

Food Establishment Inspection Report

Score: 90.5

Establishment Name: CHILI'S #462

Establishment ID: 3034010918

Location Address: 100 STRATFORD COMMONS CT

City: WINSTON SALEM State: North Carolina

Zip: 27103 County: 34 Forsyth

Permittee: BRINKER INTERNATIONAL, INC.

Telephone: (336) 760-1500

☒ Inspection ☐ Re-Inspection

Wastewater System:

☒ Municipal/Community ☐ On-Site System

Water Supply:

☒ Municipal/Community ☐ On-Site Supply

Date: 01/23/2023 Status Code: A

Time In: 10:45 AM Time Out: 2:00 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 3

No. of Repeat Risk Factor/Intervention Violations: 2

Foodborne Illness Risk Factors and Public Health Interventions

Risk factors: Contributing factors that increase the chance of developing foodborne illness.

Public Health Interventions: Control measures to prevent foodborne illness or injury

Compliance Status		OUT	CDI	R	VR
Supervision .2652					
1	<input checked="" type="checkbox"/> OUT/N/A	PIC Present, demonstrates knowledge, & performs duties	1	0	
2	<input checked="" type="checkbox"/> OUT/N/A	Certified Food Protection Manager	1	0	
Employee Health .2652					
3	<input checked="" type="checkbox"/> OUT	Management, food & conditional employee; knowledge, responsibilities & reporting	2	1	0
4	<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction & exclusion	3	1.5	0
5	<input checked="" type="checkbox"/> OUT	Procedures for responding to vomiting & diarrheal events	1	0.5	0
Good Hygienic Practices .2652, .2653					
6	<input checked="" type="checkbox"/> OUT	Proper eating, tasting, drinking or tobacco use	1	0.5	0
7	<input checked="" type="checkbox"/> OUT	No discharge from eyes, nose, and mouth	1	0.5	0
Preventing Contamination by Hands .2652, .2653, .2655, .2656					
8	<input checked="" type="checkbox"/> OUT	Hands clean & properly washed	4	2	0
9	<input checked="" type="checkbox"/> OUT/N/A/N/O	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	4	2	0
10	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT/N/A	Handwashing sinks supplied & accessible	2	X	0 X X
Approved Source .2653, .2655					
11	<input checked="" type="checkbox"/> OUT	Food obtained from approved source	2	1	0
12	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food received at proper temperature	2	1	0
13	<input checked="" type="checkbox"/> OUT	Food in good condition, safe & unadulterated	2	1	0
14	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O	Required records available: shellstock tags, parasite destruction	2	1	0
Protection from Contamination .2653, .2654					
15	<input checked="" type="checkbox"/> OUT/N/A/N/O	Food separated & protected	3	1.5	0
16	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Food-contact surfaces: cleaned & sanitized	X	1.5	0 X X
17	<input checked="" type="checkbox"/> OUT	Proper disposition of returned, previously served, reconditioned & unsafe food	2	1	0
Potentially Hazardous Food Time/Temperature .2653					
18	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper cooking time & temperatures	3	1.5	0
19	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper reheating procedures for hot holding	3	1.5	0
20	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper cooling time & temperatures	3	1.5	0
21	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper hot holding temperatures	3	1.5	0
22	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper cold holding temperatures	3	1.5	0
23	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT/N/A/N/O	Proper date marking & disposition	3	1.5	X X
24	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O	Time as a Public Health Control; procedures & records	3	1.5	0
Consumer Advisory .2653					
25	<input checked="" type="checkbox"/> OUT/N/A	Consumer advisory provided for raw/undercooked foods	1	0.5	0
Highly Susceptible Populations .2653					
26	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Pasteurized foods used; prohibited foods not offered	3	1.5	0
Chemical .2653, .2657					
27	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food additives: approved & properly used	1	0.5	0
28	<input checked="" type="checkbox"/> OUT/N/A	Toxic substances properly identified stored & used	2	1	0
Conformance with Approved Procedures .2653, .2654, .2658					
29	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan	2	1	0

