washed within 4 hours of initial use.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: 1) In the center kitchen area, observed active leak from the water pipe going into the oven. Observed accumulation of standing water underneath. [CA] Repair leak. Plumbing fixtures shall be maintained in good repair.

2) Observed drainpipes from the oven, mechanical dishwasher, soda machine, and the bar sink extend directly into the floor sink. [CA] Provide air gap between the drain pipes and floor sink that is at least twice the diameter of the inlet and no less than one inch.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
water	handwash sink	100.00 Fahrenheit	
chicken	oven	195.00 Fahrenheit	Final cooking temperature.
sanitizer (quaternary ammonia)	3-compartment sink	400.00 PPM	Above.
water	preparation sink	120.00 Fahrenheit	
water	3-compartment sink	120.00 Fahrenheit	
mashed potatoes	countertop warmer	135.00 Fahrenheit	
fries	2-door upright freezer	5.00 Fahrenheit	
sanitizer (chlorine)	mechanical dishwasher	50.00 PPM	
ranch dressing	preparation unit insert	41.00 Fahrenheit	
mac and cheese	countertop warmer	135.00 Fahrenheit	
cheese	walk-in cooler	41.00 Fahrenheit	
cheese	2-door preparation unit (2)	41.00 Fahrenheit	
fries	under heat lamp	155.00 Fahrenheit	
ice cream	counter freezer	7.00 Fahrenheit	
cut tomato	2-door preparation unit (1)	41.00 Fahrenheit	
ambient	walk-in freezer	3.00 Fahrenheit	
raw chicken	2-drawer cooler under grill	41.00 Fahrenheit	
cooked chicken	1-door preparation unit	41.00 Fahrenheit	
cut tomato	2-door preparation unit (3)	41.00 Fahrenheit	
raw chicken	1-door preparation unit (in ice)	41.00 Fahrenheit	

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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 **10/29/2025**. 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.

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: Danielle Demichele
Manager

Signed On: October 15, 2025