

Food Establishment Inspection Report

Score: 86

Establishment Name: CHILIS GRILL AND BAR

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

Wastewater System:

☒ Municipal/Community ☐ On-Site System

Water Supply:

☒ Municipal/Community ☐ On-Site Supply

Date: 06/27/2022 Status Code: A

Time In: 10:15 AM Time Out: 3:45 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 5

No. of Repeat Risk Factor/Intervention Violations: 3

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 OUT	Proper eating, tasting, drinking or tobacco use	1	0	X X
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"/> OUT/N/A	Handwashing sinks supplied & accessible	2	1	0
Approved Source .2653, .2655					
11	<input checked="" type="checkbox"/> OUT	Food obtained from approved source	2	1	0
12	<input checked="" type="checkbox"/> IN OUT	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 OUT	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 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"/> IN OUT/N/A/N/O	Proper cooking time & temperatures	3	1.5	0
19	<input checked="" type="checkbox"/> IN OUT/N/A/N/O	Proper reheating procedures for hot holding	3	1.5	0
20	<input checked="" type="checkbox"/> IN OUT/N/A/N/O	Proper cooling time & temperatures	3	1.5	0
21	<input checked="" type="checkbox"/> IN OUT/N/A/N/O	Proper hot holding temperatures	3	1.5	0
22	<input checked="" type="checkbox"/> IN OUT/N/A/N/O	Proper cold holding temperatures	3	0	X
23	<input checked="" type="checkbox"/> IN OUT/N/A/N/O	Proper date marking & disposition	X	1.5	0 X X
24	<input checked="" type="checkbox"/> IN OUT	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 OUT	Pasteurized foods used; prohibited foods not offered	3	1.5	0
Chemical .2653, .2657					
27	<input checked="" type="checkbox"/> IN OUT	Food additives: approved & properly used	1	0.5	0
28	<input checked="" type="checkbox"/> IN OUT/N/A	Toxic substances properly identified stored & used	2	X	0 X
Conformance with Approved Procedures .2653, .2654, .2658					
29	<input checked="" type="checkbox"/> IN OUT	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 OUT	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 OUT	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 OUT	Plant food properly cooked for hot holding	1	0.5	0
35	<input checked="" type="checkbox"/> OUT	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"/> OUT	Insects & rodents not present; no unauthorized animals	2	1	0
39	<input checked="" type="checkbox"/> IN OUT	Contamination prevented during food preparation, storage & display	2	X	0 X
40	<input checked="" type="checkbox"/> OUT	Personal cleanliness	1	0.5	0
41	<input checked="" type="checkbox"/> IN OUT	Wiping cloths: properly used & stored	1	0.5	X
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"/> IN OUT	In-use utensils: properly stored	1	0	0
44	<input checked="" type="checkbox"/> IN OUT	Utensils, equipment & linens: properly stored, dried & handled	X	0.5	0 X
45	<input checked="" type="checkbox"/> IN OUT	Single-use & single-service articles: properly stored & used	1	0.5	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 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 OUT	Non-food contact surfaces clean	1	0	0
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"/> OUT	Garbage & refuse properly disposed; facilities maintained	1	0.5	0
55	<input checked="" type="checkbox"/> IN OUT	Physical facilities installed, maintained & clean	X	0.5	0 X
56	<input checked="" type="checkbox"/> IN OUT	Meets ventilation & lighting requirements; designated areas used	1	0.5	X X
TOTAL DEDUCTIONS:					14



Comment Addendum to Food Establishment Inspection Report

Establishment Name: CHILIS GRILL AND BAR
 Location Address: 348 E HANES MILL ROAD
 City: WINSTON SALEM State: NC
 County: 34 Forsyth Zip: 27105
 Wastewater System: ☒ Municipal/Community ☐ On-Site System
 Water Supply: ☒ Municipal/Community ☐ On-Site System
 Permittee: BRINKER INTERNATIONAL INC
 Telephone: (336) 377-2310

