

Food Establishment Inspection Report

Score: 85.5

Establishment Name: CHILI'S #462

Establishment ID: 3034010918

Location Address: 100 STRATFORD COMMONS CT

Inspection Re-Inspection

City: WINSTON SALEM

State: NC

Date: 03 / 08 / 2018 Status Code: A

Zip: 27103 County: 34 Forsyth

Time In: 09 : 30 am pm Time Out: 01 : 30 am pm

Permittee: BRINKER INTERNATIONAL, INC.

Total Time: 4 hrs 0 minutes

Telephone: (336) 760-1500

Category #: IV

Wastewater System: Municipal/Community On-Site System

FDA Establishment Type: Full-Service Restaurant

Water Supply: Municipal/Community On-Site Supply

No. of Risk Factor/Intervention Violations: 7

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.									
IN	OUT	N/A	NO	Compliance Status		OUT	CDI	R	VR
Supervision .2652									
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties		2	0	<input type="checkbox"/>	<input type="checkbox"/>
Employee Health .2652									
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting		3	13	0	<input type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion		3	13	0	<input type="checkbox"/>
Good Hygienic Practices .2652, .2653									
4	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use		2	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth		1	03	0	<input type="checkbox"/>
Preventing Contamination by Hands .2652, .2653, .2655, .2656									
6	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed		4	2	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
7	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed		3	13	0	<input type="checkbox"/>
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible		2	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
Approved Source .2653, .2655									
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source		2	1	0	<input type="checkbox"/>
10	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food received at proper temperature		2	1	0	<input type="checkbox"/>
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated		2	1	0	<input type="checkbox"/>
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction		2	1	0	<input type="checkbox"/>
Protection from Contamination .2653, .2654									
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected		3	13	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized		<input checked="" type="checkbox"/>	13	0	<input checked="" type="checkbox"/>
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food		2	1	0	<input type="checkbox"/>
Potentially Hazardous Food Time/Temperature .2653									
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures		3	13	0	<input type="checkbox"/>
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding		3	13	0	<input type="checkbox"/>
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures		3	13	0	<input type="checkbox"/>
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures		3	13	0	<input type="checkbox"/>
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures		3	13	0	<input type="checkbox"/>
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition		3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records		2	1	0	<input type="checkbox"/>
Consumer Advisory .2653									
23	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods		1	03	0	<input type="checkbox"/>
Highly Susceptible Populations .2653									
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered		3	13	0	<input type="checkbox"/>
Chemical .2653, .2657									
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used		1	03	0	<input type="checkbox"/>
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used		2	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Conformance with Approved Procedures .2653, .2654, .2658									
27	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan		2	1	0	<input type="checkbox"/>

Good Retail Practices									
Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.									
IN	OUT	N/A	NO	Compliance Status		OUT	CDI	R	VR
Safe Food and Water .2653, .2655, .2658									
28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required		1	03	0	<input type="checkbox"/>
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source		2	1	0	<input type="checkbox"/>
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods		1	03	0	<input type="checkbox"/>
Food Temperature Control .2653, .2654									
31	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control		1	03	0	<input type="checkbox"/>
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding		1	03	0	<input type="checkbox"/>
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used		1	03	0	<input type="checkbox"/>
34	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate		1	03	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Food Identification .2653									
35	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container		2	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657									
36	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals		2	1	0	<input type="checkbox"/>
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display		2	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
38	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness		1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored		1	03	0	<input type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables		1	03	0	<input type="checkbox"/>
Proper Use of Utensils .2653, .2654									
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored		1	03	0	<input type="checkbox"/>
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled		<input checked="" type="checkbox"/>	03	0	<input checked="" type="checkbox"/>
43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used		1	03	<input checked="" type="checkbox"/>	<input type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly		1	03	0	<input type="checkbox"/>
Utensils and Equipment .2653, .2654, .2663									
45	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used		<input checked="" type="checkbox"/>	1	0	<input checked="" type="checkbox"/>
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips		1	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean		<input checked="" type="checkbox"/>	03	0	<input checked="" type="checkbox"/>
Physical Facilities .2654, .2655, .2656									
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure		2	1	0	<input type="checkbox"/>
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices		2	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed		2	1	0	<input type="checkbox"/>
51	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned		1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
52	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained		1	03	<input checked="" type="checkbox"/>	<input type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean		<input checked="" type="checkbox"/>	03	0	<input checked="" type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used		1	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
Total Deductions:						14.5			



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: 03/08/2018
 Comment Addendum Attached? Status Code: A
 Category #: IV
 Email 1: C00462@CHILIS.COM
 Email 2:
 Email 3:

Temperature Observations

Effective January 1, 2019 Cold Holding will change to 41 degrees

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
SERV SAFE	J. KYRE 5/14/20	00	TURKEY	MAKE TOP	38	POT. SOUP	REHEAT	206
MASH POT	DELIVERY	30	SMK WINGS	LO BOY	38	SALSA	SERVER RIC	42
CHX	REHEAT	165	GARLIC TOM	LO BOY	36			
MASH POT	REHEAT	206	CHX BREAST	FCT	195			
SL TOM	SLD/NACHO MT	38	RIB	LO BOY	36			
PICO	SLD/NACHO MT	40	RICE	FCT	209			
FETA	SLD/NACHO RIC	42	RICE	COOL 1 11:00	209			
PENNE	RIC 2	41	RICE	COOL 2 11:50	72			

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.

