Food Establishment Inspection Report

Score: 91

Establishment Name: CHILIS GRILL AND BAR
Establishment ID: 3034011609
Location Address: 348 E HANES MILL ROAD
☐ Inspection ☒ Re-Inspection
City: WINSTON SALEM **State:** NC
Date: 06 / 30 / 2014 **Status Code:** A
Zip: 27105 **County:** 34 Forsyth
Time In: 09 : 45 ⊗ am ○ pm **Time Out:** 12 : 50 ○ am ⊗ pm
Permittee: BRINKER INTERNATIONAL INC
Total Time: 3 hrs 5 minutes
Telephone: (336) 377-2310
Category #: IV
Wastewater System: ☒ Municipal/Community ☐ On-Site System
FDA Establishment Type:
Water Supply: ☒ Municipal/Community ☐ On-Site Supply
No. of Risk Factor/Intervention Violations: 1
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.

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

	IN	OUT	N/A	N/O	Compliance Status	OUT			CDI	R	VR
Safe Food and Water .2653, .2655, .2658											
28	☐	☐	☒		Pasteurized eggs used where required	1	0.5	0	☐	☐	☐
29	☒	☐			Water and ice from approved source	2	1	0	☐	☐	☐
30	☐	☐	☒		Variance obtained for specialized processing methods	1	0.5	0	☐	☐	☐
Food Temperature Control .2653, .2654											
31	☒	☐			Proper cooling methods used; adequate equipment for temperature control	1	0.5	0	☐	☐	☐
32	☐	☐	☐	☒	Plant food properly cooked for hot holding	1	0.5	0	☐	☐	☐
33	☐	☐	☐	☒	Approved thawing methods used	1	0.5	0	☐	☐	☐
34	☒	☐			Thermometers provided & accurate	1	0.5	0	☐	☐	☐
Food Identification .2653											
35	☒	☐			Food properly labeled: original container	2	1	0	☐	☐	☐
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657											
36	☐	☒			Insects & rodents not present; no unauthorized animals	2	☒	0	☐	☐	☐
37	☐	☒			Contamination prevented during food preparation, storage & display	2	☒	0	☐	☐	☐
38	☒	☐			Personal cleanliness	1	0.5	0	☐	☐	☐
39	☒	☐			Wiping cloths: properly used & stored	1	0.5	0	☐	☐	☐
40	☒	☐	☐		Washing fruits & vegetables	1	0.5	0	☐	☐	☐
Proper Use of Utensils .2653, .2654											
41	☒	☐			In-use utensils: properly stored	1	0.5	0	☐	☐	☐
42	☐	☒			Utensils, equipment & linens: properly stored, dried & handled	☒	0.5	0	☐	☒	☐
43	☒	☐			Single-use & single-service articles: properly stored & used	1	0.5	0	☐	☐	☐
44	☒	☐			Gloves used properly	1	0.5	0	☐	☐	☐
Utensils and Equipment .2653, .2654, .2663											
45	☐	☒			Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	2	☒	0	☐	☒	☐
46	☒	☐			Warewashing facilities: installed, maintained, & used; test strips	1	0.5	0	☐	☐	☐
47	☐	☒			Non-food contact surfaces clean	1	☒	0	☐	☒	☐
Physical Facilities .2654, .2655, .2656											
48	☒	☐	☐		Hot & cold water available; adequate pressure	2	1	0	☐	☐	☐
49	☐	☒			Plumbing installed; proper backflow devices	2	☒	0	☐	☒	☐
50	☒	☐			Sewage & waste water properly disposed	2	1	0	☐	☐	☐
51	☒	☐	☐		Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0	☐	☐	☐
52	☒	☐			Garbage & refuse properly disposed; facilities maintained	1	0.5	0	☐	☐	☐
53	☐	☒			Physical facilities installed, maintained & clean	1	☒	0	☐	☒	☐
54	☒	☐			Meets ventilation & lighting requirements; designated areas used	1	0.5	0	☐	☐	☐
					Total Deductions:	9					

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City: WINSTON SALEM State: NC

Comment Addendum Attached? ☐ Status Code: A

County: 34 Forsyth Zip: 27105

Category #: IV

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

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

Email 1: c01023@chilis.com

Permittee: BRINKER INTERNATIONAL INC

Email 2:

Telephone: (336) 377-2310

Email 3:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Hot water	tap	138						
mashed	hot hold	165						
chicken	final cook	170						
steak	final cook	170						
hamburger	hot hold	160						
queso	hot hold	160						

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.

