# Food Establishment Inspection Report

Establishment Name: CHILIS GRILL AND BAR

Date: <u>Ø 4</u> / <u>2 4</u> / <u>2 Ø 1 3</u> Status Code: A						
ime In: $\underline{11}$ : $\underline{35}^{\bigotimes}_{\bigcirc \ pm}^{am}$ Time Out: $\underline{\emptyset2}$ : $\underline{\emptyset9}^{\bigcirc}_{\bigotimes}^{\bigcirc \ pm}$						
otal Time: 2 hrs 25 minutes						
Category #: IV						
Establishment Type: Full-Service Restaurant						

#### Instructions:

1. Fill in the information below for the Food Establishment:

Location Address	348 E HANES MILL ROAD					
City: WINSTON S	ALEM					
State: NC	Zip: <u>27105</u>					
County: 34 Forsy	th					
	KER INTERNATIONAL INC					
Telephone:						
⊗Inspection						
○Re-Inspection						
Wastewater System:						
⊗Municipal/Com	munity					
○On-Site Syster	n					
Water Supply:						
⊗Municipal/Com	munity					
○On-Site Syster	m					

2. Click/fill the appropriate circle For "IN, OUT, N/A, N/O".

IN= In Compliance, OUT= Not in compliance N/O=Not Observed, N/A= Not Applicable

3. Click/check the appropriate Boxes for CDI and/or R, VR.

CDI= Corrected During Inspection R= Repeat Violation VR= Verification Required

4. Continue to page 2 for "Good Retail Practices".

North Carolina Department of Health & Human Services ● Division of Public Health Environmental Health Section ● Food Protection Program

Establishment ID: 3034011609

#### Foodborne Illness Risk Factors and Public Health Interventions

Score: 94.5

**Risk factors:** Contributing factors that increase the chance of developing foodborne illness. **Public Health Interventions:** Control measures to prevent foodborne illness or injury

Public Health Interventions: Control measures to prevent foodborne illness or injury.									
Со	mpliance Statu	OUT	CDI	R	VR				
Su	Supervision .2652								
1	⊗ ○ ○ IN OUT N/A	PIC Present; Demonstration-Certification by accredited program and perform duties	O O 2 0	0	0	0			
Em	ployee Health								
2	⊗ O IN OUT	Management, employees knowledge; responsibilities & reporting	3 1.5 0	0	0	0			
3	⊗ ○ IN OUT	Proper use of reporting, restriction & exclusion	O O O 3 1.5 0	0	0	0			
Go	od Hygienic P	Practices .2652, .2653							
4	⊗ ○ IN OUT	Proper eating, tasting, drinking, or tobacco use	O O O 2 1 0	0	0	0			
5	⊗ ○ IN OUT	No discharge from eyes, nose, and mouth	0 0 0	0	0	0			
Pre		amination by Hands .2652, .2653, .2655, .265	T						
6	⊗ ○ IN OUT	Hands clean & properly washed	0 0 0 4 2 0	0	0	0			
7	⊗ ○ ○ IN OUT N/O	No bare hand contact with RTE foods or pre-approved alternate procedure properly allowed	0 0 0 3 1.5 0	0	0	0			
8	⊗ ○ IN OUT	Handwashing sinks supplied & accessible	O O O 2 1 0	0	0	0			
Ар	proved Sourc	e .2653, .2655							
9	⊗ ○ IN OUT	Food obtained from approved source	$ \bigcirc \bigcirc \bigcirc \bigcirc \bigcirc $ 2 1 0	0	0	0			
10	O O S IN OUT N/O	Food received at proper temperature	$ \bigcirc \bigcirc \bigcirc \bigcirc \bigcirc 2 1 0 $	0	0	0			
11	⊗ ○ IN OUT	Food in good condition, safe & unadulterated	$ \bigcirc \bigcirc \bigcirc \bigcirc \bigcirc 2 1 0 $	0	0	0			
12	O O & O IN OUT N/A N/O	Required records available: shellstock tags, parasite destruction	$ \bigcirc \bigcirc \bigcirc \bigcirc \bigcirc 2 1 0 $	0	0	0			
Pro	otection from	Contamination .2653, .2654							
13	⊗ ○ ○ ○ IN OUT N/A N/O	Food separated & protected	0 0 0 3 1.5 0	0	0	0			
14	O & IN OUT	Food-contact surfaces: cleaned & sanitized	○ <b>⊗</b> ○ 3 1.5 0	8	0	0			
15	⊗ ○ IN OUT	Proper disposition of returned, previously served, reconditioned, & unsafe food	$\begin{array}{c c} \bigcirc \bigcirc \bigcirc \bigcirc \\ 2 & 1 & 0 \end{array}$	0	0	0			
Po		rdous Food Tlme/Temperature .2653							
$\vdash$	O & O O	Proper cooking time & temperatures	○ ○ <b>⊗</b> 3 1.5 0	8	0	0			
17	⊗ ○ ○ ○ ○ IN OUT N/A N/O	Proper reheating procedures for hot holding	○ ○ ○ 3 1.5 0	0	0	0			
10	⊗ ○ ○ ○ ○ IN OUT N/A N/O	Proper cooling time & temperatures	0 0 0 3 1.5 0	0	0	0			
19	⊗ ○ ○ ○ IN OUT N/A N/O	Proper hot holding temperatures	0 0 0 3 1.5 0	0	0	0			
20	⊗ ○ ○ ○ O IN OUT N/A N/O	Proper cold holding temperatures	0 0 0 3 1.5 0	0	0	0			
	⊗ ○ ○ ○ O IN OUT N/A N/O	Proper date marking & disposition	0 0 0 3 1.5 0	0	0	0			
22	O O & O IN OUT N/A N/O	Time as a public health control: procedures & records	$\begin{array}{c c} \bigcirc \bigcirc \bigcirc \bigcirc \\ 2 & 1 & 0 \end{array}$	0	0	0			
Со	nsumer Advis								
23	O O & IN OUT N/A	Consumer advisory provided for raw or undercooked foods	0 0 0	0	0	0			
Hig		ole Populations .2653							
24	O O & IN OUT N/A	Pasteurized foods used; prohibited foods not offered	0 0 0 3 1.5 0	0	0	0			
Ch	Chemical .2653, .2657								
25	O O & IN OUT N/A	Food additives: approved & properly used	0 0 0 1 0.5 0	0	0	0			
26	⊗ ○ ○ IN OUT N/A	Toxic substances properly identified stored, & used	$\begin{array}{c c} \bigcirc \bigcirc \bigcirc \bigcirc \\ 2 & 1 & 0 \end{array}$	0	0	0			
Со		th Approved Procedures .2653, .2654,	.2658						
27	O O & IN OUT N/A	Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan	$\begin{array}{c c} \bigcirc \bigcirc \bigcirc \bigcirc \\ 2 & 1 & 0 \end{array}$		0	0			