Establishment ID: 3034011609
☒ Inspection ☐ Re-Inspection Date: 06/27/2022
 Comment Addendum Attached? ☒ Status Code: A
 Water sample taken? ☐ Yes ☒ No Category #: IV
 Email 1: c01023@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
pasta	FINAL COOK	198						
romaine lettuce	2 door cooler	41						
ravioli	pasta make unit	39						
crab meat	pasta make unit (base)	37						
green onions	salad prep	41						
lettuce	prep on left	40						
chicken	prep on left	40						
pasta	prep in middle	40						
diced tomatoes	prep in middle	40						
cajun trim	small prep by conveyor oven	46						
raw steak	meat drawer	45						
cheese	prep on right	45						
raw salmon	walk-in cooler	45						
cooked ribs	"	44						
black beans	"	43						
FINAL RINSE	dishmachine after fix (ppm)	100						
quat sani	dispenser after adjustment (ppm)	400						
hot water	3 comp sink (bar)	128						
ServSafe	Karon Walker 5/14/25	0						

First
Person in Charge (Print & Sign): Karon

Last
Walker

First
Regulatory Authority (Print & Sign): Aubrie

Last
Welch

Karon Walker

Aubrie Welch

REHS ID: 2519 - Welch, Aubrie

Verification Required Date: 07/06/2022

REHS Contact Phone Number: (336) 703-3131

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: CHILIS GRILL AND BAR

Establishment ID: 3034011609

Date: 06/27/2022 **Time In:** 10:15 AM **Time Out:** 3:45 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) REPEAT. Employee drink (bottled water) sitting on prep table at beginning of inspection. An employee shall eat, drink, or use any form of tobacco only in designated areas where the contamination of exposed food; clean equipment, utensils, and linens; unwrapped single-service and single-use articles; or other items needing protection can not result. CDI - discarded.
- 16 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (P) REPEAT. Plates, plastic containers of various sizes, (some staged for use at conveyor oven) vegetable choppers, French fry serving containers with food debris/sticker residue. Equipment food contact surfaces and utensils shall be clean to sight and touch. REPEAT. VERIFICATION REQUIRED by July 6, 2022 to verify cleaning of dishes.
4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization - Temperature, pH, Concentration and Hardness (P) CI sanitizer at dish machine was 10-25 ppm. To sanitize dishes, CI sanitizer must be 50-200 ppm. A chemical sanitizer used in a sanitizing solution shall be used in accordance with EPA-registered label use instructions. CDI - Ecolab on site during inspection; CI sanitizer 100 ppm.
- 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding (P) Foods out of temp in following units: Small cooler next to conveyor oven - Cajun trim 46F, brisket 49F, pepperoni 47F, cheese 52F, slaw 47F; Refrigerated drawers under flat top - steak 45F, salmon 44F, steak 45F; Top of prep cooler on right side - cheese 45F, celery in water 46F; Walk-in cooler - raw salmon 45F, avocado ranch in cooler since Friday 44F, sausage 45F, cooked ribs 44F, pasta 43F. Per PIC, coolers on line were stocked this morning- foods were moved back into walk-in cooler, then it was determined that the walk-in cooler is running warm - foods inside walk-in cooler were temped and nothing was above 45F. PIC altered date marking stickers to reflect a maximum hold time of 4 days vs. 7 (all foods dated to discard by 6/27). Time temperature control for safety (TCS) food shall be maintained at 41F or below. CDI - Repairman on site by end of inspection; air temp in walk-in was 36F. Air curtain to be installed tomorrow morning. Periodic visits will be made until new WIC door is installed to check temperatures. Use of refrigerated truck discussed- it can be used to store packaged items only. PIC is responsible for ensuring foods are maintained at safe temps.
- 23 3-501.17 Ready-To-Eat Time / Temperature Control for Safety Food, Date Marking (Pf) REPEAT. corn on the cob, sliced chicken, pico de gallo in left prep cooler was not date marked. Green onions in salad prep cooler not dated. Cheesecake in right prep cooler (base) not dated. TCS foods prepared/opened and held in an establishment for >24 hours must be date marked. CDI - PIC discarded.
3-501.18 Ready-To-Eat Time / Temperature Control for Safety Food, Disposition (P) REPEAT. Sausage crumbles dated June 4. Once TCS foods exceed approved time limit (7 days including day of prep/opening), they must be discarded. CDI - discarded.
- 28 7-202.12 Conditions of Use (P) Quat sanitizer in both towel buckets was 500 ppm, quat sanitizer in sink at bar was 500 ppm. Poisonous or toxic materials shall be used according to manufacturer's use directions included in labeling and applied so that a hazard to employees or other persons is not constituted. CDI - PIC diluted sanitizer in buckets with water to 200 ppm; sink at bar was drained and refilled, discussion with the bartender - only 1 pump of sanitizer is needed at bar sink to achieve 200 ppm. Ecolab on site during inspection; quat dispenser adjusted and sanitizer dispensing at 400 ppm.
- 39 3-305.11 Food Storage - Preventing Contamination from the Premises (C) Frozen condensation present on burger package in walk-in freezer. Food shall be protected from contamination by storing the food in a clean, dry location where it is not exposed to splash, dust, or other contamination. CDI - PIC discarded.
- 41 3-304.14 Wiping Cloths, Use Limitations (C) At beginning of inspection, several wiping cloths on prep surfaces in the kitchen. Once wiping cloths are damp or soiled, they must be held between uses in a container of properly mixed sanitizer.
- 43 3-304.12 In-Use Utensils, Between-Use Storage (C) Ice cream scoop stored in dipper well with food particles - water was not running with sufficient velocity. Tongs hanging from handle of tortilla press where they could contact pants. Spoon handle contacting lemons - small cooler at wait station. Knives stored in container soiled with food debris. Ice scoop stored in container of soda water. Soiled holder for soda gun at bar. During pauses in food prep or dispensing, utensils shall be stored: in the food with their handles above the top of the food and the container; in running water of sufficient velocity to flush particulates to the drain; in a clean, protected location; in a container of water if the water is maintained at a temperature of at least 135F.
- 44 4-901.11 Equipment and Utensils, Air-Drying Required (C) REPEAT. Plastic containers, metal containers, large plastic tubs and lids, plates, bowls nested together were still wet. Allow dishes to air dry.
4-903.11 (A), (B), and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles Storing (C) REPEAT. Buildup/soil present on racks used to store clean dishes. Spoons at wait area with mouth contact parts exposed (not inverted). Cleaned equipment and utensils shall be stored in a clean, dry location where they are not exposed to splash, dust, or other contamination.

