



**Retail Food Facility Inspection Report**

Facility: CHILI'S GRILL & BAR #52 Facility ID: 128557  
 Owner: GRAYLING CORP  
 Address: 312 W LANCASTER AVE  
 City/State: Wayne PA  
 Zip: 19087 County: Delaware Region: Region 7  
 Phone: (574) 271-4600

Insp. ID: 740568  
 Insp. Date: 6/3/2019  
 Insp. Reason: Regular  
 No. of Risk Factors: 6  
 No. of Repeat Risk Factors: 0  
 Overall Compliance: IN

**FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS**

Risk Factors are important practices and procedures identified as the most prevalent contributing factors of foodborne illness or injury.  
 Public Health Intervention are control measures to prevent foodborne illness or injury.

IN = In Compliance, OUT = Out of Compliance, N/O = Not Observed, N/A = Not Applicable, C = Corrected On Site, R = Repeat Violation

| Supervision  |     | Protection From Contamination  |        |
|--|-----|--|--------|
| 1. Person in charge present, demonstrates knowledge, & performs duties                           | In  | 14. Food separated & protected   | In     |
| <b>Employee Health</b>   |     | 15. Food-contact surfaces: cleaned & sanitized   | Out    |
| 2. Management, food employee & conditional food employee knowledge, responsibilities & reporting | In  | 16. Proper disposition of returned, previously served, reconditioned, & unsafe food                | In     |
| 3. Proper use of restriction & exclusion   | In  | <b>Time/Temperature Control for Safety</b>   |        |
| 4. Procedure for responding to vomiting & diarrheal events                                       | In  | 17. Proper cooking time & temperatures   | N/O    |
| <b>Good Hygienic Practices</b>   |     | 18. Proper reheating procedures for hot holding  | N/O    |
| 5. Proper eating, tasting, drinking, or tobacco use  | Out | 19. Proper cooling time & temperatures   | N/O    |
| 6. No discharge from eyes, nose, & mouth   | In  | 20. Proper hot holding temperatures  | In     |
| <b>Preventing Contamination by Hands</b>   |     | 21. Proper cold holding temperatures   | In     |
| 7. Hands clean & properly washed   | Out | 22. Proper date marking & disposition  | Out, C |
| 8. No bare hand contact with RTE food or a pre-approved alternate method properly followed       | In  | 23. Time as a public health control: procedures & records  | N/A    |
| 9. Adequate handwashing sinks properly supplied & accessible                                     | Out | <b>Consumer Advisory</b>   |        |
| <b>Approved Source</b>   |     | 24. Consumer advisory provided for raw / undercooked foods   | N/A    |
| 10. Food obtained from approved source   | In  | <b>Highly Susceptible Population</b>   |        |
| 11. Food received at proper temperature  | In  | 25. Pasteurized foods used; prohibited foods not offered   | In     |
| 12. Food in good condition, safe, & unadulterated  | Out | <b>Food/Color Additives &amp; Toxic Substances</b>   |        |
| 13. Required records available: shellstock tags, parasite destruction                            | N/A | 26. Food additives: approved & properly used   | N/A    |
|  |     | 27. Toxic substances properly identified, stored & used; held for retail sale, properly stored     | In     |
|  |     | <b>Conformance with Approved Procedures</b>  |        |
|  |     | 28. Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan | N/A    |

**GOOD RETAIL PRACTICES**

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

| Safe Food & Water   |     | Proper Use of Utensils   |     |
|---|-----|--|-----|
| 29. Pasteurized eggs used where required                                    | In  | 42. In-use utensils: properly stored   | In  |
| 30. Water & ice from approved source  | In  | 43. Utensils, equipment & linens: properly stored, dried & handled                     | Out |
| 31. Variance obtained for specialized processing methods                    | In  | 44. Single-use/single-service articles: properly stored & used                         | In  |
| <b>Food Temperature Control</b>   |     | 45. Gloves used properly   | In  |
| 32. Proper cooling methods used; adequate equipment for temperature control | In  | <b>Utensils, Equipment &amp; Vending</b>   |     |
| 33. Plant food properly cooked for hot holding                              | In  | 46. Food & non-food contact surfaces cleanable, properly designed, constructed, & used | Out |
| 34. Approved thawing methods used   | In  | 47. Warewashing facilities: installed, maintained & used; test strips                  | Out |
| 35. Thermometers provided & accurate  | Out | 48. Non-food contact surfaces clean  | Out |
| <b>Food Identification</b>  |     | <b>Physical Facilities</b>   |     |
| 36. Food properly labeled; original container                               | In  | 49. Hot & cold water available; adequate pressure                                      | In  |
| <b>Prevention of Food Contamination</b>                                     |     | 50. Plumbing installed; proper backflow devices  | Out |
| 37. Insects, rodents & animals not present                                  | In  | 51. Sewage & waste water properly disposed   | In  |
| 38. Contamination prevented during food preparation, storage & display      | Out | 52. Toilet facilities: properly constructed, supplied, cleaned                         | In  |
| 39. Personal cleanliness  | Out | 53. Garbage/refuse properly disposed; facilities maintained                            | Out |
| 40. Wiping cloths: properly used & stored                                   | Out | 54. Physical facilities installed, maintained, & clean                                 | In  |
| 41. Washing fruit & vegetables  | In  | 55. Adequate ventilation & lighting; designated areas used                             | In  |

