

\$50.00 reinspection fee
required after 1st Followup

Retail Food Establishment Inspection Report

City of Rockwall

- First aid kit
- Allergy policy/training
- Vomit clean up
- Employee health

Date: 06/09/2021	Time in: 10:05	Time out: 11:03	License/Permit # FS 8675	Est. Type FF	Risk Category Low	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: <input checked="" type="checkbox"/> 1-Routine	<input type="checkbox"/> 2-Follow Up	<input type="checkbox"/> 3-Complaint	<input type="checkbox"/> 4-Investigation	<input type="checkbox"/> 5-CO/Construction	<input type="checkbox"/> 6-Other	TOTAL/SCORE
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Establishment Name: Chipotle Mexican grill	Contact/Owner Name: Corp	* Number of Repeat Violations: _____	6/94/A
Physical Address: 951 E oh 30	Pest control : Orkin monthly	✓ Number of Violations COS: _____	

Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation W- Watch
Mark the appropriate points in the OUT box for each numbered item Mark ✓ in appropriate box for IN, NO, NA, COS Mark an ✓ in appropriate box for R

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
		✓				✓					
1. Proper cooling time and temperature Ice baths for left overs sheet pans and paper						12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting Screening at arrival					
	✓					✓					
2. Proper Cold Holding temperature(41°F/ 45°F) See						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Screening at arrival					
	✓					Preventing Contamination by Hands					
3. Proper Hot Holding temperature(135°F) See						14. Hands cleaned and properly washed/ Gloves used properly					
	✓					15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.) Gloves					
4. Proper cooking time and temperature Hot holding showed						Highly Susceptible Populations					
				✓		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required No eggs					
5. Proper reheating procedure for hot holding (165°F in 2 Hours)						Chemicals					
	✓					17. Food additives; approved and properly stored; Washing Fruits & Vegetables Victory wash and test strips					
6. Time as a Public Health Control; procedures & records Labels for cilantro						18. Toxic substances properly identified, stored and used Low and away					
Approved Source						Water/ Plumbing					
	✓					19. Water from approved source; Plumbing installed; proper backflow device Air gap at ice machine / hot water leaky faucet					
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction QCD						20. Approved Sewage/Wastewater Disposal System, proper disposal					
	✓					3					
8. Food Received at proper temperature To check											
Protection from Contamination											
	✓										
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting Good											
	✓										
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature											
				✓							
11. Proper disposition of returned, previously served or reconditioned Discarded outside											

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓					✓					
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 5						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
	✓					✓					
22. Food Handler/ no unauthorized persons/ personnel 18						28. Proper Date Marking and disposition Good					
Safe Water, Recordkeeping and Food Package Labeling						29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital - use Sani					
	✓					Permit Requirement, Prerequisite for Operation					
23. Hot and Cold Water available; adequate pressure, safe Good						30. Food Establishment Permit (Current/ insp sign posted) Posted					
				✓		Utensils, Equipment, and Vending					
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Commercial						31. Adequate handwashing facilities: Accessible and properly supplied, used					
Conformance with Approved Procedures						32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Cutting boards					
	✓					2					
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Taking 8 temps a day						33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Confirmed both					
Consumer Advisory											
	✓										
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/ Buffet Plate)/ Allergen Label Info provided for allergens / all foods cooked from required											

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Prevention of Food Contamination						Food Identification					
1						✓					
34. No Evidence of Insect contamination, rodent/other animals Flies						41. Original container labeling (Bulk Food)					
	✓					Physical Facilities					
35. Personal Cleanliness/eating, drinking or tobacco use						42. Non-Food Contact surfaces clean Watch					
	✓					W	✓				
36. Wiping Cloths; properly used and stored Stored in bucket						43. Adequate ventilation and lighting; designated areas used Watch					
	✓					✓					
37. Environmental contamination						44. Garbage and Refuse properly disposed; facilities maintained Keep an eye on dumpster area - plug on site (extra too)					
				✓		W	✓				
38. Approved thawing method						45. Physical facilities installed, maintained, and clean Watch general cleaning					
Proper Use of Utensils						46. Toilet Facilities; properly constructed, supplied, and clean Equipped					
	✓					✓					
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used See 32 for cutting boards						47. Other Violations					
	✓										
40. Single-service & single-use articles; properly stored and used											

