

# Food Establishment Inspection Report

Score: 88

Establishment Name: CHILIS GRILL AND BAR (ITS JUST WINGS)

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: 03/22/2023 Status Code: A

Time In: 10:15 AM Time Out: 2:00 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 7

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
<b>Supervision .2652</b>					
1	IN <input checked="" type="checkbox"/> N/A	1	<input checked="" type="checkbox"/>	X	
PIC Present, demonstrates knowledge, & performs duties					
2	<input checked="" type="checkbox"/> OUT N/A	1	0		
Certified Food Protection Manager					
<b>Employee Health .2652</b>					
3	<input checked="" type="checkbox"/> OUT	2	1	0	
Management, food & conditional employee; knowledge, responsibilities & reporting					
4	<input checked="" type="checkbox"/> OUT	3	1.5	0	
Proper use of reporting, restriction & exclusion					
5	<input checked="" type="checkbox"/> OUT	1	0.5	0	
Procedures for responding to vomiting & diarrheal events					
<b>Good Hygienic Practices .2652, .2653</b>					
6	IN <input checked="" type="checkbox"/> T	1	<input checked="" type="checkbox"/>	0	X
Proper eating, tasting, drinking or tobacco use					
7	<input checked="" type="checkbox"/> OUT	1	0.5	0	
No discharge from eyes, nose, and mouth					
<b>Preventing Contamination by Hands .2652, .2653, .2655, .2656</b>					
8	<input checked="" type="checkbox"/> OUT	4	2	0	
Hands clean & properly washed					
9	IN <input checked="" type="checkbox"/> T N/A N/O	4	<input checked="" type="checkbox"/>	0	X
No bare hand contact with RTE foods or pre-approved alternate procedure properly followed					
10	<input checked="" type="checkbox"/> OUT N/A	2	1	0	
Handwashing sinks supplied & accessible					
<b>Approved Source .2653, .2655</b>					
11	<input checked="" type="checkbox"/> OUT	2	1	0	
Food obtained from approved source					
12	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/>	2	1	0	
Food received at proper temperature					
13	<input checked="" type="checkbox"/> OUT	2	1	0	
Food in good condition, safe & unadulterated					
14	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A N/O	2	1	0	
Required records available: shellstock tags, parasite destruction					
<b>Protection from Contamination .2653, .2654</b>					
15	IN <input checked="" type="checkbox"/> T N/A N/O	3	1.5	<input checked="" type="checkbox"/>	X X
Food separated & protected					
16	IN <input checked="" type="checkbox"/> T	<input checked="" type="checkbox"/>	1.5	0	X
Food-contact surfaces: cleaned & sanitized					
17	<input checked="" type="checkbox"/> OUT	2	1	0	
Proper disposition of returned, previously served, reconditioned & unsafe food					
<b>Potentially Hazardous Food Time/Temperature .2653</b>					
18	<input checked="" type="checkbox"/> OUT N/A N/O	3	1.5	0	
Proper cooking time & temperatures					
19	IN <input checked="" type="checkbox"/> T N/A N/O	3	<input checked="" type="checkbox"/>	0	X
Proper reheating procedures for hot holding					
20	IN <input checked="" type="checkbox"/> OUT N/A N/O	3	1.5	0	
Proper cooling time & temperatures					
21	IN <input checked="" type="checkbox"/> OUT N/A N/O	3	1.5	0	
Proper hot holding temperatures					
22	<input checked="" type="checkbox"/> OUT N/A N/O	3	1.5	0	
Proper cold holding temperatures					
23	IN <input checked="" type="checkbox"/> T N/A N/O	3	1.5	<input checked="" type="checkbox"/>	X X
Proper date marking & disposition					
24	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A N/O	3	1.5	0	
Time as a Public Health Control; procedures & records					
<b>Consumer Advisory .2653</b>					
25	<input checked="" type="checkbox"/> OUT N/A	1	0.5	0	
Consumer advisory provided for raw/undercooked foods					
<b>Highly Susceptible Populations .2653</b>					
26	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/>	3	1.5	0	
Pasteurized foods used; prohibited foods not offered					
<b>Chemical .2653, .2657</b>					
27	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/>	1	0.5	0	
Food additives: approved & properly used					
28	<input checked="" type="checkbox"/> OUT N/A	2	1	0	
Toxic substances properly identified stored & used					
<b>Conformance with Approved Procedures .2653, .2654, .2658</b>					
29	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/>	2	1	0	
Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan					

