



Restaurant Bakery Permit Inspection Report

Kings County Department of Public Health
Environmental Health Services
330 Campus Dr. Hanford CA 93230
Phone - 559-584-1411 Fax - 559-584-6040
Internet - www.countyofkings.com/health/ehs

INSPECTION REPORT

FOOD VENDING PERMIT - GR7 (>1 mil)

Facility Name	Facility Address	City/State	Zip Code	
CHILI'S GRILL & BAR RESTAURANT	119 N 12TH AVE	HANFORD, CA	93230	
Owner/Operator	Facility Phone No.	Inspection ID	Inspection Result	
BRINKER RESTAURANT CORPORTATION	5595891077	25904	Pass	
Inspector Name	Inspection Date	Purpose of Inspection	Permit License	Expiration Date
Chaitanya Patel	11/30/2023	Routine Inspection	PR0006624	3/1/2024

An inspection of your facility revealed the following violations of the California Health and Safety Code and/or California Code of Regulations. A reinspection may occur at any time to verify correction of these violations. Please note the date of correction as listed per violation.

NVO = No Violation Observed OUT = Out of Compliance N/A = Not Applicable COS = Corrected On Site UD = UD

Overall Inspection Comment:

A routine inspection was conducted and following was observed.
QAC method of Sanitization used. Level measured above 400 PPM in sanitizer buckets to wipe down surfaces.
In the bar area, beer taps were noted free of buildup. Alcohol bottle pour nozzles were noted clean and free of buildup.
Hot water temperature at the handwash sink, restroom sink and dishwasher sink were noted to be above 120°F.
Hand wash sink was properly stocked with paper towels, soap, and running hot water.
Refrigeration unit noted below 41°F. Proper refrigeration procedures were observed. Meats and produce were separately placed in different areas of the walk in refrigeration unit. Observed proper defrosting method where the chicken was defrosting in the refrigeration unit after being moved from the freezer.
Temperature on a recently cooked beef patty was measured above 165F.
Cold holding temperature in the food prep line for red salsa precooked cold chicken, ranch, sour cream were noted below 41°F
Ventilation hood above the cooking area was noted clean with minor grease buildup. Recent cleaning was done in October 2023.
Food manager, certificate active and present on site.
General cleanliness in satisfactory condition.

ATTENTION: There are a total of 0 item(s) marked above in violation. Total Major violations are 0.



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Signatures

Received By:

Inspected By:

Inspector Name: **Chaitanya Patel**

Title: **Environmental Health Officer I**

Date: **11/30/2023**

Phone: **559-584-1411**

Email: **Chaitanya.Patel@co.kings.ca.us**



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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: CHILI'S GRILL & BAR RESTAURANT	BUSINESS PHONE: (559) 589-1077	RECORD ID#: PR0006624	DATE: April 06, 2022
FACILITY SITE ADDRESS: 119 N 12TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: BRINKER RESTAURANT CORPORATION	CERTIFIED FOOD MANAGER: Michelle Butterworth	EXP DATE: 12/1/2023	INSPECTOR: SEM HAR GEBREGZIABIHE

The items (if any) listed below identify the violation(s) that must be corrected. Thank you for your cooperation. One reinspection will be conducted (if needed) at no charge. A service fee is assessed for each additional reinspection required.

Violation: FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION [HSC 113980, 114025-114027]

Description/Corrective Action: The bar areas ice scoop needs to remain separate from the ice. This was removed immediately once mentioned.

Violation: IMPROPER MAINTENANCE OF HANDWASH FACILITIES [HSC 113953 - 113593.2]

Description/Corrective Action: Please fix the leaking facets adjacent to the main ice machine and the hand washing station across from the dish washing area.

Please fix the paper towel dispenser across from the main ice machine to allow proper hand drying. Paper towels were available in the dispenser during the time of inspection, but the dispenser itself was not working.

Violation: IMPROPER FOOD HANDLING PRACTICES [HSC 113961 - 113973]

Description/Corrective Action: Observed an employee not wash his hands when returning to food preparation. When returning to food preparation please have employees wash their hands routinely to prevent cross contamination of all foods.

Violation: IMPROPER CLEANING OF UTENSILS AND EQUIPMENT [HSC 114095-114099.5 & 114101-114119]

Description/Corrective Action: Observed grease build on the hood, please have the hood serviced as soon as possible.

Violation: IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

Description/Corrective Action: Please clean all the grease, chips, debris, etc. on the floor under the fryer, in between and under equipment. This can attract pests and promote microbial growth.

Please clean the water and food items off the floor where the main dry storage area is, this can attract pests.

General Comments:

NOTE: This report must be made available to the public on request



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-Routine Inspection-

All hand washing stations were fully stocked with hot water, soap, and paper towels.

Restrooms were maintained, clean, and had hot water soap and paper towels.

Pest control reports were available for review, the last report was on 3/15/22. No signs of pests were found during today's inspection.

All dry food storage was placed six inches above the ground and was organized.

All refrigeration units were functioning properly at 41F and below.

All freezer units were functioning properly at 0F and below.

The to go and bar area was well maintained and clean.

The three compartment sink at the bar area was well maintained and the sanitizer (QAC) level was at 200ppm. The manual dishwasher (chlorine) was at 50 ppm and the sanitizer buckets were at 100ppm.

Final cooking temperature of the steak was 186.7F.

Hot holding temperature of the Alfredo pasta was 154.4F.

Please correct the above noted violations in a timely manner.

Thank you for your time.

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RESULTS OF EVALUATION: <input type="checkbox"/> PASS <input checked="" type="checkbox"/> NEEDS IMPROVEMENT <input type="checkbox"/> FAIL	Reinspection Required: Yes: <input type="checkbox"/> No: <input checked="" type="checkbox"/> Reinspection Date (on or after): N/A <input type="checkbox"/> Potential Food Safety All Star:
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SEM HAR GEBREGZIABIHE

Received By: _____

Agency Representative _____

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