

# Food Establishment Inspection Report

Score: 90

Establishment Name: CHILI'S #462

Establishment ID: 3034010918

Location Address: 100 STRATFORD COMMONS CT

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 05 / 14 / 2019 Status Code: A

Zip: 27103 County: 34 Forsyth

Time In: 10 : 20 ☒ am ☐ pm Time Out: 04 : 00 ☒ am ☐ pm

Permittee: BRINKER INTERNATIONAL, INC.

Total Time: 5 hrs 40 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: 6

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	N/O	Compliance Status			OUT	CDI	R	VR
<b>Supervision</b> .2652										
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties			<u>2</u>	<u>0</u>	<input type="checkbox"/>	<input type="checkbox"/>
<b>Employee Health</b> .2652										
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting			<u>3</u>	<u>13</u>	<u>0</u>	<input type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion			<u>3</u>	<u>13</u>	<u>0</u>	<input type="checkbox"/>
<b>Good Hygienic Practices</b> .2652, .2653										
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
<b>Preventing Contamination by Hands</b> .2652, .2653, .2655, .2656										
6	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed			<u>4</u>	<u>0</u>	<u>0</u>	<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			<u>3</u>	<u>13</u>	<u>0</u>	<input type="checkbox"/>
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			<u>2</u>	<u>1</u>	<u>0</u>	<input checked="" type="checkbox"/>
<b>Approved Source</b> .2653, .2655										
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
<b>Protection from Contamination</b> .2653, .2654										
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			<u>3</u>	<u>13</u>	<u>0</u>	<input checked="" type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			<u>3</u>	<u>0</u>	<u>0</u>	<input checked="" type="checkbox"/>
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
<b>Potentially Hazardous Food Time/Temperature</b> .2653										
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures			<u>3</u>	<u>13</u>	<u>0</u>	<input type="checkbox"/>
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding			<u>3</u>	<u>13</u>	<u>0</u>	<input type="checkbox"/>
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures			<u>3</u>	<u>13</u>	<u>0</u>	<input type="checkbox"/>
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			<u>3</u>	<u>13</u>	<u>0</u>	<input type="checkbox"/>
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			<u>3</u>	<u>13</u>	<u>0</u>	<input type="checkbox"/>
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			<u>3</u>	<u>0</u>	<u>0</u>	<input checked="" type="checkbox"/>
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
<b>Consumer Advisory</b> .2653										
23	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
<b>Highly Susceptible Populations</b> .2653										
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered			<u>3</u>	<u>13</u>	<u>0</u>	<input type="checkbox"/>
<b>Chemical</b> .2653, .2657										
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			<u>2</u>	<u>0</u>	<u>0</u>	<input checked="" type="checkbox"/>
<b>Conformance with Approved Procedures</b> .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			<u>2</u>	<u>1</u>	<u>0</u>	<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	N/O	Compliance Status			OUT	CDI	R	VR
<b>Safe Food and Water</b> .2653, .2655, .2658										
28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
<b>Food Temperature Control</b> .2653, .2654										
31	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
<b>Food Identification</b> .2653										
35	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			<u>2</u>	<u>1</u>	<u>0</u>	<input checked="" type="checkbox"/>
<b>Prevention of Food Contamination</b> .2652, .2653, .2654, .2656, .2657										
36	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals			<u>2</u>	<u>1</u>	<u>0</u>	<input checked="" type="checkbox"/>
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			<u>2</u>	<u>0</u>	<u>0</u>	<input checked="" type="checkbox"/>
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
<b>Proper Use of Utensils</b> .2653, .2654										
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			<u>1</u>	<u>0</u>	<u>0</u>	<input checked="" type="checkbox"/>
43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			<u>1</u>	<u>0</u>	<u>0</u>	<input type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
<b>Utensils and Equipment</b> .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			<u>2</u>	<u>1</u>	<u>0</u>	<input checked="" type="checkbox"/>
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			<u>0</u>	<u>03</u>	<u>0</u>	<input checked="" type="checkbox"/>
<b>Physical Facilities</b> .2654, .2655, .2656										
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			<u>2</u>	<u>1</u>	<u>0</u>	<input checked="" type="checkbox"/>
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			<u>0</u>	<u>03</u>	<u>0</u>	<input checked="" type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
Total Deductions:										10



