Food Establishment Inspection Report

Score: 94.5

Establishment Name: CHILIS GRILL AND BAR (ITS JUST WINGS) **Establishment ID:** 3034011609

Location Address: 348 E HANES MILL ROAD
City: WINSTON SALEM   State: North Carolina
Zip: 27105   County: 34 Forsyth
Permittee: BRINKER INTERNATIONAL INC
Telephone: (336) 377-2310

☒ Inspection   ○ Re-Inspection   ○ Educational Visit

Wastewater System:
☒ Municipal/Community   ○ On-Site System

Water Supply:
☒ Municipal/Community   ○ On-Site Supply

Date: 04/12/2024   Status Code: A
Time In: 10:15 AM   Time Out: 12:15 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	☒ OUT N/A	PIC Present, demonstrates knowledge, & performs duties	1	0		
2	☒ OUT N/A	Certified Food Protection Manager	1	0		
	Employee Health .2652					
3	☒ OUT	Management, food & conditional employee; knowledge, responsibilities & reporting	2 1	0		
4	☒ OUT	Proper use of reporting, restriction & exclusion	3 1.5	0		
5	☒ OUT	Procedures for responding to vomiting & diarrheal events	1 0.5	0		
	Good Hygienic Practices .2652, .2653					
6	☒ OUT	Proper eating, tasting, drinking or tobacco use	1 0.5	0		
7	☒ OUT	No discharge from eyes, nose, and mouth	1 0.5	0		
	Preventing Contamination by Hands .2652, .2653, .2655, .2656					
8	☒ OUT	Hands clean & properly washed	4 2	0		
9	☒ OUT N/A N/O	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	4 2	0		
10	☒ OUT N/A	Handwashing sinks supplied & accessible	2 1	0		
	Approved Source .2653, .2655					
11	☒ OUT	Food obtained from approved source	2 1	0		
12	IN OUT	N/O Food received at proper temperature	2 1	0		
13	☒ OUT	Food in good condition, safe & unadulterated	2 1	0		
14	IN OUT N/A N/O	Required records available: shellstock tags, parasite destruction	2 1	0		
	Protection from Contamination .2653, .2654					
15	☒ OUT N/A N/O	Food separated & protected	3 1.5	0		
16	IN OUT	Food-contact surfaces: cleaned & sanitized	X 1.5	0	X	X
17	☒ OUT	Proper disposition of returned, previously served, reconditioned & unsafe food	2 1	0		
	Potentially Hazardous Food Time/Temperature .2653					
18	☒ OUT N/A N/O	Proper cooking time & temperatures	3 1.5	0		
19	IN OUT N/A N/O	Proper reheating procedures for hot holding	3 1.5	X	X	
20	☒ OUT N/A N/O	Proper cooling time & temperatures	3 1.5	0		
21	IN OUT N/A N/O	Proper hot holding temperatures	3 X	0	X	X
22	☒ OUT N/A N/O	Proper cold holding temperatures	3 1.5	0		
23	☒ OUT N/A N/O	Proper date marking & disposition	3 1.5	0		
24	IN OUT N/A N/O	Time as a Public Health Control; procedures & records	3 1.5	0		
	Consumer Advisory .2653					
25	☒ OUT N/A	Consumer advisory provided for raw/undercooked foods	1 0.5	0		
	Highly Susceptible Populations .2653					
26	IN OUT N/A	Pasteurized foods used; prohibited foods not offered	3 1.5	0		
	Chemical .2653, .2657					
27	IN OUT N/A	Food additives: approved & properly used	1 0.5	0		
28	☒ OUT N/A	Toxic substances properly identified stored & used	2 1	0		
	Conformance with Approved Procedures .2653, .2654, .2658					
29	IN OUT 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	IN OUT N/A	Pasteurized eggs used where required	1 0.5	0		
31	☒ OUT	Water and ice from approved source	2 1	0		
32	IN OUT N/A	Variance obtained for specialized processing methods	2 1	0		
	Food Temperature Control .2653, .2654					
33	IN OUT	Proper cooling methods used; adequate equipment for temperature control	1 0.5	X	X	
34	IN OUT N/A N/O	Plant food properly cooked for hot holding	1 0.5	0		
35	IN OUT N/A N/O	Approved thawing methods used	1 0.5	0		
36	☒ OUT	Thermometers provided & accurate	1 0.5	0		
	Food Identification .2653					
37	☒ OUT	Food properly labeled: original container	2 1	0		
	Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657					
38	☒ OUT	Insects & rodents not present; no unauthorized animals	2 1	0		
39	☒ OUT	Contamination prevented during food preparation, storage & display	2 1	0		
40	☒ OUT	Personal cleanliness	1 0.5	0		
41	☒ OUT	Wiping cloths: properly used & stored	1 0.5	0		
42	☒ OUT N/A	Washing fruits & vegetables	1 0.5	0		
	Proper Use of Utensils .2653, .2654					
43	☒ OUT	In-use utensils: properly stored	1 0.5	0		
44	☒ OUT	Utensils, equipment & linens: properly stored, dried & handled	1 0.5	0		
45	☒ OUT	Single-use & single-service articles: properly stored & used	1 0.5	0		
46	☒ OUT	Gloves used properly	1 0.5	0		
	Utensils and Equipment .2653, .2654, .2663					
47	☒ OUT	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1 0.5	0		
48	☒ OUT	Warewashing facilities: installed, maintained & used; test strips	1 0.5	0		
49	IN OUT	Non-food contact surfaces clean	1 X	0		X
	Physical Facilities .2654, .2655, .2656					
50	☒ OUT N/A	Hot & cold water available; adequate pressure	1 0.5	0		
51	☒ OUT	Plumbing installed; proper backflow devices	2 1	0		
52	☒ OUT	Sewage & wastewater properly disposed	2 1	0		
53	☒ OUT N/A	Toilet facilities: properly constructed, supplied & cleaned	1 0.5	0		
54	☒ OUT	Garbage & refuse properly disposed; facilities maintained	1 0.5	0		
55	IN OUT	Physical facilities installed, maintained & clean	1 X	0		X
56	☒ OUT	Meets ventilation & lighting requirements; designated areas used	1 0.5	0		