- 4 2-401.11 Eating, Drinking, or Using Tobacco - C-Observed one uncovered employee beverage stored on prep table at cook line. An employee shall eat, drink, or use any form of tobacco only in designated areas where the contamination of exposed food; clean equipment, utensils, linens; unwrapped single-service and single-use articles; or other items needing protection can not result. CDI-Beverage discarded.// 0 points
- 6 2-301.14 When to Wash - P-Observed one food employee wearing gloves go outside into outdoor storage room to retrieve single-service items and then return to cook line without removing gloves or washing hands. Gloves shall be removed and hands washed upon reentering kitchen. CDI-Staff educated and instructed to wash hands.// 0 points
- 8 6-301.12 Hand Drying Provision - PF-Paper towel dispenser not working at handsink in back prep area due to dead batteries. Each handwashing sink or group of adjacent handwashing sink shall be provided with individual, disposable towels. CDI-Batteries replaced to paper towel dispenser.//5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF-Observed gloves and food debris in multiple handsinks in kitchen. Handwashing sinks shall only be used for handwashing. CDI-Items removed

Lock Text



Person in Charge (Print & Sign): ANTHONY ^{First} MURRAIN ^{Last}

Regulatory Authority (Print & Sign): JENNIFER ^{First} BROWN ^{Last}

A Murrain

JENNIFER BROWN

REHS ID: 2536 - Brown, Jennifer

Verification Required Date: 03 / 15 / 2018

REHS Contact Phone Number: (336) 703 - 3131



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program
 DHHS is an equal opportunity employer.



Comment Addendum to Food Establishment Inspection Report

Establishment Name: CHILI'S #462

Establishment ID: 3034010918

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.



- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P-Observed pan of raw frozen turkey patties stored above raw frozen beef patties in tall reach-in freezer. Food shall be protected from cross contamination by storing food by species and final cook temperature. CDI-Unit rearranged by PIC.//0 POINTS

- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P-Repeat- A majority of food contact surfaces soiled in facility including plates, pans in ACT unit, all ladles, scoops, and bowls. Chopper, slicer, lettuce king contain substantial food debris after cleaning. Food contact surfaces of equipment and utensils shall be clean to sight and touch. CDI-Cleaned during inspection.

- 21 3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition - P-Repeat-Observed smoked wings dated for 3/1/2018 and garlic/sliced tomato bags dated for 2/27/2018. Ready-to-eat, potentially hazardous food items shall be discarded once they exceed time/temperature controls. CDI-Discarded.//3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF-Observed feta cheese and sliced watermelon not date marked. Ready-to-eat, potentially hazardous food items prepared and held in food establishment for more than 24 hours shall be labeled with the date of prep or discard.

- 26 7-102.11 Common Name-Working Containers - PF-Observed large container of detergent solution unlabeled under rolling oven. Working containers used for storing poisonous or toxic materials such as cleaners and sanitizers taken from bulk supplies shall be clearly and individually identified with the common name of the material. CDI-Labeled during inspection.// 0 points

- 34 4-502.11 (B) Good Repair and Calibration - PF-Three thin probe thermometers; one was bent at the tip, one measured 29F in ice bath during calibration, and third thermometer did not work. Utensils shall be maintained in a state of repair or condition that complies with the requirements specified under Parts 4-1 and 4-2 or shall be discarded. Food temperature measuring devices shall be calibrated in accordance with manufacturer's specifications as necessary to ensure their accuracy. VERIFICATION REQUIRED. CONTACT JENNIFER BROWN AT 336-703-3131 OR BROWNJK@FORSYTH.CC UPON COMPLIANCE, NO LATER THAN 3/15/2018.

- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C-Observed 21 squeeze bottles/shaker unlabeled on cook line and server area. Working containers holding food or food ingredients shall be labeled with the common name of the food item, unless easily recognizable.

- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C-Repeat-Ice bin at wait station near restrooms and tortilla chip bin uncovered at prep line. Onion rings in reach-in freezer uncovered by fryer. Food shall be protected from contamination.



Comment Addendum to Food Establishment Inspection Report

Establishment Name: CHILI'S #462

Establishment ID: 3034010918

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.