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

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: 05/14/2019

Comment Addendum Attached? ☒ Status Code: A

Water sample taken? ☐ Yes ☒ No Category #: IV

Email 1: C00462@CHILIS.COM

Email 2: \_\_\_\_\_

Email 3: \_\_\_\_\_

## Temperature Observations

**Cold Holding Temperature is now 41 Degrees or less**

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
ServSafe	M. Walsh 6-23-21	00	Taco meat	Reheat - microwave	181	Corn salsa	Nacho make unit	33
Hot water	3 comp sink	146	Grilled ckn	Final cook	166	Lettuce mix	Salad cooler	41
Hot water	4 comp sink	129	South. soup	Reheat	182	Lettuce	Salad make unit	41
Chlorine	Dishmachine - ppm	50	Baked soup	Hot holding	144	Ribs	Expo drawers	40
Quat sani	Bucket - ppm	200	Noodles	Cooling 10:32	74	Chicken	P. Make unit	37
Chicken	Fried - Final cook	181	Noodles	Cooling 11:00	55	Chicken ques.	Quesadilla reach-in	41
Steak	Final cook	165	Corn	Walk-in	41	Chicken	Fryer station	37
Burger	Final cook	170	Penne	Walk-in	39	Rice	Final cook	36

## 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 2-301.12 Cleaning Procedure - P // 2-301.14 When to Wash - P REPEAT: One food employee observed using cleaned hands to operate faucet handles. A food employee shall clean exposed portion of arms and hands as often as necessary to remove contamination, and to avoid recontaminating cleaned hands, shall use effective barrier to operate faucet handles. CDI: Employee educated and redirected to wash hands using correct procedures.
- 8 6-301.12 Hand Drying Provision - PF Handwashing sink at bar not supplied with disposable towels. Each handwashing sink shall be provided with individual, disposable towels; or a continuous towel system that supplies the user with a clean towel. CDI: Person-in-charge (PIC) provided disposable towels.
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P Containers of raw marinated shrimp being stored above commercially packaged bacon bits. Food shall be protected from cross contamination by separating raw animal FOODS during storage, preparation, holding, and display from ready-to-eat foods. CDI: PIC moved shrimp to be stored on shelving below bagged bacon bits.

Lock  
Text



Person in Charge (Print & Sign): \_\_\_\_\_

Regulatory Authority (Print & Sign): CHRISTY WHITLEY

Michael Swered  
Christy Whitley, REHS

REHS ID: 2610 - Whitley, Christy

Verification Required Date:     /     /    

REHS Contact Phone Number: ( 336 ) 703 - 3157



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.



- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P The following equipment being stored cleaned with food debris: onion slicer, tomato slicer, lemon wedger, and can opener blade. / Several metal containers, plastic strainer pans, two back up cutting boards and white plastic containers on clean utensil shelving with food debris. / One scoop, two ladles, four salad mixing bowls, plates, blue and white soup bowls all at pass thru window with food residue. / All knives being stored in knife rack with food debris. / Several metal trays at chip station with food residue. / One container of forks and one container of spoons in dry storage room with food residue on most silverware. Equipment food-contact surfaces and utensils shall be clean to sight and touch. CDI: All sent to be cleaned and sanitized. // 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness - P Upon testing, chlorine dishmachine
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF Portioned bags of chicken and bag of opened shredded cabbage in walk-in cooler, sliced and diced tomatoes in Expo unit, two bags of opened shredded lettuce in salad make unit drawers, and gallon of open milk in soup topping make unit lacking date marking of preparation/opening or discard. Ready-to-eat, potentially hazardous food (time/temperature control for safety food) prepared and held in a food establishment for more than 24 hours shall be marked to indicate the date or day by which the food shall be consumed on the premises, sold, or discarded, based on the temperature and time combination, if held at 41F and below for 7 days. CDI: PIC voluntarily discarded. Chicken placed date marking label on bags.
- 26 7-102.11 Common Name-Working Containers - PF REPEAT: Yellow all purpose cleaner stored in Ecolab spray bottle unlabeled. 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: PIC labeled bottle during inspection.
- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C Dry ingredients in shakers at cook line lacking label indicating type of ingredient stored in shaker. Working containers holding food or food ingredients that are removed from their original packages for use in the food establishment, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the food.
- 36 6-501.112 Removing Dead or Trapped Birds, Insects, Rodents and other Pest - C Dead insects accumulated in light fixtures. Increase frequency of cleaning and removing dead pest. Dead or trapped birds, insects, rodents, and other pests shall be removed from control devices and the premises at a frequency that prevents their accumulation, decomposition, or the attraction of pests. // 6-501.111 Controlling Pests - C REPEAT: (Different circumstances) Fruit flies from bagged onions in dry storage room. The presence of insects and other pests shall be controlled to eliminate their presence on the premises by routinely inspecting incoming shipments of food and supplies, routinely inspecting the premises for evidence of pests, and eliminating harborage conditions.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C REPEAT: Lid to ice bin at beverage station remained open when not in use throughout inspection. / Speed rack with desserts in dry storage room without protection for top tray of desserts. Use inverted sheet pan to store on top of speed rack, or cover top tray with wax paper, foil, or some sort of protection. / Bag of dried topping open in dry storage without protection. Food shall be protected from contamination by storing the food: (1) In a clean, dry location; (2) Where it is not exposed to splash, dust, or other contamination; and (3) At least (6 inches) above the floor.
- 39 3-304.14 Wiping Cloths, Use Limitation - C Sanitizer bucket with wet wiping cloths (200ppm) being stored above drink mixes on shelving below pass thru. Containers of chemical sanitizing solutions specified in Subparagraph (B)(1) of this section in which wet wiping cloths are held between uses shall be stored off the floor and used in a manner that prevents contamination of food, equipment, utensils, linens, single-service or single-use articles.



