## Food Establishment Inspection Report

Establishment Name: CHIPOTLE MEXICAN GRILL Establishment ID: 3034014037

Date: <u>Ø 1</u> / <u>3 1</u> / <u>2 Ø 1 3</u> Status Code: A					
Time In: <u>∅ 1</u> : <u>3 ∅ ⊗ pm</u> Time Out: <u>∅ 3</u> : <u>4 5 ⊗ an</u>					
Total Time: 2 hrs 15 minutes					
Category #: III					
Establishment Type:					

### Instructions:

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

Location Address:	128 HANES MALL CIRCLE				
City: WINSTON SA	LEM				
State: NC	Zip: <sup>27103</sup>				
County: 34 Forsyth					
Permittee: CHIPOTLE MEXICAN GRILL LLC					
Telephone:					
⊗Inspection					
○Re-Inspection					
Wastewater System:					
⊗Municipal/Community					
○On-Site System					
Water Supply:					
⊗Municipal/Community					
On-Site System	1				

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".

## Foodborne Illness Risk Factors and Public Health Interventions

Score: 96.5

sk factors: Contributing factors that increase the chance of developing foodborne illness

Public Health Interventions: Control measures to prevent foodborne illness or injury.							
Со	mplian	ce Statu	s	OUT	CDI	R	VR
Su	pervis	ion	.2652				
1		⊗ ○ UT N/A	PIC Present; Demonstration-Certification by accredited program and perform duties	○ <b>⊗</b> 2 0	0	0	0
Em	ploye	e Health	.2652				
2	O IN	<b>⊗</b> OUT	Management, employees knowledge; responsibilities & reporting	○ ○ <b>⊗</b> 3 1.5 0	8	0	0
3	⊗ IN	OUT	Proper use of reporting, restriction & exclusion	○ ○ ○ 3 1.5 0	0	0	0
Go	od Hy	gienic F	Practices .2652, .2653				
4	⊗ IN	OUT	Proper eating, tasting, drinking, or tobacco use	0 0 0 2 1 0	0	0	0
5	⊗ IN	OUT	No discharge from eyes, nose, and mouth	0 0 0 1 0.5 0	0	0	0
Pre	eventir		amination by Hands .2652, .2653, .2655, .2656	6			
6	IN	⊗ OUT	Hands clean & properly washed	○ ○ <b>⊗</b> 4 2 0	8	0	0
7	⊗ ( IN O	O O UT N/O	No bare hand contact with RTE foods or pre-approved alternate procedure properly allowed	○ ○ ○ 3 1.5 0	0	0	0
8	⊗ IN	OUT	Handwashing sinks supplied & accessible	0 0 0 2 1 0	0	0	0
Ap	proved	d 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 & UT 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 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	otectio	n from	Contamination .2653, .2654				
13	○ ⊗ IN OUT	O O N/A N/O	Food separated & protected	○ ○ <b>⊗</b> 3 1.5 0	8	0	0
14	⊗ IN	OUT	Food-contact surfaces: cleaned & sanitized	○ ○ ○ 3 1.5 0	0	0	0
15	⊗ IN	OUT	Proper disposition of returned, previously served, reconditioned, & unsafe food	$ \bigcirc \bigcirc \bigcirc \bigcirc \bigcirc $ 2 1 0	0	0	0
Po		ly Haza	rdous Food TIme/Temperature .2653				
16		O O N/A N/O	Proper cooking time & temperatures	○ ○ ○ 3 1.5 0	0	0	0
17		O O N/A N/O	Proper reheating procedures for hot holding	○ ○ ○ 3 1.5 0	0	0	0
18	_	O O N/A N/O	Proper cooling time & temperatures	○ ○ ○ 3 1.5 0	0	0	0
19		O O N/A N/O	Proper hot holding temperatures	○ ○ <b>⊗</b> 3 1.5 0	8	0	0
20	_	O O N/A N/O	Proper cold holding temperatures	○ <b>⊗</b> ○ 3 1.5 0	8	0	0
21	⊗ ○ IN OUT	O O N/A N/O	Proper date marking & disposition	○ ○ ○ 3 1.5 0	0	0	0
22	O O IN OUT	⊗ ○ N/A N/O	Time as a public health control: procedures & records	0 0 0 2 1 0	0	0	0
Consumer Advisory .2653							
23	IN O	○ ⊗ UT N/A	Consumer advisory provided for raw or undercooked foods	0 0 0	0	0	0
Hiç	ghly Su	usceptil	ole Populations .2653				
24	IN O	O & UT N/A	Pasteurized foods used; prohibited foods not offered	0 0 0 3 1.5 0	0	0	0
Chemical .2653, .2657							
25	IN O	O O UT N/A	Food additives: approved & properly used	0 0 0 1 0.5 0	0	0	0
26	IÑ O	O O UT 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	nform		th Approved Procedures .2653, .2654,	.2658			
27		○ <b>⊗</b>	Compliance with variance, specialized process,	000			

