

# 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 10/10/2024	
Program PR0380731 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name BRINKER RESTAURANT COF		Inspection Time 11:25 - 12:40
Inspected By HENRY LUU	Inspection Type ROUTINE INSPECTION		Consent By TIFFANY S.	FSC Derek Lane 04/19/2027	

Placard Color & Score
<b>GREEN</b>
<b>92</b>

RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification	X						S
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						S
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		X			N
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		
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		
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

K11 - 8 Points - Improper reheating procedures for hot holding; 114014, 114016

**Inspector Observations: Container of queso and queso blanco maintained inside the two-compartment hot holding unit at the cook line measured between 100F to 110F.**

**One container of baked potato soup and one container of chili maintained at the front server station hot holding measured between 120F to 130F.**

**Manager stated the items were reheated around opening time, less than one hour prior.**

**[CA] RTE food from commercially processed, hermetically sealed container may be reheated to >135°F for hot holding.**

**[COS] Sauces and soups were reheated to be hot held.**

### Minor Violations

No minor violations were observed during this inspection.

### Performance-Based Inspection Questions

Needs Improvement - Proper reheating procedures for hot holding.

### Measured Observations

Item	Location	Measurement	Comments
Warm water	Hand wash sinks - restrooms	100.00 Fahrenheit	
Fajitas	Food preparation refrigerator - drawer	40.00 Fahrenheit	
Cooked pasta noodles	Food preparaiton refrigerator - drawer	41.00 Fahrenheit	
Cooked pork ribs	Food preparation refrigerator - drawer	41.00 Fahrenheit	
Mashed potatoes	Hot holding unit	149.00 Fahrenheit	
Raw chicken breast	One-door preparation refrigerator	39.00 Fahrenheit	
Cheese sticks	One-door preparation refrigerator	41.00 Fahrenheit	
Cooked chicken wings	One-door preparation refrigerator	38.00 Fahrenheit	Top insert
Cooked chicken breast	Walk-in refrigerator	36.00 Fahrenheit	Cooling
Diced tomatoes	Food preparation refrigerator	41.00 Fahrenheit	
Beans	Hot holding unit	150.00 Fahrenheit	
Hot water	Three-compartment sink	131.00 Fahrenheit	
Chlorine sanitizer	Mechanical dish machine	100.00 PPM	
Sausages	Walk-in refrigerator	39.00 Fahrenheit	
Corn salsa	Food preparation refrigerator	40.00 Fahrenheit	
Chicken breast	Broiler	190.00 Fahrenheit	Final cooking temperature
Sanitizing buckets	Cook line	400.00 PPM	Quaternary ammonia
Raw steaks	Walk-in refrigerator	37.00 Fahrenheit	
Warm water	Hand wash sinks - kitchen	103.00 Fahrenheit	
Bag of diced chicken	Food preparation refrigerator	41.00 Fahrenheit	
Cooked rice	Hot holding unit	146.00 Fahrenheit	
Steak	Griddle	155.00 Fahrenheit	Final cooking temperature
Quaternary ammonia	Three-compartment sink - bar	400.00 PPM	
Guacamole with diced tomatoes	Food preparation refrigerator	40.00 Fahrenheit	

### Overall Comments:

**- Complaint investigation was conducted concurrently with routine inspection.**

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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 **10/24/2024**. 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.

## 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:** Tiffany S.  
Manager

**Signed On:** October 10, 2024