- 45 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles - Storing (C) Lids missing from silver cup dispensers - cover openings to protect top cup in stack. One small stack of to-go boxes stored with food contact portion facing up in bar. Single-service and single-use articles shall be stored in clean, dry location where they are not exposed to splash, dust, or other contamination and shall be kept in the original protective package or stored by using other means that afford protection from contamination until used.
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C) REPEAT. Damaged door to walk-in cooler with large air gap between top of door and doorframe. Adjust walk-in freezer door to close completely; today there is buildup of ice at door. Repair non working equipment including ice cream freezer at serving line, glass chiller at bar. Replace missing lid for prep cooler on right. Adjust flow of water at dipper well. Replace missing feet for table to right of dish machine and re-caulk wall behind it. Equipment shall be maintained in good repair.
- 49 4-602.13 Nonfood Contact Surfaces (C) Thorough, detailed cleaning is needed throughout, including but not limited to: interior and exterior of all coolers and freezers, including bases, shelving, gaskets; bases of fryers, sides/back of cooking equipment (grease accumulation), excessive crumbs/debris under conveyors at conveyor oven; undersides of shelving at cook/prep line (food debris) esp. near/above induction burners, interior of beer walk-in esp. shelves, glass chillers at bar (broken glass), inside microwave.
- 55 6-501.12 Cleaning, Frequency and Restrictions (C) REPEAT - General floor, baseboard, and wall cleaning is needed throughout the kitchen, prep, storage, and dishwashing areas including but not limited to under/behind equipment at cook line, beneath dish machine. Clean ceiling panels and grid rails, and vents throughout the kitchen, esp. at dish area where mold/dust accumulation is present. Physical facilities shall be cleaned as often as necessary to keep them clean.
6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods (C) Repair wall in men's room under sink. Replace missing ceiling tiles, such as above pasta cooler, behind ice machine, in dry storage near can wash. Physical facilities shall be maintained in good repair.
- 56 6-303.11 Intensity - Lighting (C) REPEAT - Lighting at prep table. prep sink 38-38 foot candles; it should be a minimum of 50 foot-candles in food prep areas. Thank you for fixing the lighting in the walk-ins.

Additional Comments

Per 15A NCAC 18A .2660, "The grade card shall be located in a conspicuous place where it may be readily observed by the public upon entering the food establishment. The person in charge of the food establishment shall keep the grade card posted at the designated location at all times."

Please make corrections and call to request a re-inspection when you are ready. From the date the re-inspection is requested, it will be conducted within 15 calendar days.