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

## Food Establishment Inspection Report, continued

Establishment Name: CHIPOTLE MEXICAN GRILL Establishment ID: 3034014037

### Instructions, continued:

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".
- 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:

Person in Charge (Print)

Person in Charge (Signature)

Regulatory Authority (Print)

Regulatory Authority (Signature)

Contact Number: (<u>336</u>) <u>703</u> - <u>3141</u>

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

REHS ID: 1801 - Steed, Scott

No. of Risk Factor/ Intervention Violations: No. of Repeat Risk Factor/Intervention Violations:

0

OUT

OUT

53

54

#### **Good Retail Practices** Preventative measures to control the addition of pathogens. chemicals, and physical objects into foods. Compliance Status CDI R VR Safe Food and Water .2653, .2655, .2658 0 0 0 OUT 0 28 Pasteurized eggs used where required $\circ$ 0 O O O 29 0 0 0 Water and ice from approved source OUT O O & IN OUT N/A Variance obtained for specialized processing methods 0 30 0 **Food Temperature Control** .2653...2654 Proper cooling methods used; adequate equipment for temperature control 0 0 0 OUT 0 0 | ⊗ ○ ○ ○ ○ | Plant food properly cooked for hot holding 0 0 0 1 0.5 0 32 0 0 0 0 0 0 1 0.5 0 O O S O IN OUT N/A N/O Approved thawing methods used 0 0 0 0 0 1 0.5 0 OUT Thermometers provided & accurate 0 0 0 34 **Food Identification** .2653 OUT Food properly labeled: original container 0 0 0 35 Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657 OUT 0 0 36 Insects & rodents not present; no unauthorized animals 0 0 0 OUT Contamination prevented during food preparation, 37 0 0 $\bigcirc$ storage & display OUT O O O 38 Personal cleanliness 0 0 0 O IN ⊗ OUT 0 0 **8** 1 0.5 0 0 39 Wiping cloths: properly used & stored 0 0 0 0 0 1 0.5 0 Washing fruits & vegetables 40 0 0 OUT **Proper Use of Utensils** .2653, .2654 0 0 0 1 0.5 0 ⊗ IN OUT 41 0 0 In-use utensils: properly stored 080 Utensils, equipment & linens: properly stored, dried & handled 0 0 0 42 ΙÑ OUT 1 0.5 0 8 Single-use & single-service articles: properly $\bigcirc$ $\otimes$ $\bigcirc$ $\bigcirc$ IN 43 0 0 0 OUT 1 0.5 0 stored & used ⊗ IN OUT $\overline{000}$ 0 0 44 Gloves used properly 0 1 0.5 0 Utensils and Equipment .2653, .2654, .2663 ⊗ OUT O & O 2 1 0 Equipment, food & non-food contact surfaces approved, 45 0 $\bigcirc$ cleanable, properly designed, constructed, & used ⊗ IN OUT 0 0 0 1 0.5 0 Warewashing facilities: installed, maintained, & used; 46 0 0 test strips ○ ○ **⊗** 1 0.5 0 ⊗ OUT 47 0 0 0 Non-food contact surfaces clean **Facilities Physical** .2654, .2655, .2656 OUT $\begin{array}{c|c} \bigcirc & \bigcirc & \bigcirc \\ 2 & 1 & 0 \end{array}$ Hot & cold water available; adequate pressure 0 0 0 48 ⊗ IN OUT 49 Plumbing installed; proper backflow devices 0 0 0 0 0 OUT 50 0 0 0 Sewage & waste water properly disposed ⊗ IN OUT 0 0 0 1 0.5 0 Toilet facilities: properly constructed, supplied 0 0 51 0 OUT Garbage & refuse properly disposed; 0 0 0 1 0.5 0 52 0 0 facilities maintained

