

Food Establishment Inspection Report

Score: 93Establishment Name: CHILI'S #462Establishment ID: 3034010918Location Address: 100 STRATFORD COMMONS CT☒ Inspection ☐ Re-InspectionCity: WINSTON SALEMState: NCDate: 11 / 24 / 2015 Status Code: AZip: 27103County: 34 ForsythTime In: 01 : 00 ^{am}_{pm} Time Out: 05 : 30 ^{am}_{pm}Total Time: 4 hrs 30 minutesPermittee: BRINKER INTERNATIONAL, INC.Category #: IVTelephone: (336) 760-1500FDA Establishment Type: Full-Service RestaurantWastewater System: ☒ Municipal/Community ☐ On-Site SystemNo. of Risk Factor/Intervention Violations: 6Water Supply: ☒ Municipal/Community ☐ On-Site SupplyNo. 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	<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"/>
Employee Health .2652											
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting				<u>3</u>	<u>15</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>15</u>	<u>0</u>	<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				<u>2</u>	<u>1</u>	<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				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
Preventing Contamination by Hands .2652, .2653, .2655, .2656											
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed				<u>4</u>	<u>2</u>	<u>0</u>	<input 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>15</u>	<u>0</u>	<input type="checkbox"/>
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible				<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
Approved Source .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"/>
Protection from Contamination .2653, .2654											
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected				<u>3</u>	<u>15</u>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized				<u>3</u>	<input checked="" type="checkbox"/>	<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"/>
Potentially Hazardous Food Time/Temperature .2653											
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures				<u>3</u>	<u>15</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>15</u>	<u>0</u>	<input type="checkbox"/>
18	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time & temperatures				<u>3</u>	<u>15</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>15</u>	<u>0</u>	<input type="checkbox"/>
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures				<u>3</u>	<u>15</u>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition				<u>3</u>	<u>15</u>	<input checked="" type="checkbox"/>	<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"/>
Consumer Advisory .2653											
23	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
Highly Susceptible Populations .2653											
24	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Pasteurized foods used; prohibited foods not offered				<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
Chemical .2653, .2657											
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used				<u>1</u>	<u>05</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>1</u>	<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				<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
Safe Food and Water .2653, .2655, .2658											
28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required				<u>1</u>	<u>05</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>05</u>	<u>0</u>	<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				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding				<u>1</u>	<u>05</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>05</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>05</u>	<u>0</u>	<input type="checkbox"/>
Food Identification .2653											
35	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container				<u>2</u>	<u>1</u>	<input checked="" type="checkbox"/>	<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				<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display				<u>2</u>	<u>1</u>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
38	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness				<u>1</u>	<u>05</u>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored				<u>1</u>	<u>05</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>05</u>	<u>0</u>	<input type="checkbox"/>
Proper Use of Utensils .2653, .2654											
41	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored				<u>1</u>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled				<input checked="" type="checkbox"/>	<u>05</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>05</u>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly				<u>1</u>	<u>05</u>	<u>0</u>	<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				<u>2</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input checked="" type="checkbox"/>
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips				<u>1</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean				<u>1</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input type="checkbox"/>
Physical Facilities .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>	<input checked="" type="checkbox"/>	<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>05</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>05</u>	<u>0</u>	<input type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean				<input checked="" type="checkbox"/>	<u>05</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				<input checked="" type="checkbox"/>	<u>05</u>	<u>0</u>	<input checked="" type="checkbox"/>
Total Deductions:										<u>7</u>	

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Comment Addendum to Food Establishment Inspection Report

Establishment Name: CHILI'S #462

Establishment ID: 3034010918

Location Address: 100 STRATFORD COMMONS CT

☒ Inspection ☐ Re-Inspection Date: 11/24/2015

City: WINSTON SALEM State: NC

Comment Addendum Attached? ☐ Status Code: A

County: 34 Forsyth Zip: 27103

Category #: IV

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

Email 1: C00462@CHILIS.COM

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

Email 2:

Permittee: BRINKER INTERNATIONAL, INC.

Email 3:

Telephone: (336) 760-1500

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
servsafe	Amber Armstrong 2018	00	salad mix	reach in	45	quat sanitizer	wet wiping cloth bucket	200
soup	hot hold	177	cheese blend	make unit	43	quat sanitizer	four comp in bar	300
ambient	dessert cooler	45	hot cheese	hot hold	140			
ambient	bar cooler	45	chicken strips	reach in	43			
mango	cold hold	44	fajita mix	walk in cooler	43			
french fries	hot hold	135	prime rib	walk in cooler	38			
hamburger	final cook	170	hot water	three comp sink	130			
lettuce	make unit	45	chlorine	dishmachine	100			

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: 0 pts. Drink with lid and straw stored on shelf above hot sauce holding station. Employee drinks shall be stored to prevent contamination of food for pay. CDI: Drink discarded.



- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P: 0 pts. Lettuce and tomato uncovered in reach in refrigerator on cookline. Cakes and salmon in speed rack with large separation causing them to lose coverage. Raw fajita beef being stored under raw chicken in walk in cooler. Food shall be protected from cross contamination. CDI: Coverings given to all exposed food and food re-arranged in order of final cook temperature.

- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P: Approximately 80% of dishes, containers and lids soiled with food debris. Sticker residue present on many containers throughout. Food contact surfaces of equipment and utensils shall be clean to sight and touch. CDI: All soiled dishes sent to be re-washed.