## 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
<b>Safe Food and Water .2653, .2655, .2658</b>					
30	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/>	1	0.5	0	
Pasteurized eggs used where required					
31	<input checked="" type="checkbox"/> OUT	2	1	0	
Water and ice from approved source					
32	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/>	2	1	0	
Variance obtained for specialized processing methods					
<b>Food Temperature Control .2653, .2654</b>					
33	<input checked="" type="checkbox"/> OUT	1	0.5	0	
Proper cooling methods used; adequate equipment for temperature control					
34	<input checked="" type="checkbox"/> OUT N/A N/O	1	0.5	0	
Plant food properly cooked for hot holding					
35	<input checked="" type="checkbox"/> OUT N/A N/O	1	0.5	0	
Approved thawing methods used					
36	<input checked="" type="checkbox"/> OUT	1	0.5	0	
Thermometers provided & accurate					
<b>Food Identification .2653</b>					
37	<input checked="" type="checkbox"/> OUT	2	1	0	
Food properly labeled: original container					
<b>Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657</b>					
38	<input checked="" type="checkbox"/> OUT	2	1	0	
Insects & rodents not present; no unauthorized animals					
39	<input checked="" type="checkbox"/> OUT	2	1	0	
Contamination prevented during food preparation, storage & display					
40	<input checked="" type="checkbox"/> OUT	1	0.5	0	
Personal cleanliness					
41	<input checked="" type="checkbox"/> OUT	1	0.5	0	
Wiping cloths: properly used & stored					
42	<input checked="" type="checkbox"/> OUT N/A	1	0.5	0	
Washing fruits & vegetables					
<b>Proper Use of Utensils .2653, .2654</b>					
43	<input checked="" type="checkbox"/> OUT	1	0.5	0	
In-use utensils: properly stored					
44	IN <input checked="" type="checkbox"/> T	1	<input checked="" type="checkbox"/>	0	X
Utensils, equipment & linens: properly stored, dried & handled					
45	IN <input checked="" type="checkbox"/> T	1	0.5	<input checked="" type="checkbox"/>	
Single-use & single-service articles: properly stored & used					
46	<input checked="" type="checkbox"/> OUT	1	0.5	0	
Gloves used properly					
<b>Utensils and Equipment .2653, .2654, .2663</b>					
47	IN <input checked="" type="checkbox"/> T	<input checked="" type="checkbox"/>	0.5	0	X
Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used					
48	IN <input checked="" type="checkbox"/> T	<input checked="" type="checkbox"/>	0.5	0	X
Warewashing facilities: installed, maintained & used; test strips					
49	IN <input checked="" type="checkbox"/> T	<input checked="" type="checkbox"/>	0.5	0	X
Non-food contact surfaces clean					
<b>Physical Facilities .2654, .2655, .2656</b>					
50	<input checked="" type="checkbox"/> OUT N/A	1	0.5	0	
Hot & cold water available; adequate pressure					
51	IN <input checked="" type="checkbox"/> T	2	<input checked="" type="checkbox"/>	0	X X
Plumbing installed; proper backflow devices					
52	<input checked="" type="checkbox"/> OUT	2	1	0	
Sewage & wastewater properly disposed					
53	<input checked="" type="checkbox"/> OUT N/A	1	0.5	0	
Toilet facilities: properly constructed, supplied & cleaned					
54	<input checked="" type="checkbox"/> OUT	1	0.5	0	
Garbage & refuse properly disposed; facilities maintained					
55	IN <input checked="" type="checkbox"/> T	1	<input checked="" type="checkbox"/>	0	X
Physical facilities installed, maintained & clean					
56	IN <input checked="" type="checkbox"/> T	1	0.5	<input checked="" type="checkbox"/>	X
Meets ventilation & lighting requirements; designated areas used					
<b>TOTAL DEDUCTIONS:</b>					<b>12</b>



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: CHILIS GRILL AND BAR (ITS JUST WINGS) Establishment ID: 3034011609

Location Address: 348 E HANES MILL ROAD

Inspection  Re-Inspection Date: 03/22/2023

City: WINSTON SALEM State: NC

Comment Addendum Attached?  Status Code: A

County: 34 Forsyth Zip: 27105

Water sample taken?  Yes  No Category #: IV

Wastewater System:  Municipal/Community  On-Site System

Email 1: c01023@chilis.com

Water Supply:  Municipal/Community  On-Site System

Email 2:

Permittee: BRINKER INTERNATIONAL INC

Email 3:

Telephone: (336) 377-2310

## Temperature Observations

### Effective January 1, 2019 Cold Holding is now 41 degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Tomatoes	make unit	39	enchilada soup	commercial reheat	162			
guacamole	make unit	39	french fries	cooked for hot holding	196			
cheese	make unit	41	hamburger	final cook	157			
ranch	reach in cooler	41	chicken	final cook	213			
avocado ranch	reach in cooler	41	salsa	make top	41			
ambient	salad dispenser	39	raw chicken	cooling drawers	39			
cheesecake	dessert cooler	38	steak	cooling drawers	38			
brisket	walk in cooler	40	cheese	make unit	41			
chicken cooled from last night	walk in cooler	39						
ambient	milk cooler	41						
hot water right faucet	three comp sink	112						
hot water	dishmachine	127						
chlorine ppm	dishmachine	50						
hot water left faucet three comp sink		119						
enchilada soup	reheat in microwave	176						
baked potato soup	reheat in microwave	179						
roasted jalopenos	reach in cooler	41						
salsa	reach in cooler	41						
quesadilla	upright	40						
potato soup	commercial reheat	148						

Person in Charge (Print & Sign): *First* Karon Walker

*Last* Walker

*[Signature]*

Regulatory Authority (Print & Sign): *First* Michelle Bell

*Last* Bell

*Michelle Bell REHS*

REHS ID: 2464 - Bell, Michelle

Verification Required Date: 03/24/2023

REHS Contact Phone Number: (336) 703-3134

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 (ITS JUST WINGS)

**Establishment ID:** 3034011609

**Date:** 03/22/2023 **Time In:** 10:15 AM **Time Out:** 2:00 PM

### Certifications

Name	Certificate #	Type	Issue Date	Expiration Date
Karon Walker		Food Service		05/14/2025

### 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.

- 2-103.11 (A) - (P) (Pf): Temperatures of deliveries are not being monitored by food delivery service. The person in charge shall ensure that employees are visibly observing foods as they are received to determine that they are from approved sources, delivered at the required temperatures, protected from contamination, unadulterated, and accurately presented, by routinely monitoring the employees' observations and periodically evaluating foods upon their receipt. CDI: Manager educated on getting food delivery personnel to record temperatures of food deliveries upon key-drop.
- 2-401.11 Eating, Drinking, or Using Tobacco (C): Partially burnt cigarette laying on shelving above make unit prep surface. 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: Manager discarded cigarette.
- 3-301.11 Preventing Contamination from Hands (P) (Pf): At beginning of inspection, employee was filling bin for salad cooler with lettuce using bare hands. Food employees may not contact exposed, READY-TO-EAT FOOD with their bare hands and shall use suitable UTENSILS such as deli tissue, spatulas, tongs, single-use gloves, or dispensing EQUIPMENT. CDI: Employee discarded lettuce and re-washed bin.
- 3-302.11 Packaged and Unpackaged Food - Separation, Packaging, and Segregation (P)- REPEAT: Raw hamburgers being stored above pork ribs in the walk in cooler. Cookies uncovered in dry storage. Food shall be protected from cross contamination by separation during storage, preparation, holding, and display by storing in order of final cook temperature and by using coverings. CDI: Hamburgers moved below pork and cookies discarded.
- 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (P) REPEAT. Majority of dishes checked had dried food residue, grease and debris. Equipment food contact surfaces and utensils shall be clean to sight and touch. CDI- Examined soiled dishes sent to be re-washed. Remainder of dishes will be assessed for cleanliness by management and washed, if needed. //4-602.11 Equipment Food-Contact Surfaces and Utensils - Frequency (P): Chip bin with accumulated soil in crevices. Ice bin at beverage station soiled on upper side. Surfaces of UTENSILS and EQUIPMENT contacting FOOD that is not TIME/TEMPERATURE CONTROL FOR SAFETY FOOD shall be cleaned:(1) At any time when contamination may have occurred. In EQUIPMENT such as ice bins and BEVERAGE dispensing nozzles and enclosed components of EQUIPMENT such as ice makers, cooking oil storage tanks and distribution lines, BEVERAGE and syrup dispensing lines or tubes, coffee bean grinders, and water vending EQUIPMENT: (a) At a frequency specified by the manufacturer, or (b) Absent manufacturer specifications, at a frequency necessary to preclude accumulation of soil or mold.
- 3-403.11 Reheating for Hot Holding (P): Marinara 77F in hot wells and queso 129F in rethermalizer (machine water had temperature of 145F). Foods reheated from leftovers shall be reheated to 165F within 2 hours and Ready to eat foods from commercial packaging shall be reheated to 135F within 2 hours. CDI: Queso discarded. Marinara reheated above 165F.
- 3-501.18 Ready-To-Eat Time / Temperature Control for Safety Food, Disposition (P): REPEAT: Milk and chocolate milk opened with no date. Ready to eat, time/temperature for safety foods held in the food establishment for greater than 24 hours shall be marked to indicate the day which the food should be discarded with the day of opening counting as day 1 and holding the foods for no greater than 7 days. A food in a container that does not bare a date shall be disposed. CDI: Milks discarded.
- 4-903.11 (A), (B), and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles Storing (C) REPEAT. Shelving holding clean dishes soiled. Cleaned equipment and utensils shall be stored in a clean, dry location.//4-901.11 Equipment and Utensils, Air-Drying Required (C): Multiple dishes found stacked wet. Equipment and utensils shall be completely air-dried prior to stacking.
- 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles - Storing (C): Single service articles stored in bins with crumbs and debris. Single-service articles shall be stored in a clean, dry location.
- 4-501.11 Good Repair and Proper Adjustment - Equipment (C) REPEAT - The following equipment is in need of repair: stoppers for drains at three comp sink, missing overflow cover in middle sink at 3 comp sink, ice bin at beverage machine broken on left side, shelving next to To-Go area is rusting, rusting shelving in reach in section of make unit, top of make unit under salad dispenser not holding temperature, upright freezer broken, reach in freezer broken, missing wheels on CCFC, chipped shelving in upright freezer. Equipment shall be maintained in good repair.//