### Food Establishment Inspection Report, continued

Establishment Name: CHILIS GRILL AND BAR Establishment ID: 3034011609

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5. Click the appropriate circle to fill-in for "IN, OUT, N/A, N/O".

IN= In Compliance, OUT= Not in compliance N/O=Not Observed, N/A= Not Applicable

- Click or check the appropriate boxes for CDI and/or R, VR CDI= Corrected during Inspection R= Repeat Violation VR= Verification Required Calculate the "Total Deductions" and record.
- 7. Sign and complete "Signature Block".
- 8. Fill in "No. Of Risk Factor Intervention Violations" and "No. of Repeat Risk Factor Intervention Violations".
- 9. Continue to page 3 for "Comment Addendum to Food Establishment Inspection Report".

Signature Block:

First Anthony Last

Person in Charge (Print)

Murrain

Person in Charge (Signature)

Kenneth

Last Michaud

Regulatory Authority (Print)

Regulatory Authority (Signature)

Contact Number:

(\_\_\_\_)\_\_\_-

Verification Required Date: \_\_\_/ \_\_\_/

REHS ID: 2259 - Michaud, Kenneth

No. of Risk Factor/ Intervention Violations: 2 No. of Repeat Risk Factor/Intervention Violations: \_\_\_\_\_

	Good Retail Practices								
	Preventative measures to control the addition of pathogens,								
Co	chemicals, and physical objects into foods.  Compliance Status  OUT   CDI   R   VR								
		od and V			02.		•••		
28	⊗ IN	OUT	Pasteurized eggs used where required	0 0 0	0	0	0		
29	⊗ IN	OUT	Water and ice from approved source	0 0 0 2 1 0	0	0	0		
30		O <b>⊗</b> UT N/A	Variance obtained for specialized processing methods	0 0 0 1 0.5 0	0	0	0		
Fo	od Tei	mperatu	ure Control .2653, .2654						
31	⊗ IN	OUT	Proper cooling methods used; adequate equipment for temperature control	0 0 0 1 0.5 0	0	0	0		
32			Plant food properly cooked for hot holding	0 0 0 1 0.5 0	0	0	0		
33		○ <b>⊗</b>	Approved thawing methods used	0 0 0 1 0.5 0	0	0	0		
34	O	⊗ OUT	Thermometers provided & accurate	○ ○ <b>⊗</b> 1 0.5 0	0	0	0		
Fc	od Ide	ntificati	on .2653						
35	O IN	⊗ OUT	Food properly labeled: original container	○ <b>⊗</b> ○ 2 1 0	0	0	0		
Pr			ood Contamination .2652, .2653, .2654, .2656	0 0 0					
36	⊗ IN	OUT	Insects & rodents not present; no unauthorized animals	2 1 0	0	0	0		
37	O IN	⊗ OUT	Contamination prevented during food preparation, storage & display	○ <b>⊗</b> ○ 2 1 0	0	8	0		
38	⊗ IN	OUT	Personal cleanliness	0 0 0	0	0	0		
39	<b>⊗</b> ≧	O T	Wiping cloths: properly used & stored	0 0 0 1 0.5 0	0	0	0		
40	⊗ IN	O ⊥	Washing fruits & vegetables	0 0 0	0	0	0		
Pr		lse of U	tensils .2653, .2654						
41	⊗ IN	OUT	In-use utensils: properly stored	0 0 0	0	0	0		
42	O IN	⊗ OUT	Utensils, equipment & linens: properly stored, dried & handled	○ <b>⊗</b> ○ 1 0.5 0	0	8	0		
43	⊗ IN	OUT	Single-use & single-service articles: properly stored & used	0 0 0	0	0	0		
44	⊗ IN	OUT	Gloves used properly	0 0 0	0	0	0		
Ut	_		uipment .2653, .2654, .2663						
45	IN	⊗ OUT	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	2 1 0	0	8	0		
46	IN	OUT	Warewashing facilities: installed, maintained, & used; test strips	1 0.5 0	0	0	0		
47	O IN	⊗ out	Non-food contact surfaces clean	○ <b>⊗</b> ○ 1 0.5 0	0	8	0		
Pł		Faciliti	es .2654, .2655, .2656						
48	⊗ IN	OUT	Hot & cold water available; adequate pressure	O O O 2 1 0	0	0	0		
49	⊗ IN	OUT	Plumbing installed; proper backflow devices	O O O 2 1 0	0	0	0		
50	⊗ IN	OUT	Sewage & waste water properly disposed	O O O 2 1 0	0	0	0		
