

Food Establishment Inspection Report

Score: 94

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: 11/22/2022 Status Code: A

Time In: 10:35 AM Time Out: 1:55 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 5

No. of Repeat Risk Factor/Intervention Violations: 1

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"/> IN <input checked="" type="checkbox"/> OUT	Proper eating, tasting, drinking or tobacco use	1	0.5	<input checked="" type="checkbox"/>
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	1	<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
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"/>	Food received at proper temperature	2	1	0
13	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Food in good condition, safe & unadulterated	2	1	<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
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"/> IN <input checked="" type="checkbox"/> OUT/N/A/N/O	Food separated & protected	3	<input checked="" type="checkbox"/> 0	<input checked="" type="checkbox"/>
16	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Food-contact surfaces: cleaned & sanitized	3	<input checked="" type="checkbox"/> 0	<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
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"/> OUT/N/A/N/O	Proper date marking & disposition	3	1.5	0
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"/>	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"/>	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"/>	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"/>	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"/>	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"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/>	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"/> OUT	Thermometers provided & accurate	1	0.5	0
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	<input checked="" type="checkbox"/> 0	
39	<input checked="" type="checkbox"/> OUT	Contamination prevented during food preparation, storage & display	2	1	0
40	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Personal cleanliness	1	0.5	<input checked="" type="checkbox"/>
41	<input checked="" type="checkbox"/> OUT	Wiping cloths: properly used & stored	1	0.5	0
42	<input checked="" type="checkbox"/> OUT/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	<input checked="" type="checkbox"/>
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	<input checked="" type="checkbox"/> 0.5	0	<input checked="" type="checkbox"/>
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	1	<input checked="" type="checkbox"/> 0	<input checked="" type="checkbox"/>
Physical Facilities .2654, .2655, .2656					
50	<input checked="" type="checkbox"/> OUT/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/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	<input checked="" type="checkbox"/>
55	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Physical facilities installed, maintained & clean	1	<input checked="" type="checkbox"/> 0	<input checked="" type="checkbox"/>
56	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Meets ventilation & lighting requirements; designated areas used	1	0.5	<input checked="" type="checkbox"/>
TOTAL DEDUCTIONS:					6



Comment Addendum to Food Establishment Inspection Report

Establishment Name: CHILI'S #462

Location Address: 100 STRATFORD COMMONS CT

City: WINSTON SALEM State: NC

County: 34 Forsyth Zip: 27103

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

Water Supply: ☒ Municipal/Community ☐ On-Site System

Permittee: BRINKER INTERNATIONAL, INC.

Telephone: (336) 760-1500

Establishment ID: 3034010918

☒ Inspection ☐ Re-Inspection Date: 11/22/2022

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
Rice	Walkin	41	Slaw	Zone 3 Make Unit	39			
Ribs	Walkin	36	Diced Chicken	Zone 3 Make Unit	41			
Chocolate Milk	Server Cooler	41	Lettuce	Salad Cooler	41			
Hot Water	Dish Machine	161	Chicken Nuggets	Final	195			
Quat Sani	Bucket	300	Burger	Final	165			
Baked Potato Soup	Reheat	166	Brisket	Grill Make Unit	38			
Tender	Final	192	Hot Water	Produce Sink	145			
Noodles	Cooling	49						
Noodles	Cooling	41						
Mashed Potato	Hot Hold	178						
Alfredo	Hot Hold	136						
Grill Chicken	Hot Hold	175						
Shred Lettuce	Zone 1 Make Unit	39						
Homemade Ranch	Zone 1 Make Unit	40						
Slice Tomato	Zone 1 Make Unit	37						
Pico	Zone 2 Make Unit	37						
Slice Tomato	Zone 2 Make Unit	37						
Pasta	Zone 2 Make Unit	38						
Black Beans	Hot Hold	174						
Ambient	Its Just Wings Cooler	34						

First

Person in Charge (Print & Sign): Matthew

First

Regulatory Authority (Print & Sign): Ebonie


Last

Conover

Last

Wilborn





REHS ID: 3122 - Wilborn, Ebonie

REHS Contact Phone Number: _____

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

Establishment ID: 3034010918

Date: 11/22/2022 **Time In:** 10:35 AM **Time Out:** 1:55 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.

- 6 2-401.11 Eating, Drinking, or Using Tobacco (C) Employee drink on cutting board on cookline and on drainboard to produce sink. Employees shall eat, drink, or use any form of tobacco only in designated area to prevent cross contamination.
- 10 6-301.12 Hand Drying Provision (Pf) Hand sink on cookline is out of paper towels. Provide paper towels or approved alternative for hand drying at each hand sink. CDI Paper towels replaced
- 13 3-202.15 Package Integrity (Pf) One dented can found on shelf in dry storage. Food packaging has be in good condition, intact and protect the food inside. CDI Person in charge removed can.
- 15 3-302.11 Packaged and Unpackaged Food - Separation, Packaging, and Segregation (P) Raw chicken that was removed from its package was stored above an opened pie box. Food shall be protected from cross contamination by separation during storage, preparation, holding, and display. CDI Chicken moved to bottom shelf.
- 16 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils (P) REPEAT A few of containers on clean dish rack with sticker label present. A few metal container/bowls on clean dish rack with soil debris. Equipment, food contact surfaces and utensils shall be clean to sight and touch. CDI Person in charge had someone go thru and remove soiled dishes.
- 38 6-202.13 Insect Control Devices, Design and Installation (C) Ecolab insect control device above drainboard at produce sink where employee was making Guacamole. 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.
- 40 2-402.11 Effectiveness - Hair Restraints (C) 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.
- 45 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles - Storing (C) 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. The tips of the shelves in the reach-in cooler are rusting. Replace missing end caps on shelves in the walk-in, under drainboard at dish machine and dry storage. Cap the exposed screw threads under prep/three-comp sink. Reattach hanging component under drainboard to three-comp. Speed racks in the walk-in cooler and dry storage wheels are either missing or separating. Grill cooler drawer top has torn gasket. Sink stopper at three-comp and prep sink not working. Produce sink has a crack that needs to be welded. Equipment shall be maintained in a state of good repair.
- 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. Cleaning needed on shelves in walk-in cooler. Clean tracks and gaskets to all drawer coolers. Clean top surface of microwaves. Clean handle and inside of sprayer at dish machine. Clean prep counter holding grill. Non-food contact surfaces of equipment shall be cleaned at frequency to prevent accumulation of soil residue.
- 54 5-501.113 Covering Receptacles (C) One dumpster door left opened. 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) RegROUT floor where low. Plug holes in wall where old equipment may have been mounted (dish, restroom). Replace missing wall tile in men's restroom. Replace missing floor drain cover on cook line. Repair broken tile beside oven. Recaulk back prep sink to wall. Remove and replace peeling caulk on baseboard tile next to walk-in door. 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) Employee personal items beside make unit in front of bun machine. Employee phone on make unit. Lockers or other suitable facilities shall be provided for the orderly storage of employees' clothing and other possessions.