14 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness - P- Buckets of sanitizer less than required 200ppm Quat. Sanitizer for food contact surfaces shall be maintained at the proper concentration. CDI- Buckets emptied and refilled. Rinse the wiping cloths with sanitizer prior to placing them in the sanitizer. The towels will absorb the chemical and not provide a reading when testing. / 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P- Plates, bowls, Ramekins, lids, pan inserts, utensils, sheet pans, pans, cheese fry skillets, choppers and slicer all with food, food residue and stickers. All food contact surfaces shall be clean to sight and touch. Repeat.

Spell

36 6-501.111 Controlling Pests - PF- Small bug (roach) crawling on clean dishes. The facility shall be maintained free of insects, pest or other rodents by eliminating harborage areas. Work with pest control company to address pest issues. Eliminate harborage areas with properly sealing walls and baseboards.

37 3-307.11 Miscellaneous Sources of Contamination - C- Condensation leak in the desert and fry station make units. Food shall be protected from sources of contamination. Repair the issues. Remove food until issue is resolved.

Person in Charge (Print & Sign): Clint (*First*) James (*Last*)

Regulatory Authority (Print & Sign): Doris (*First*) Hogan (*Last*)

REHS ID: 1808 - Hogan, Doris

Verification Required Date: ___ / ___ / _____

REHS Contact Phone Number: (336) 703-3133

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42 4-901.11 Equipment and Utensils, Air-Drying Required - C- Pans, Ramekins, plates, bowls and other items stacked wet. After washing and sanitizing, items shall be air dried to avoid bacterial growth. Stack pans to allow for air drying. Repeat. / 4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C- Tongs hanging on handle of oven. Ice scoop hanging over the handsink in the bar. Utensils shall be stored in a clean, dry location where they are not exposed to splash, dust, or other contamination. Do not hang tongs on oven door. CDI- Tongs placed in dish to be re-washed. Ice scoop relocated.

45 4-501.11 Good Repair and Proper Adjustment-Equipment - C- Desert and fry make unit leaking condensation. The breader cooler and the walk-in freezer leaking condensation. Doors not shutting properly for the desert make unit, breading station cooler and the walk-in freezer. Handle damaged/loose on the re-therm unit. Non-food contact surfaces shall be maintained in good repair according to manufacturer's specifications. Repair/replaces. Repeat / 4-202.11 Food-Contact Surfaces-Cleanability - PF- Cracked and damaged lids. Food contact surfaces shall be smooth, free from breaks, open cracks, chips, inclusions, pits and similar imperfections. Continue to removed and replace damaged lids and containers. Repeat/ 4-402.11 Fixed Equipment, Spacing or Sealing-Installation - C- Excess caulking along the baseboard and floor of the walk-in refrigerator. Metal transition pieces on the dish machine and 3 comp sink not properly attached, gaps present. Equipment that is fixed because it is not easily cleanable shall

47 4-602.13 Nonfood Contact Surfaces - C- Sides of equipment, shelves over the salad stations, shelves of tables with dirty and grease build-up. All non food contact surfaces shall be cleaned at a frequency necessary to preclude the accumulation of soil residue. Repeat.

49 5-205.15 System Maintained in Good Repair - P- Cold water faucet leaks at vegetable/ready-to-eat prep sink, spray nozzle leaks at meat sink, handsink next to the fry station is slow to drain and leaks at the bottom. The plumbing system shall be maintained in good repair. Repair/replace as needed. Repeat.

53 6-501.12 Cleaning, Frequency and Restrictions - C- Grease and build-up under cook line, fryers and in the small storage room. Facility is to be cleaned at a frequency to maintain it clean. Additional cleaning. Repeat / 6-201.16 Wall and Ceiling Coverings and Coatings - C- Stainless steel corner piece at the fry freezer and the flat top is loose, stainless steel panel behind Combi-oven is loose from the wall. The stainless steel diamond plate added to the legs of the ice machine are blunt and create a cleaning obstacle. Wall coverings shall be attached so that they are easily cleanable. Repair areas properly.

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