51	⊗ IN	OUT	Toilet facilities: properly constructed, supplied & cleaned	0 0 0 1 0.5 0	0	0	0		
52	⊗ IN	OUT	Garbage & refuse properly disposed; facilities maintained	0 0 0 1 0.5 0	0	0	0		
53	⊗ IN	OUT	Physical facilities installed, maintained & clean	0 0 0 1 0.5 0	0	0	0		
54	⊗ IN	OUT	Meets ventilation & lighting requirements; designated areas used	0 0 0 1 0.5 0	0	0	0		
			Total Deductions:	5.5					
			North Carolina Department of Health & Human Services	• District	5				

North Carolina Department of Health & Human Services ● Division of Public Health
Environmental Health Section ● Food Protection Program

Establishment Name: CHILIS GRILL AND BAR	Establishment ID: 3034011609	Date: 04/24/2013
Location Address: 348 E HANES MILL ROAD		Status Code: A
City: WINSTON SALEM State: NC		Category #:IV
County: 34 Forsyth Zip: 27105		Email 1:
Wastewater System: ⊗ Municipal/Community ○ On-Site System Water Supply: ⊗ Municipal/Community ○ On-Site System		Email 2:
Permittee: BRINKER INTERNATIONAL INC		Email 3:
Telenhone:		

	Temperature Observations							
Item Philly	Location Grill	Temp 201	Item Cheese	Location Heat well	Temp 153	Item	Location	Temp
Egg rolls	Fryer	153	Chicken	Oven	142			
Lettuce	Make unit	42	Rice	Lower make unit	44			
Slaw	Make unit	29	Cooked	Lower make unit	40			
Sliced	Make unit	38						
Guacamole	Make unit	37	Hot water	Three compartment sink	142			
Cooked	Walk in cooler	38	Chlorine	Rinse cycle in ppm	100			
Mashed	Walk in cooler	42	Quat sanitizer	Bottle in ppm	200			

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.

4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - A few pans in clean storage area and many pans near dish washing room contained alot of food debris, soda fountain nozzles contained black slime build-up and can opener had alot of build-up in components clean and sanitize as often as necessary so they are clean and free from debris/build-up - sent back to be rewashed and sanitized

3-401.11 Raw Animal Foods-Cooking - Pan of chicken in oven not always exiting at 165 deg F, checked pan as it left oven which was 142 deg F - reheated chicken which came out at 165 deg F

4-302.12 Food Temperature Measuring Devices - Missing thermometer in lower make unit near oven - make sure to have thermometers present in/on all coolers/freezers

3-602.11 Food Labels - Unlabeled bins of sugar for tea - make sure all dry goods containers are labeled

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37 3-305.11 Food Storage-Preventing Contamination from the Premises - Uncovered pan of veggie burgers i nreach in freezer - make sure all items are protected and covered when not in use; Bins of onions stored without lids in dry goods room and open bag of breading in dry goods room - make sure all opened bags and exposed bins of food are stored in a sealed container

42 4-901.11 Equipment and Utensils, Air-Drying Required - Pans stacked incorrectly while still wet - try cross stacking or separating before stacking to ensure pans are adequately air dried

45 4-501.11 Good Repair and Proper Adjustment-Equipment - Repair loose door panel for walk in freezer so it does not separate and expose door insulation, Replace torn cooler/freezer gaskets; Recaulk backsplashes of handsinks and around various joints of equipment as needed

4-602.13 Nonfood Contact Surfaces - Detailed cleaning needed on and around equipment throughout facility



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