TOTAL DEDUCTIONS: 5.5

Comment Addendum to Food Establishment Inspection Report

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County: 34 Forsyth   Zip: 27105

Wastewater System: [X] Municipal/Community   [ ] On-Site System

Water Supply: [X] Municipal/Community   [ ] On-Site System

Permittee: BRINKER INTERNATIONAL INC

Telephone: (336) 377-2310

Establishment ID: 3034011609

[X] Inspection   [ ] Re-Inspection   Date: 04/12/2024

[ ] Educational Visit

Comment Addendum Attached? [X]

Email 1: c01023@chilis.com

Email 2:

Email 3:

Status Code: A

Category #: IV

Temperature Observations

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
chicken/final cook	180	pico/sandwich cooler	47		
steak/final cook	177	salsa/sandwich cooler	39		
mashed potato/hot hold	125	lettuce/sandwich cooler	40		
mashed potato/reheat	171	pico/sandwich cooler 2	38		
alfredo/hot hold	175	tomato/sandwich cooler 2	37		
black beans/hot hold	180	penne/sandwich cooler 2	40		
rice/hot hold	159	lettuce/sandwich cooler 2	39		
mac and cheese/hot hold	149	chicken/sandwich cooler 3	36		
corn/hot hold	144	corn/sandwich cooler 3	36		
marinara/reheating	74	pico/sandwich cooler 3	38		
marinara/reheat	168	salsa/wait station cooler	40		
ribs/walk-in cooler	39	sausage/small sandwich cooler	39		
rice/cooling (since 10:45AM, @11:15AM)	85	marinara/sandwich cooler 4	56		
chicken wings/cooling (since 10:45AM, @11:15AM)	95	cheese/sandwich cooler 4	38		
rice/cooling (since 10:45AM, @12:15PM)	59				
chicken wings/cooling (since 10:45AM, @12:15PM)	55				
corn/walk-in cooler	39				
cooked vegetables/walk-in cooler	40				
rice/walk-in cooler	40				
salsa/walk-in cooler	40				

Person in Charge (Print & Sign):   First: Liz   Last: Bouldin

Regulatory Authority (Print & Sign):   First: Andrew   Last: Lee

REHS ID: 2544 - Lee, Andrew

REHS Contact Phone Number:

Verification Dates: Priority: Priority Foundation: Core:

Authorize final report to be received via Email:

North Carolina Department of Health & Human Services   ● Division of Public Health   ● Environmental Health Section   ● Food Protection Program
DHHS is an equal opportunity employer.
Page 2 of _____   Food Establishment Inspection Report, 12/2023

Comment Addendum to Inspection Report

Establishment Name: CHILIS GRILL AND BAR (ITS JUST WINGS)   **Establishment ID:** 3034011609

Date: 04/12/2024 **Time In:** 10:15 AM **Time Out:** 12:15 PM

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.

16 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (Pf) Plates, containers, pans and pan lids found with visible food/grease residue on them and were stored as clean. Food-contact surfaces of equipment and utensils shall be cleaned to sight and touch. CDI - Dishes taken to dish machine to be washed again. REPEAT

19 3-403.11 Reheating for Hot Holding (P) Marinara measured 74F and was reheating in hot holding unit. Use equipment that is designed for reheating. CDI - Cook removed marinara and reheated it to above 165F in microwave. 0 pts.

21 3-501.16 (A) (1) Time / Temperature Control for Safety Food, Hot and Cold Holding (P) Mashed potatoes (125-138F) and queso (124-145F) were below 135F in hot holding. TCS foods in hot holding shall measure at least 135F. CDI - Cook reheated both items to above 165F. REPEAT

33 3-501.15 Cooling Methods (Pf) Marinara measured 56F in sandwich cooler on line. PIC stated employee opened room temperature bag an hour ago and placed the pan of marinara in cooler after preparation. Also, pico measured 47F in sandwich cooler on line. Cook stated it was prepared 1 hour ago. Use walk-in cooler to cool TCS foods that are above 41F after preparation. CDI - PIC moved items to walk-in cooler to cool. 0 pts.

49 4-602.13 Nonfood Contact Surfaces (C) Clean low shelves on cook line and interiors of microwaves. Clean partitions in walk-in cooler as mold is beginning to grow. Clean these areas more frequently. REPEAT

55 6-501.12 Cleaning, Frequency and Restrictions (C) Clean floors throughout more frequently. Buildup on floors, especially underneath and behind equipment. REPEAT