Person in Charge (Print & Sign): *Amber* *First* *Armstrong* *Last*

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

REHS ID: 2464 - Bell, Michelle

Verification Required Date: 12 / 03 / 2015

REHS Contact Phone Number: (336) 703 - 3141



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- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P: 0 pts. REPEAT: Two pans of housemade salsa stored in reach in refrigerator by chip station 48-50F. Potentially hazardous foods shall be held at 45F or below. CDI: Salsa moved to walk in cooler. Repair cooler to maintain proper temperature.
- 21 3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition - P: 0 pts. Taco slaw dated 11/17 (2 containers); garlic/tomatoes 11/8, 11/13; prime rib 11/11 (3 containers); black beans 11/17 in walk in cooler. Potentially hazardous, ready-to-eat food shall be held for a maximum of 7 days in refrigeration of 41F or less with date of preparation counting as day 1. CDI: All foods discarded.
- 26 7-201.11 Separation-Storage - P: 0 pts. Chemicals stored in outdoor dry storage on shelf above clean linens. Chemicals shall be stored to not contaminate food, linens, equipment, single service or single use articles. CDI: Manager is going to re-arrange storage.
- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C: . 0 pts. Sugar in waitress station not labeled. Sauces at grill/make units unlabeled. Ingredients that are not easily recognizable, like pasta or rice, shall be labeled with common name of food once removed from original, bulk container.
- 37 3-307.11 Miscellaneous Sources of Contamination - C: 0 pts. Employee cell phone being stored in container on top of oven. Employee items shall be stored to not contaminate food, linens, equipment, utensils, single service and single use articles.//3-305.12 Food Storage, Prohibited Areas - C: Ice cream being stored in Delfield reach in freezer underneath condensate leak. Food shall not be stored under dripping condensate pipes. Move ice cream to different location.
- 38 2-402.11 Effectiveness-Hair Restraints - C: 0 pts. Orders for soup being prepared/expedited by wait staff when sufficient kitchen personnel is not available. Provide hair restraints when employees are working with food.//2-303.11 Prohibition-Jewelry - C: Food employee wearing watch while preparing food. Food employees shall not wear jewelry while preparing food except a single solid band ring(like a wedding band). Have food employees remove jewelry prior to food prep.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C: REPEAT: Five tongs stored on oven handle at knee height. When in-use, utensils shall be stored on a clean and sanitized surface when they are being stored between use. CDI: Tongs removed.



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- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C: REPEAT: Multiple dishes and containers stacked wet. Equipment and utensils shall be air-dried prior to stacking.
- 43 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C: 0 pts. New shipment of napkins and toilet tissue in outdoor dry storage being stored on floor. Single service articles shall be stored at least 6 inches above the floor. CDI: Manager to speak with employee stocking area.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C: REPEAT: Repair condensate leak in Delfield reach in freezer. Replace chipped wooden cutting board by oven. Replace any chipped dishes and cracked containers/lids. Shelving in multiple reach in coolers rusting. Re-weld shelf underneath prep sink by oven to have smooth welds with no gapping. Light shelving rust present in walk in cooler. Repair window of tortilla machine to have smooth edges. Shelving in outdoor storage chipping paint. Re-adhere unit with margarita machine (recaulk and repair baseboard). Recaulk splashguard to handsink next to tea makers. Remove pipe wrap under bev. machine and re-wrap. Repair stopper to rinse vat at three comp sink. Replace caulk in split areas between sinks and backsplash areas. Repair conveyor to dish machine.
- 46 4-501.14 Warewashing Equipment, Cleaning Frequency - C: Dish machine soiled with accumulation of lime residue. De-lime as needed to prevent accumulation of soil./ Sprayers soiled with debris. Increase cleaning to include detail areas inside of machine.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C: Chicken breeder lid soiled in back crevice. Edges of walk in freezer need additional cleaning. Clean dust from shelving and sides/tops of equipment.
- 49 5-203.14 Backflow Prevention Device, When Required - P: 0 pts. Splitter valves present at inside canwash, but no backflow prevention device is installed below splitter valve for open ended hose. Provide backflow prevention device rated for atmospheric pressure between splitter valve and open ended hose./ Outdoor water spigots have no backflow prevention devices attached. Install backflow prevention device rated for atmospheric pressure between spigot and hose and keep pistol grip removed from hose when not in a period of cleaning. Verification of installation is required to Michelle Bell at 336-703-3141 or bellmi@forsyth.cc by 12-3-2015./5-205.15 System Maintained in Good Repair - P: Repair drip in faucet of four comp sink in bar. Repair all sinks throughout facility to provide both hot and cold water as designed./ Center waste flow over drain under prep sink by oven.
- 53 6-501.12 Cleaning, Frequency and Restrictions - C: REPEAT: More thorough floor cleaning throughout with special attention needed behind equipment and hard-to-reach areas. Seal areas of flooring where baseboard is coming loose and gapping at tops. In restrooms, gaps present between flooring and baseboard need sealing. Repair threshold to walk in freezer. Wall cleaning needed throughout facility. Replace rusted wall attachment behind four comp sink in bar. Seal around pipe intrusions into ceiling tiles. Floors, walls, and ceilings shall be maintained clean and in good repair.



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- 54 6-303.11 Intensity-Lighting - C: Lighting low in the following areas (in fctd): walk in freezer 7-14, oven 40-44, sizzle station 25-59, takeout station (storing single service) 10-12, ice cream prep 27, tea station 33-43, bev. prep/ice 5-15, men's low urinal 12 and toilet 14, and women's toilets 4. Increase lighting to meet 10 fctd in walk in coolers, 20 fctd in equipment storage, and 50 fctd in food prep areas.//6-202.11 Light Bulbs, Protective Shielding - C: Light shield by grill cracked. No light shielding present in outdoor dry storage (housing single service articles, linens, equipment, and chemicals). Provide new protective light shielding in these areas.



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