- 38 2-402.11 Effectiveness-Hair Restraints - C-Observed to-go staff preparing food orders without hair restraint. Food employees shall wear hair restraints such as hats, hair coverings or nets, beard restraints, and clothing that covers body hair, that are designed and worn to effectively keep their hair from contacting exposed food, clean equipment, utensils, etc. CDI-Hat donned by employee.
2-303.11 Prohibition-Jewelry - C-Repeat-Observed one server and one to-go staff member wearing rings with raised stones under gloves during food prep of to go-orders and tortillas. Except for a plain ring such as a wedding band, while preparing food, food employees may not wear jewelry including medical information jewelry on their arms and hands.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C-Repeat-Most containers and glasses/cups stored wet. Equipment and utensils shall be completely air-dried after washing, rinsing, and sanitizing.//4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C: Repeat-Clean linen bags stored on the floor of outdoor storage room. To-go bags on floor of dry storage room. Tea nozzles stored adjacent to front beverage handsink. Observed clean equipment stored on wet and soiled shelving unit under prep table. Observed employee coat on cutting board on wall. Provide additional shelving for dry storage room, if needed. CDI-Cutting board placed with soiled equipment to be cleaned.
- 43 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C-Single-service items stored outside of protective packaging in outdoor storage room (with open door). Single-service and single-use articles shall be stored as specified under ¶ (A) of this section and shall be kept in the original protective package or stored by using other means that afford protection from contamination until used.//0 points
- 45 4-501.12 Cutting Surfaces - C-All cutting boards in prep area and cook line are chipped or heavily stained. Surfaces such as cutting blocks and boards that are subject to scratching and scoring shall be resurfaced if they can no longer be effectively cleaned and sanitized, or discarded if they are not capable of being resurfaced. Replace or resurface cutting boards.//4-501.11 Good Repair and Proper Adjustment-Equipment - C-Repeat- shelving in reach-in coolers are flaking, server salad reach-in cooler is flaking, large ice block and leak in bottom of salad/nacho reach-in cooler, fan of fryer reach-in freezer contains frozen condensation, pipe under prep sink is missing (replace), stainless walls and floor of walk-in cooler/freezer, dry storage shelf is bowing, large walk-in freezer is frozen around door and ceiling. Equipment shall be maintained in good repair.
- 46 4-501.14 Warewashing Equipment, Cleaning Frequency - C-Inside of mechanical warewashing machine is cleaned every 2 weeks per PIC. Unit contains build-up and equipment is still soiled after cleaning. A warewashing machine shall be cleaned before use; (B) Throughout the day at a frequency necessary to prevent recontamination of equipment and utensils and to ensure that the equipment performs its intended function; and (C) If used, at least every 24 hours.//4-501.15 Warewashing Machines, Manufacturers' Operating Instructions - C-Pressure gauge is not functioning on chemical sanitizing mechanical dish machine. A warewashing machine and its auxiliary components shall be operated in accordance with the machine's data plate and other manufacturer's instructions. Contact company for repair.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C-Repeat-The following nonfood contact surfaces soiled: shelving in bev. stations/wait stations, shelving with dust/soil, pre-rinse sprayer, clean utensil storage rack, dry ingredient shelving/pans, transfer cart, shelving, faucet handles throughout, walk-in freezer floor, ACT unit, all reach-in coolers and freezers and lo boys, bread storage shelf, all gaskets, tortilla press, under grate of rolling oven, water in sauce holding unit. Nonfood contact surfaces shall be maintained clean.
- 49 5-205.15 (B) System maintained in good repair - C-Repair slow draining handsink in bar. A plumbing system shall be maintained in good repair.// 0 points



Comment Addendum to Food Establishment Inspection Report

Establishment Name: CHILI'S #462

Establishment ID: 3034010918

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.



- 51 6-501.18 Cleaning of Plumbing Fixtures - C: Repeat-Most handwashing sinks in back of house are soiled. Plumbing fixtures shall be maintained clean.
- 52 5-501.115 Maintaining Refuse Areas and Enclosures - C-Remove standing water, trash and accumulation of leaves from outdoor receptacle. A storage area and enclosure for refuse, recyclables, or returnables shall be maintained free of unnecessary items, as specified under § 6-501.114, and clean.// 0 points
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C-Repeat-Grout needed on floor in front of fryers (grease accumulation in floor), damaged ceiling tiles above prep 3 compartment sink. Physical facilities shall be easily cleanable.//6-501.12 Cleaning, Frequency and Restrictions - C-Repeat-Floor, wall and ceiling cleaning needed throughout; including under ice machine, dry storage floor, grate under ice machine, under dish machine, above cook/prep line to remove dust from ceiling tiles. Physical facilities shall be maintained clean.
- 54 6-501.14 Cleaning Ventilation Systems, Nuisance and Discharge Prohibition - C-Dusty vents in walk-in cooler and above server salad station shall be cleaned. Intake and exhaust air ducts shall be cleaned and filters changed so they are not a source of contamination by dust, dirt, and other materials.//6-202.11 Light Bulbs, Protective Shielding - C-Light fixture in outdoor storage unit does not have protective shielding. Light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed food, clean equipment, utensils, linens and unwrapped single-service and single-use articles. //6-305.11 Designation-Dressing Areas and Lockers - C-Observed employee coat stored on top of cutting board on wall. Lockers or other suitable facilities shall be located in a designated room or area where contamination of food, equipment, utensils, linens, and single-service and single-use articles. CDI-Coat relocated and cutting board cleaned.



Comment Addendum to Food Establishment Inspection Report

Establishment Name: CHILI'S #462

Establishment ID: 3034010918

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.

✓
Spell