# 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.



- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C Most all containers on clean utensil shelving across dish area, stacked wet. / Bowls and plates in containers at pass thru stacked wet. After cleaning and sanitizing, equipment and utensils shall be air-dried. Do not towel dry. // 4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C Equipment used for shredding chicken being stored on shelving below prep, stored on a soiled shelf. / Clean utensil shelving with dust accumulation from dusty vent. / Bag of clean linens partially stored on floor of outside storage shed. / Four clean oven racks being stored on floor at oven. / Clean glasses being stored below tea prep area soiled with splash on all cups. / Clean fryer baskets in contact with greasy shelving. Cleaned equipment and utensils and laundered linens shall be stored: (1) In a clean, dry location; (2) Where they are not exposed to splash, dust, or other contamination; and (3) At least (6 inches)
- 43 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C Food liner bags being stored in soiled containers and with debris on bags in dry storage. / Opened box of silver wrapping bags being stored on floor of dry storage room. / Dressing cups being stored in Zone 3, being stored with food debris on cups and in soiled container. Recommend cleaning containers frequently and covering. Single-service and single-use articles shall be stored: (1) In a clean, dry location; (2) Where they are not exposed to splash, dust, or other contamination; and (3) At least (6 inches) above the floor.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C REPEAT: (Different circumstances): Ice build up around frame of door interior of door of walk-in freezer and around fan of upright freezer. / Minor chipping on shelving in glass cooler at bar. / Rusting on legs of shelving in dry storage and walk-in cooler. / Cracks around corners of prep sink. Reweld smooth. / Coke machine dispense beverage when ice bin lid is opened. Contact manufacturer to replace shut off switch. / Equipment shall be maintained cleanable and in good repair.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C REPEAT: Most reach-ins, drawers of make units, upright coolers and freezers, gaskets and doors throughout require additional cleaning to remove food build up. / Container holders of pass thru, shakers at grill line and most containers with dry ingredients in dry storage require additional cleaning. / Shelving and castors throughout dry storage and walk-in cooler require cleaning. / Clean walls behind shelving in walk-in cooler. / At bar cleaning needed under mats with glasses stored and inside coolers with glasses and kegs. / Cleaning around salad cooler. / Knife rack and can opener holster with heavy build up. Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt food residue, and other debris.
- 49 5-202.14 Backflow Prevention Device, Design Standard - P Splitter with shut offs have been added to can wash. One hose below splitter is attached to chemical tower with an approved A.S.S.E 1055B, while other hose below shut off without additional backflow. A backflow or backsiphonage prevention device installed on a water supply system shall meet American Society of Sanitary Engineering (A.S.S.E.) standards for construction, installation, maintenance, inspection, and testing for that specific application and type of device. CDI: PIC removed splitter and attached hose from chemical tower directly to faucet.
- 53 6-501.12 Cleaning, Frequency and Restrictions - C REPEAT: Additional floor cleaning around dishmachine, at bar, inside walk-in cooler, and dry storage to remove build up of food and fallen debris. Physical facilities shall be cleaned as often as necessary to be maintained clean. // 6-201.13 Floor and Wall Junctions, Coved, and Enclosed or Sealed - C Cove base between wall and floor tile in restrooms is gapped/worn and needs to be repaired. In food establishments in which cleaning methods other than water flushing are used for cleaning floors, the floor and wall junctions shall be coved and closed to no larger than 1 mm (one thirty-second inch). // 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C Replace damaged base tiles in women's restroom. / Repair baseboard at door of walk-in cooler and below door of walk-in freezer. / Seal stainless panels at Zone 3 and around 3 comp sink gapped and need to be flush to wall. Physical facilities shall be maintained in good repair.
- 54 6-501.14 Cleaning Ventilation Systems, Nuisance and Discharge Prohibition - C Heavy build up around vents and on ceilings. 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.



# 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



# 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

