

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
CHILIS GRILL & BAR	REGULAR	2018-07-11	No	5-202.12	Hand washing facility not properly equipped/installed with hot water of at least 100 F.	N
				3-101.11	Food is adulterated, not safe or honestly presented.	C
				4-302.12.(A)	Inadequate number of food temperature measuring devices provided.	N
				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N
				6-501.14.(A)	Ventilation not clean.	N
CHILIS GRILL & BAR	REGULAR	2022-07-19	No	6-301.14	Hand wash signage not provided for employee hand sink or lavatory.	N
				4-204.112.(B). (C)	Cold or hot holding not equipped with integral or permanently fixed temperature measuring device.	N
				3-305.11	Food not protected from contamination during storage.	N
				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N
				6-501.12	The physical facilities are not clean.	N
				6-202.12	Ventilation may cause food contamination.	N
				6-501.14.(A)	Ventilation not clean.	N