**FOOD SAFETY EVALUATION REPORT**

<table>
<thead>
<tr>
<th>FACILITY NAME:</th>
<th>BUSINESS PHONE:</th>
<th>RECORD ID#:</th>
<th>DATE:</th>
</tr>
</thead>
<tbody>
<tr>
<td>CHILI'S GRILL &amp; BAR RESTAURANT</td>
<td>(559) 589-1077</td>
<td>PR0006624</td>
<td>April 06, 2022</td>
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<tr>
<th>FACILITY SITE ADDRESS:</th>
<th>CITY:</th>
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<tbody>
<tr>
<td>119 N 12TH AVE</td>
<td>HANFORD</td>
<td>93230</td>
<td>ROUTINE INSPECTION</td>
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<th>CERTIFIED FOOD MANAGER:</th>
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<th>INSPECTOR:</th>
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<tbody>
<tr>
<td>BRINKER RESTAURANT CORPORATION</td>
<td>Michelle Butterworth</td>
<td>12/1/2023</td>
<td>SEMHAR GEBREGZIABIHE</td>
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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 - 113953.2]

**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
FOOD SAFETY EVALUATION REPORT

FACILITY NAME: CHILIS 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: SEMHAR GEBREGZIABIHE

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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: ☑ PASS ☒ NEEDS IMPROVEMENT ☐ FAIL

Reinspection Required: ☐ Yes: ☒ No: ☒
Reinspection Date (on or after): N/A

SEMHAR GEBREGZIABIHE
Agency Representative

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