

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 07/02/2025		Placard Color & Score GREEN 97		
Program PR0380731 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name BRINKER RESTAURANT COF		Inspection Time 11:50 - 12:50			
Inspected By HENRY LUU		Inspection Type ROUTINE INSPECTION		Consent By DAVID I.				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						S
K02	Communicable disease; reporting/restriction/exclusion	X						
K03	No discharge from eyes, nose, mouth	X						S
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		
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

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: One dead cockroach observed on floor at the corner of the to-go/delivery driver pick-up corridor.

Manager stated that facility is serviced monthly. Pest control reports were provided upon request and review. Per pest control reports; activity was not observed.

[CA] Clean and sanitize area of dead cockroaches.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Pico de gallo	Food preparation refrigerator	38.00 Fahrenheit	
Cooked pasta noodles	Food preparation refrigerator	40.00 Fahrenheit	
Hot water	Three-compartment sink - bar	124.00 Fahrenheit	
Cooked chicken	Broiler	203.00 Fahrenheit	Final cooking temperature
Sausage	One-door food preparation refrigerator	40.00 Fahrenheit	
Raw beef	Walk-in refrigerator	39.00 Fahrenheit	
Quaternary ammonia	Three-compartment sink - bar	300.00 PPM	
Sliced cheese	Food preparation refrigerator	41.00 Fahrenheit	
Sanitizing bucket	Cook line	400.00 PPM	Quaternary ammonia
Mashed potatoes	Hot holding	157.00 Fahrenheit	
Chlorine sanitizer	Mechanical dish machine	100.00 PPM	
Raw burger patty	Drawer refrigerator	40.00 Fahrenheit	
Shredded cheese	Food preparation refrigerator	41.00 Fahrenheit	
Pico de gallo	Walk-in refrigerator	40.00 Fahrenheit	
Mac n cheese	Walk-in refrigerator	37.00 Fahrenheit	
Cooked chicken wings	One-door food preparation refrigerator	41.00 Fahrenheit	
Diced tomatoes	Food preparation refrigerator	39.00 Fahrenheit	
Cooked chicken wings	Walk-in refrigerator	41.00 Fahrenheit	
Raw chicken	Walk-in refrigerator	38.00 Fahrenheit	
Sliced tomatoes	Food preparation refrigerator	40.00 Fahrenheit	
Cooked burger patty	Griddle	178.00 Fahrenheit	Final cooking temperature. Range 178F-183F.
Grilled onions	Walk-in refrigerator	40.00 Fahrenheit	
Hot water	Three-compartment sink	123.00 Fahrenheit	
BBQ ribs	Drawer refrigerator	41.00 Fahrenheit	
Raw steak	Drawer refrigerator	41.00 Fahrenheit	
Raw chicken	One-door food preparation refrigerator	39.00 Fahrenheit	
Enchilada soup	Steam table	157.00 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 **7/16/2025**. 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: David I.
Manager

Signed On: July 02, 2025