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

**Total Deductions:** 

Physical facilities installed, maintained & clean

Meets ventilation & lighting requirements;

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1 0.5 0

0 0 0 1 0.5 0 ololo

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## Comment Addendum to Food Establishment Inspection Report

Establishment Name: CHIPOTLE MEXICAN GRILL	Establishment ID: 3034014037	Date: 01/31/2013
Location Address: 128 HANES MALL CIRCLE		Status Code: A
City: WINSTON SALEM State: NC		Category #:III
County: 34 Forsyth Zip: 27103		Email 1:
Wastewater System: ⊗ Municipal/Community ○ On-Site System Water Supply: ⊗ Municipal/Community ○ On-Site System		Email 2:
Permittee: CHIPOTLE MEXICAN GRILL LLC		Email 3:
Telephone:		

Temperature Observations								
Item cooked pork	Location reach-in cooler	Temp 37	Item diced	Location wic	Temp 41	Item rice	Location steam table	Temp 150
raw chicken	reach-in cooler	37	cooked beef	wic	40	black beans	steam table	145
raw beef	reach-in cooler	37	cooked	wic	40	rice	cook temp	170
shredded	wic	41	raw beef	1 door reach-in cooler	42	black beans	cook temp	209
guacamole	wic	45	beef	steam table	135	shredded	cook temp	189
conr salsa	wic	32	shrdded beef	steam table	170	corn salsa	sandwich unit	32
raw chicken	wic	41	pork	steam table	150	pico de gallo	sandwich unit	45
lettuce	wic	45	onions/pepper	s steam table	135	guacamole	sandwich unit - bottom	45

**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.

A person in charge that has passed an approved food manager's safety course must be present during all hours of operation. Two points will begin being deducted on 1/1/2014 if this requirement is not met.



- 2 An employee health policy agreement must be in place and each employee must be informed and aware of the policy requirements.
- When washing hands, the proper procedure is as follows: wet hands with warm water; dispense soap and lather for at least 15 seconds while paying attention to nail beds and between fingers; rinse in warm water; dry hands with an approved hand drying device or disposable paper towel; turn off faucet without touching the handles of the faucet.
- The chips on the storage shelf were uncovered. Keep all foods covered at all times during storage. The only time that food may be uncovered during storage is if the food is cooling and then it must have other means of overhead protection.



	Comment Addendum to Food Establish	ment Inspection Report
Es	Establishment Name: CHIPOTLE MEXICAN GRILL Esta	ablishment ID: _3034014037
Γ	Observations and Corrective A	
19	On the steam table, the pinto beans were 128F. All hot, potentially hazardous The item was immediately discarded by the manager and replaced with proper	
20	In the top of the sandwich top refrigerator on the serving line, the guacamole w lettuce was 47F. In the bottom of the unit, another pan of shredded cheese wa potentially hazardous foods being held cold must be 45F or below. The air ten and below. Recommend checking food temps in the top of the unit after heavy temperature is abvove 45F. In the ice bath, the ice water mixture was barely to lettuce at 45F or below, the ice water mixture will need to come up around the institute a "Time as a Public Health Control" on these items in order to hold the	as 50F. In the ice bath, lettuce was 53F. All apperature in the sandwich top refrigerator was 39F meal times and replacing the product if the buching the bottom of the pan. In order to keep the sides of the container. Another option would be to
39	9 The sanitizer buckets can not be stored on the floor.	
42	Most of the metal pans checked today were stacked wet. Allow all items to con another.	mpletely air dry before stacking them on one
43	The boxes of single use forks, spoons and knives were left open and a contain Keep the single service boxes closed when they are not in use. Also, the bunc were stacked with the food contact portion up. Keep these stored with the han the food contact portions.	lles of single use utensils under the drink machine
45	The rusted wall mounted shelves in the dish washing area are rusted and will r knobs on the grill. / There was one torn refrigerator gasket on the reach-in cool leaks on the drains of the rinsing and sanitizing compartments of the four compartment are stained will need to be replaced if the staining can not be removed.	er on the cooking line. / There are a couple of minor
47	7 Some cleaning is needed on the equipment stand under the grill.	



Comment Addendum to Food Establishment Inspection Report

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# Comment Addendum to Food Establishment Inspection Report

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