



## RETAIL FOOD ESTABLISHMENT INSPECTION REPORT

**Facility Name:** CHILI THAI  
**Address:** 1215 MAIN ST  
 WINDSOR, CO 80550  
**Phone:** (970) 686-9168  
**Inspection Date:** November 17, 2022  
**Owner:** CHILI THAI INC  
**Inspection Type:** REGULAR INSPECTION

| POINTS  | VIOLATION   | VIOLATION ID |
|---------|---|--------------|
| 20 pts. | <b>Proper cooling time and temperature</b><br>Comment: <b>(Corrected)</b> A large tub of cooked wontons were stored covered in the walk in cooler and measured 47F. Per employee, the wontons were cooked approximately 3 hours prior. No temperature change was noted 30 minutes later. Significant condensation was found on the lid. Cooked foods shall be cooled from 135 degrees F to 41 degrees F within 6 hours, provided that the food is cooled from 135 degrees F to 70 degrees F within the first 2 hours. The employee removed the cover and placed them in the walk in freezer for rapid cooling. Violation corrected on site.             | 20           |
| 20 pts. | <b>Proper cold holding temperatures</b><br>Comment: <b>(Corrected)</b> A large pan of cooked chicken was stocked well above the fill line of the top stock cooler and measured 48F. Per employee the chicken was cooked and cooled the day prior and was taken from the functioning walk in cooler approximately 2 hours prior. The chicken was not time tagged. Foods requiring temperature control shall be kept cold at 41 F or below. The employee relocated the chicken to the walk in cooler for rapid cooling. Violation corrected on site.  | 22           |
| 10 pts. | <b>Proper hot holding temperatures</b><br>Comment: <b>(Corrected)</b> A large bowl of ready to eat chicken and cooked vegetables and a large tub of egg rolls and cheese wontons were stored under a heat lamp and consistently measured 124F-130F. Per employee the aforementioned foods had been there for approximately 2 hours after they were fully cooked. Foods requiring temperature control shall be held hot at 135 F or above. An employee time tagged the hot foods with a 4 hour disposal time with approximately 2 hours remaining. Violation corrected on site.  | 21           |
| 10 pts. | <b>Proper cooling methods used; adequate equipment for temperature control</b><br>Comment: The facility was using a speed rack stored at room temperature to cool fried chicken. The chicken was not meeting appropriate cooling parameters. Time/temperature control for safety (TCS) foods shall be cooled using one or more of the following methods: under refrigeration in shallow uncovered pans, stirring while in an ice bath, use of an ice wand, adding ice as an ingredient, or a combination of methods to facilitate rapid cooling. The employee relocated each tray to the walk in cooler for rapid cooling. Violation corrected on site. | 33           |

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|---------------|--|-----------|
| <b>0 pts.</b> | <b>Proper eating, tasting, drinking, or tobacco use</b><br>Comment: <b>(Corrected)</b> Multiple employee foods in the walk in cooler were stored on a wire shelf directly above ready to eat foods intended for customer consumption. An employee may drink from a clean, closed beverage container if it does not contaminate employee's hands and it is stored to prevent contamination of food, equipment and single service articles. A manager relocated all of the employee foods to a designated area below and away from food intended for customers. Violation corrected on site. | <b>06</b> |
| <b>0 pts.</b> | <b>Adequate handwashing sinks properly supplied and accessible</b><br>Comment: No hot water was available at one of the restroom hand sinks. Sinks shall be supplied with hot and cold running water under pressure at all times. Correct immediately.   | <b>10</b> |