Good Retail Practices

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

Compliance Status		OUT	CDI	R	VR
Safe Food and Water .2653, .2655, .2658					
30	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Pasteurized eggs used where required	1	0.5	0
31	<input checked="" type="checkbox"/> OUT	Water and ice from approved source	2	1	0
32	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Variance obtained for specialized processing methods	2	1	0
Food Temperature Control .2653, .2654					
33	<input checked="" type="checkbox"/> OUT	Proper cooling methods used; adequate equipment for temperature control	1	0.5	0
34	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O	Plant food properly cooked for hot holding	1	0.5	0
35	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O	Approved thawing methods used	1	0.5	0
36	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Thermometers provided & accurate	1	0.5	X
Food Identification .2653					
37	<input checked="" type="checkbox"/> OUT	Food properly labeled: original container	2	1	0
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657					
38	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Insects & rodents not present; no unauthorized animals	2	X	0 X
39	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Contamination prevented during food preparation, storage & display	2	1	X
40	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Personal cleanliness	1	0.5	0 X
41	<input checked="" type="checkbox"/> OUT	Wiping cloths: properly used & stored	1	0.5	0
42	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Washing fruits & vegetables	1	0.5	0
Proper Use of Utensils .2653, .2654					
43	<input checked="" type="checkbox"/> OUT	In-use utensils: properly stored	1	0.5	0
44	<input checked="" type="checkbox"/> OUT	Utensils, equipment & linens: properly stored, dried & handled	1	0.5	0
45	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Single-use & single-service articles: properly stored & used	1	0.5	0 X
46	<input checked="" type="checkbox"/> OUT	Gloves used properly	1	0.5	0
Utensils and Equipment .2653, .2654, .2663					
47	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	X	0.5	0 X
48	<input checked="" type="checkbox"/> OUT	Warewashing facilities: installed, maintained & used; test strips	1	0.5	0
49	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Non-food contact surfaces clean	X	0.5	0 X
Physical Facilities .2654, .2655, .2656					
50	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Hot & cold water available; adequate pressure	1	0.5	0
51	<input checked="" type="checkbox"/> OUT	Plumbing installed; proper backflow devices	2	1	0
52	<input checked="" type="checkbox"/> OUT	Sewage & wastewater properly disposed	2	1	0
53	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0
54	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Garbage & refuse properly disposed; facilities maintained	1	0.5	0 X
55	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Physical facilities installed, maintained & clean	1	0.5	0 X
56	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Meets ventilation & lighting requirements; designated areas used	1	0.5	0 X
TOTAL DEDUCTIONS:					9.5



Comment Addendum to Food Establishment Inspection Report

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☒ Inspection ☐ Re-Inspection Date: 01/23/2023

Comment Addendum Attached? ☒ Status Code: A

Water sample taken? ☐ Yes ☒ No Category #: IV

Email 1: C00462@CHILIS.COM

Email 2: _____

Email 3: _____

Temperature Observations

Effective January 1, 2019 Cold Holding is now 41 degrees or less


Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Diced Tomatoes	Salad Station	36	Ribs	Walkin	35			
Pico De Gallo	Salad Station	36	Grilled Chicken	Walkin	36			
Shred Lettuce	Fresh Spec Station	41	Fries	Reheat	208			
Slaw	Fresh Spec Station	38	Fried Chicken	Final	201			
Diced Chicken	Fresh Spec Station	39	Quat Sani	Bucket	300			
Meatballs	Reheat	198	Hot Water	Three-Comp	125			
Rice	Hot Hold	163	Hot Water	Dish Machine	160			
Beans	Hot Hold	171	Soup	Hot Hold	163			
Pasta Noodles	Zone 2	40						
Sautee Onion	Zone 2	37						
Ribs	Drawer Cooler	41						
Baked Chicken	Final	203						
Ranch	Fry Zone	40						
Mashed Potatoes	Hot Hold	176						
Brisket	Grill Make Unit	39						
Slaw	Grill Make Unit	40						
Shrimp	Final	177						
Chicken	Cooling	70						
Chicken	Cooling	47						
Burger	Final	173						


First
Person in Charge (Print & Sign): Donovan

First
Regulatory Authority (Print & Sign): Ebonie

Last
Quick

Last
Wilborn





REHS ID: 3122 - Wilborn, Ebonie

REHS Contact Phone Number: (336) 462-7678

Verification Required Date: _____

Authorize final report to
be received via Email: _____



North Carolina Department of Health & Human Services

Page 1 of _____

• Division of Public Health • Environmental Health Section
DHHS is an equal opportunity employer.
Food Establishment Inspection Report, 10/2021

• Food Protection Program



Comment Addendum to Inspection Report

Establishment Name: CHILI'S #462

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Date: 01/23/2023 **Time In:** 10:45 AM **Time Out:** 2:00 PM

Certifications

Name	Certificate #	Type	Issue Date	Expiration Date
Judy Kyre	22273885	Food Service	06/19/2022	06/19/2027

Observations and Corrective Actions

Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 of the food code.