4-101.19 Nonfood-Contact Surfaces (C): Trivettes chipping/peeling wood. NonFOOD-CONTACT SURFACES of EQUIPMENT that are exposed to splash, spillage, or other FOOD soiling or that require frequent cleaning shall be constructed of a CORROSION-RESISTANT, nonabsorbent, and SMOOTH material. These need replacement when they are no longer smooth.

- 48 4-501.14 Warewashing Equipment, Cleaning Frequency (C) REPEAT- Food debris and build-up inside dish machine. A warewashing machine; the compartments of sinks basins, or other receptacles used for washing and rinsing equipment, utensils; and drainboards or other equipment shall be cleaned: before use; 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, if used, at least once every 24 hours.
- 49 4-602.13 Nonfood Contact Surfaces (C) REPEAT- Thorough, detailed cleaning is needed on and in equipment throughout facility, including but not limited to: inside and outside of rolling oven, interiors of all coolers and freezers, shelving throughout, gaskets, underneath drawers; sides/back of cooking equipment; transfer carts; inside microwaves; legs of equipment. Nonfood contact surfaces shall be cleaned at a frequency necessary to preclude accumulation of soil residues.
- 51 5-203.15 Backflow Prevention Device, Carbonator (P): Both carbonators are missing backflow prevention devices. If not provided with an air gap as specified under §5-202.13, a dual check valve with an intermediate vent preceded by a screen of not less than 100 mesh to 25.4 mm (100 mesh to 1 inch) shall be installed upstream from a carbonating device and downstream from any copper in the water supply line. Verification required to Michelle Bell at 336-703-3134 or bellmi@forsyth.cc by 3-24-23.//5-203.14 Backflow Prevention Device, When Required (P): REPEAT (different area): Hose with sprayer connected to canwash with only an atmospheric backflow prevention device on faucet. A PLUMBING SYSTEM shall be installed to preclude backflow of a solid, liquid, or gas contaminant into the water supply system at each point of use at the FOOD ESTABLISHMENT, including on a hose bibb if a hose is attached or on a hose bibb if a hose is not attached and backflow prevention is required by LAW, by: (A) Providing an air gap as specified under § 5-202.13 P; or (B) Installing an APPROVED backflow prevention device as specified under § 5-202.14. CDI: Hose removed from faucet.
- 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 and prep sinks. Physical facilities shall be cleaned as often as necessary to keep them clean.//6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods (C) REPEAT-Low floor grout in places throughout the kitchen. Fill pipe penetrations at grill hood. Physical facilities shall be maintained in good repair.
- 56 6-303.11 Intensity - Lighting (C)- REPEAT: Lighting low in men's restroom (sink 11 fcd; toilets/urinal 5-10 fcd) and women's restroom (sink 9 fcd; toilets 4-5 fcd). Increase lighting to meet 20 fcd at plumbing fixtures in restrooms.