

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 06/10/2026		Placard Color & Score GREEN 85		
Program PR0304203 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name BRINKER RESTAURANT COF		Inspection Time 13:55 - 15:10			
Inspected By KATHY VO		Inspection Type ROUTINE INSPECTION		Consent By DANIELLE				FSC Danielle Demichele 05/21/2027

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						
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		X
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

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

Inspector Observations: *At the cook line underneath the heat lamp, measured cooked bell peppers and onions from 108-143F (bottom of plastic container to top). Per employee, food was reheated from cooler and relocated to the heat lamp less than 20 minutes prior. [CA] Potentially Hazardous Foods shall be kept at 41F or below or 135F or above. [SA] Per PIC, food will be served or discarded within the next 3.5 hours (less than 4 hours prior to initial removal from temperature control).*

Minor Violations

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: *In the bar area, found one dead cockroach in the corner of the floor next to the refrigeration units. [CA] Clean and sanitize affected areas. The premises of a food facility shall be maintained free of vermin.*

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: *In the bar area, observed drainpipes 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.*

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: *Observed holes in the wall underneath the 3-compartment sink and in the electrical panel nearby the walk-in cooler. [CA] Seal all gaps in the facility. The facility shall be fully enclosed to prevent pest entrance and harborage.*

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
ambient	walk-in freezer	10.00 Fahrenheit	
sanitizer (quaternary ammonia)	3-compartment sink (bar)	200.00 PPM	
cheese	2-door preparation unit (2)	40.00 Fahrenheit	
pasta sauce	countertop warmer	160.00 Fahrenheit	
water	preparation sink	120.00 Fahrenheit	
chicken tender	1-door preparation unit	41.00 Fahrenheit	
beef patty	grill	185.00 Fahrenheit	Final cooking temperature.
cut tomato	2-door preparation unit (1)	41.00 Fahrenheit	
water	3-compartment sink (bar)	120.00 Fahrenheit	
water	handwash sink	100.00 Fahrenheit	
beef patty	drawer cooler under grill	41.00 Fahrenheit	
water	3-compartment sink	120.00 Fahrenheit	
grilled chicken	2-door preparation unit (3)	40.00 Fahrenheit	
pasta	drawer cooler	41.00 Fahrenheit	
sanitizer (quaternary ammonia)	bucket	200.00 PPM	
sour cream	preparation insert coolers	40.00 Fahrenheit	
sanitizer (chlorine)	mechanical dishwasher	50.00 PPM	
mac and cheese	countertop warmer	173.00 Fahrenheit	
rice	walk-in cooler	41.00 Fahrenheit	
water	handwash sink (restroom)	100.00 Fahrenheit	

Overall Comments:

Routine inspection conducted in conjunction with CO0159887.

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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 **6/24/2026**. 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.

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: June 10, 2026