- 10 6-301.12 Hand Drying Provision (Pf) REPEAT Hand sink on cookline out of paper towels. Provide paper towels or approved alternative for hand drying at each hand sink. CDI Paper towels replaced.
- 5-205.11 Using a Handwashing Sink - Operation and Maintenance (Pf) Tool used to unclog oil machine stored inside basin of hand sink. Maintain access to hand sinks. Hand sinks may only be used for handwashing. CDI Tool removed.
- 16 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils (P) REPEAT The following were found soiled throughout the kitchen: a plate on the cookline, three knives, four plates under the warmer, two containers on the clean dish shelf and one fork. Equipment, food contact surfaces and utensils shall be clean to sight and touch. CDI Taken to dish to be washed.
- 23 3-501.17 Ready-To-Eat Time / Temperature Control for Safety Food, Date Marking (Pf) Marinara sauce found inside reach-in cooler did not have a prep date. Opened milk inside walk-in did not have a date present. Sautee onions in make unit did not have a prep date. Date mark all TCS foods that are ready-to-eat once opened or prepared and held more than 24hrs. CDI Dates added, marinara sauce voluntarily discarded.
- 36 4-204.112 Temperature Measuring Devices - Functionality (C) No thermometer present inside low reach-in coolers along cookline. Provide and position correctly an air thermometer in cold/hot holding equipment.
- 38 6-202.13 Insect Control Devices, Design and Installation (C) REPEAT Ecolab insect control device above drainboard at produce sink. Insect control devices shall be installed so that the devices are not located over a food preparation area; and dead insects and insect fragments are prevented from being impelled onto or falling on exposed food; clean equipment, utensils, and linens; and unwrapped single-service and single-use article.
- 6-202.15 Outer Openings, Protected (C) Back door frame damaged at the bottom. Repair small crack in lower corner of door where light is coming through. Protect outer openings of establishment from insect or rodent entry.
- 6-501.112 Removing Dead or Trapped Birds, Insects, Rodents and other Pests (C) Several light fixtures have dead bugs present. Dead insects, rodents, and other pests shall be removed from control devices and the premises at a frequency that prevents their accumulation, decomposition, or the attraction of pests.
- 39 3-305.11 Food Storage - Preventing Contamination from the Premises (C) Dish rack is stored on floor inside walk-in freezer to hold shrimp and salmon. Store food in a clean, dry location, not exposed to contamination. Keep at least 6 inches above the floor.
- 40 2-402.11 Effectiveness - Hair Restraints (C) REPEAT Employee working food needs beard guard. Servers working with food need hair protection. Use head coverings, beard guards and clothing to restrain body hair from contacting exposed food, equipment, and utensils.
- 2-304.11 Clean Condition - Outer Clothing (C) Employee working on cookline wearing an oversized sweater and its covered in pet hair. Food employees shall wear clean outer clothing to prevent contamination of food, equipment, utensils, linens, and single service.
- 2-303.11 Prohibition - Jewelry (C) Employee scooping hot hold items such as soup wearing bracelets. Remove jewelry on hands and arms while preparing food. A plain ring, such as a wedding band, is allowed.
- 45 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles - Storing (C) REPEAT Single-service cups uncovered in dispenser. Store single-use and single-service articles to prevent contamination.
- 47 4-501.11 Good Repair and Proper Adjustment-Equipment (C) REPEAT Remove and replace peeling caulk on walls and equipment in walk-in cooler. Smooth welds in the three-comp sink and dish machine sink. Replace missing end caps on shelves in the walk-in. Cap the exposed screw threads under prep/three-comp sink. Speed racks in the walk-in cooler and dry storage wheels are either missing or separating. A few coolers have torn gaskets. Sink stopper at prep sink not working. Drink machines operate with ice lid open. Ice buildup on top surface of upright freezer. Ice buildup around door to walk-in freezer. Flashing next to walk-in door on the inside of cooler is peeling from wall. Equipment shall be maintained in a state of good repair. Equipment components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted.

- 49 4-602.13 Nonfood Contact Surfaces (C) REPEAT Cleaning need inside all Reach-in coolers. Cleaning needed on outside surface of equipment on cookline. Clean tracks and gaskets to all drawer coolers. Clean top surface and handles of microwaves. Clean handle and inside of sprayer at dish machine. Clean surface where customer plates are placed and kept warm. Clean buildup on catch tray to oven. Non-food contact surfaces of equipment shall be cleaned at frequency to prevent accumulation of soil residue.
- 54 5-501.113 Covering Receptacles (C) REPEAT Dumpster lids left open. Keep dumpster and other outside waste handling containers for refuse, recyclables, and returnables covered with tight-fitting lids or doors.
- 55 6-501.12 Cleaning, Frequency and Restrictions (C) REPEAT Cleaning on walls throughout kitchen; floors under equipment; ceiling where dust is accumulating (around vents). All physical facilities shall be maintained in good repair and shall be cleaned as often as necessary to keep them clean and by methods that prevent contamination of food products.
- 6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods (C) REPEAT Floor needs to be regrouted. Replace cracked ceiling tile above dry storage. Replace broken baseboard tile next to dry storage room and at beverage station. Floors, walls, and ceilings including the attachments such as soap and towel dispensers; light fixtures; and heat/ac vents shall be maintained in good repair.
- 56 6-501.110 Using Dressing Rooms and Lockers (C) REPEAT Employee lip gloss stored in utensil holder. Employee drink stored on shelf with dry goods. Employee phone on make unit. Lockers or other suitable facilities shall be provided for the orderly storage of employees' clothing and other possessions.
- 6-303.11 Intensity - Lighting (C) Lighting in ladies restroom above toilets currently 5FC. Increase to at least 20FC.