**FOOD EMPLOYEE CERTIFICATION**

| Certified Food Employee                                       |    | Certificate  |    |
|---|----|--|----|
| 56. Certified Food Employee employed; acts as PIC; accessible | In | 57. Certified food manager certificate: valid & properly displayed | In |

| Visit Date | Person In Charge | Person In Charge Signature | Sig. Date | Sanitarian      | Sanitarian Signature | Sig. Date | Time In  | Time Out |
|------------|------------------|----------------------------|-----------|-----------------|----------------------|-----------|----------|----------|
| 6/3/2019   | Dave Horowitz    | <i>[Signature]</i>         | 6/3/2019  | Marie Carbonara | <i>[Signature]</i>   | 6/3/2019  | 11:15 AM | 3:00 PM  |



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**TEMPERATURE OBSERVATIONS**

| Item      | Location       | Temp | Item  | Location      | Temp  | Item  | Location   | Temp |
|-----------|----------------|------|-------|---------------|-------|-------|------------|------|
| Guacamole | Cold-Hold Unit | 40°F | Chili | Hot-Hold Unit | 135°F | Salsa | Bain Marie | 32°F |

**OBSERVATIONS AND CORRECTIVE ACTIONS**

Violations cited in this report must be corrected within the timeframes below

| Item Number | Violation of Code | Comment  | Correct By Date | Repeat Violation |
|-------------|-------------------|--|-----------------|------------------|
| 5.          | 2 - 401.11        | An open employee's beverage container was observed in kitchen area, a food preparation area.   |                 |                  |
| 7.          | 2 - 301.14        | Food Employee observed changing tasks that may have contaminated hands without a proper handwash in-between.   |                 |                  |
| 9.          | 5 - 205.11        | Old food residue, dishes and utensils observed in the handwash sink, indicating uses other than handwashing.   |                 |                  |
| 9.          | 5 - 205.11        | Hand wash sink not cleaned regularly as evident by build up of dirt and food residue.  |                 |                  |
| 12.         | 3 - 101.11        | Cheese, milk, sour cream sauce, refrained beans, slider burgers, and mushrooms-Food observed in the kitchen area, slimy to the touch / spoiled / moldy and is adulterated-discarded on site.                             |                 |                  |
| 12.         | 3 - 101.11        | Food kept in containers with plastic liners that are in poor condition or heavily soiled.  |                 |                  |
| 15.         | 4 - 501.114       | The chlorine concentration in the sanitizing solution of the 3-bay warewash sink was 0 ppm, rather than 50-100 ppm as required.  |                 |                  |
| 22.         | 3 - 501.17        | Milk beyond manufacturers date, discarded on site.-cos   |                 |                  |
| 35.         | 4 - 204.112       | Temperature measuring device for ensuring proper temperature of equipment is not available or readily accessible in all refrigerator equipment.  |                 |                  |
| 38.         | 3 - 305.11        | Observed food stored in front service kitchen area, where is it subject to splash from hand sink.  |                 |                  |
| 38.         | 3 - 305.11        | Observed cooked food stored in a wet and/or unclean area of the facility, kitchen shelves and lettuce holder.  |                 |                  |
| 38.         | 3 - 307.11        | Observed cheese, sauces-food unprotected in open storage area on cook line, which is subject to potential contamination.   |                 |                  |
| 39.         | 2 - 303.11        | Staff with ear buds that are being adjusted during food prep and cooking without proper hand washing in between.   |                 |                  |
| 40.         | 3 - 304.14        | Wiping buckets with no water or sanitizer, filled with used rags.  |                 |                  |
| 43.         | 4 - 904.11        | Clean equipment is being stored above prep area and at risk for contamination.   |                 |                  |
| 46.         | 4 - 202.12        | CIP oven conveyor not being cleaned to prevent build up of grease and dirt and food residue.   |                 |                  |
| 47.         | 4 - 303.11        | Sanitizer not available at dishwasher, 3 bay in kitchen or bar 3 bay.  |                 |                  |
| 47.         | 4 - 501.14        | Mechanical warewashing equipment observed with build up of filth and food residue and not cleaned before use, and frequently throughout the day.   |                 |                  |
| 47.         | 4 - 301.12 (A-C)  | Ware washing sink does not hold water, including sanitizer.  |                 |                  |
| 48.         | 4 - 601.11(B-C)   | Observed cooking equipment in the cook line area, with encrusted grease and soil accumulation.   |                 |                  |
| 48.         | 4 - 601.11(B-C)   | Observed stainless Steele equipment, in all kitchen areas, with an accumulation of dust, dirt, food residue, debris on non-food contact surfaces.  |                 |                  |
| 48.         | 4 - 602.13        | Floors, Non-food contact surfaces not cleaned at a frequency to preclude accumulation of dirt and soil.  |                 |                  |
| 50.         | 5 - 205.12        | Plumbing system not maintained in good repair - observed pipe leaking greasy fluid under the ice bin.  |                 |                  |
| 50.         | 5 - 205.12        | Plumbing system not maintained in good repair - observed several faucets leaking at the in facility at bar and in kitchen, 3 bay sink drain stop not working properly in order to hold water for washing and sanitizing. |                 |                  |
| 53.         | 5 - 501.111       | Trash receptacles used inside the food facility extremely soiled, dirty, and sticky.   |                 |                  |



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**PUBLISHED COMMENTS**

Report has been reviewed with the person in charge. Mechanical dishwasher sanitizer concentration, cleaning of the equipment and hand sinks and labeling violations have been corrected while on site.

All other violations should be corrected within 3 days, unless a correct-by-date is specifically documented within the violation. Please correct all other violations by Thursday 6/6/19.

Violations not corrected by first follow up inspection may result in additional fines or fees or closure of facility.

The compliance status of this facility and a copy of this inspection report will be posted on the PA Department of Agriculture website.