

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 10/22/2026		Placard Color & Score GREEN 98			
Program PR0380731 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name BRINKER RESTAURANT COF		Inspection Time 12:25 - 14:30				
Inspected By SHANNON ROBINSON		Inspection Type ROUTINE INSPECTION		Consent By WILLY					FSC Tiffany Somerfield 04/02/2030

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						
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						
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						S
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		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

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:

Observed the three compartment sink in the rear of the facility to be leaking from the faucet.

[CA] Maintain all sinks in good repair and free of leaks.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
MOZZARELLA BREAD	TOP STORAGE PREP COOLER TO LEFT OF DEEP FRY STATION	39.00 Fahrenheit	
BEEF SLIDER	FRESH OFF THE GRILL	182.00 Fahrenheit	FINAL COOK TEMPERATURE
SHREDDED CHEESE	SALAD STATION PREP COOLER	39.00 Fahrenheit	
COOKED CHICKEN BREAST	HOT HOLD BOX NEAR SALAD STATION	155.00 Fahrenheit	
CUT TOMATO	SALAD STATION PREP COOLER	40.00 Fahrenheit	
CHEESE QUESO	HOT HOLD NEAR SOUP HOT HOLD STATION	170.00 Fahrenheit	
ENCHILADA SOUP	SOUP HOT HOLD STATION	175.00 Fahrenheit	
CUT TOMATO	DRAWER PREP UNIT ACROSS FROM GRILL TOP COMPARTMENT	40.00 Fahrenheit	
GRILLED CHICKEN	DRAWER PREP UNIT NEAR TURBO CHEFS	39.00 Fahrenheit	
RAW STEAK	UNDER GRILL STORAGE	40.00 Fahrenheit	
HOT WATER	THREE COMPARTMENT SINK, PREP SINK	120.00 Fahrenheit	
WARM WATER	ALL HANDSINKS IN FACILITY	100.00 Fahrenheit	
RAW CHICKEN BREAST	PREP UNIT BOTTOM STORAGE BETWEEN GRILL AND DEEP FRYER	38.00 Fahrenheit	
SHREDDED CHEESE	DRAWER PREP UNIT NEAR TURBO CHEFS	39.00 Fahrenheit	
SALSA	PREP UNIT NEAR SODA BIBS TOP AND BOTTOM STORAGE	40.00 Fahrenheit	
SAUSAGE	DRAWER PREP UNIT NEAR TURBO CHEFS	40.00 Fahrenheit	
RAW CHICKEN BREAST	PREP UNIT TOP STORAGE BETWEEN GRILL AND DEEP FRYER	39.00 Fahrenheit	
SHREDDED CHEESE	PREP UNIT TOP NEAR SODA BIBS TOP STORAGE	40.00 Fahrenheit	
ENCHILADAS	TOP STORAGE PREP COOLER TO LEFT OF DEEP FRY STATION	39.00 Fahrenheit	
RAW BEEF PATTIES	WALK IN COOLER	39.00 Fahrenheit	
SANITIZER	MECHANICAL DISHWASHER	50.00 PPM	CHLORINE
COOKED CHICKEN WINGS	WALK IN COOLER	53.00 Fahrenheit	COOLING WITHIN LIMITS
CHICKEN WINGS	TOP STORAGE PREP COOLER TO LEFT OF DEEP FRY STATION	39.00 Fahrenheit	
COOKED PASTA	DRAWER PREP UNIT ACROSS FROM GRILL BOTTOM STORAGE	40.00 Fahrenheit	
COOKED PASTA	DRAWER PREP UNIT ACROSS FROM GRILL TOP COMPARTMENT	40.00 Fahrenheit	
RAW BEEF PATTY	UNDER GRILL STORAGE	40.00 Fahrenheit	
SANITIZER	BUCKET NEAR SALAD BAR STATION	200.00 PPM	QUAT

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 **11/5/2026**. 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



Received By: Joshua
Manager
Signed On: October 22, 2026