H (00)d	E	S	ablishment Inspection	R	e	00	rt								Scor	e:	6	1		
Es	tal	olis	hn	ner	nt Name: CHIPOTLE MEXICAN GRILL									E	sta	ablishment ID: 3034014037						
Location Address: 128 HANES MALL CIRCLE					✓ Inspection ☐ Re-Inspection																	
City: WINSTON SALEM						State: NC Date: Ø 8 / 15 / 2Ø 13 Status Code:								4								
	-		103		County: 34 Forsyth	Ola						_ Т	im	ne	In	: <u>Ø 1</u> : <u>4 5 ⊗ pm</u> Time Out: <u>Ø 4</u>	: 30	\sqrt{S}	a	m m		
•					County:County:COUNTY:							— т	ota	al	Ti	me: 2 hrs 45 minutes		_0	Р	"		
- €	rm	itt	ee:	-	CHIPOTEL MEXICAN GRILL LLC											ry #: III						
	•		one									_				-				-		
N	ast	ew	ate	er S	System: 🛛 Municipal/Community [_O	n-	Site	Sy	ste	em					stablishment Type: Risk Factor/Intervention Violations	- 6					
N	ate	r S	Sup	ply	/: ⊠Municipal/Community □On-	Site	S	upp	ly							Repeat Risk Factor/Intervention V		or	_ IS:			
										7						<u>'</u>						=
					ness Risk Factors and Public Health Int ibuting factors that increase the chance of developing foodb			-			Go	od P	atail	I P	ract	Good Retail Practices tices: Preventative measures to control the addition of	nathoge	ne	cha	mica	le	
					ventions: Control measures to prevent foodborne illness or						GU	ou K	ctai		iaci	and physical objects into foods.	patrioge	115, 1	JI ICI	Ilica	15,	
	IN	OUT	N/A	N/O	Compliance Status	OU	Т	CDI	R V	₹ _	IN	I OU	N/A	ΑΙ	N/O	Compliance Status		OUT	ī	CDI	R	VR
		rvis			.2652 PIC Present; Demonstration-Certification by							Foo	T	nd	l Wa	ater .2653, .2655, .2658	_	F				
		X			accredited program and perform duties	2	X			⊣⊢	8 🗷	+-	Į	1		Pasteurized eggs used where required	1	0.5	0	Д		
		oye	e He	alth	.2652					2	9 🗵					Water and ice from approved source	2	1	0			
-	X				Management, employees knowledge; responsibilities & reporting	3 1.5	0		_ L	<u> </u> 3	0 [╗		3		Variance obtained for specialized processing methods	1	0.5	0			
3	X	<u> </u>	_		Proper use of reporting, restriction & exclusion	3 1.5	0		<u> </u>	4	Foo	d Tei	npe	era		e Control .2653, .2654						
$\overline{}$			gien	IC PI	ractices .2652, .2653	2 1	0		715	3	1 🗵	₃∣⊏				Proper cooling methods used; adequate equipment for temperature control	1	0.5	0			
_	X				Proper eating, tasting, drinking, or tobacco use	H	\vdash			3	2 🗷	a \Box] [Plant food properly cooked for hot holding	1	0.5	0			
5	X		- 0		No discharge from eyes, nose or mouth	1 0.5	0		<u> </u>		3 🗷	a \Box] [Approved thawing methods used	1	0.5	0			
	reve X	ntin	ig Ci	onta	mination by Hands .2652, .2653, .2655, .2656 Hands clean & properly washed	1 2	П			1 3	4 🗵	alc				Thermometers provided & accurate	1	0.5	0	П	П	П
6					No bare hand contact with RTE foods or pre-		F			-'I		d Ide	ntif	fica	atio	·						
1	X			Ш	approved alternate procedure properly followed	3 1.5	+		╬	3	5 🗷	3 🗆		T		Food properly labeled: original container	2		0	回		
8		X			Handwashing sinks supplied & accessible	2 🗶	0]	Prev	venti	on o	of	Foc	od Contamination .2652, .2653, .2654, .2656,						
		ove	d So	urce					-1-	3	6 🗵	₃∣⊏				Insects & rodents not present; no unauthorized animals	1 2	1	0			
9	X	<u> </u>			Food obtained from approved source		0			3	7 🗵	a \Box				Contamination prevented during food preparation, storage & display	2	1	0			
				×	Food received at proper temperature	2 1	+	\vdash	4	<u> </u>	8 🗵	a c				Personal cleanliness	1	0.5	0	П	П	П
11	X				Food in good condition, safe & unadulterated	2 1	0			JI⊢	9 🗵	+				Wiping cloths: properly used & stored		10.5	0			Ē
12			X		Required records available: shellstock tags, parasite destruction	2 1	0			IJ⊢	0 2	_	1-	$^{+}$		Washing fruits & vegetables	1	+-	\vdash	\rightarrow		H
					Contamination .2653, .2654								SP	of	Hte	ensils .2653, .2654		10.3	اكا.	븨		H
13			Ш	Ш	Food separated & protected	3 🔀	+		4	┚╿┖╴	1 🔀		. T			In-use utensils: properly stored	1	0.5	0			
14		X			Food-contact surfaces: cleaned & sanitized	3 🗙	0	X		IJ ⊢	2 [_	+			Utensils, equipment & linens: properly stored,		0.5	\vdash	-	×	\vdash
	X				Proper disposition of returned, previously served, reconditioned, & unsafe food	2 1	0			J -	+	_	+	+		dried & handled Single-use & single-service articles: properly		+	Н			Ë
F	ote			azar	dous Food Time/Temperature .2653			I — I -			3 🗷	+	_			Single-use & single-service articles: properly stored & used		0.5	\Box	\dashv		Ľ
16	Ш	X	Ш	Ш	Proper cooking time & temperatures	3 🗙	0	×	4	⊣⊢	4 🗵		L			Gloves used properly	1	0.5	0	Ш		
17	X				Proper reheating procedures for hot holding	3 1.5	0] -	Uter	Т	Т	d E	qui	ipment .2653, .2654, .2663 Equipment, food & non-food contact surfaces	-	F				
18	X				Proper cooling time & temperatures	3 1.5	0] 4	5 🗆					approved, cleanable, properly designed, constructed, & used	2	×	0			Р
19	X				Proper hot holding temperatures	3 1.5	0] [4	6 🗵	₫ 🗆				Warewashing facilities: installed, maintained, & used; test strips	1	0.5	0			
20		X			Proper cold holding temperatures	3 1.5	X] 4	7 [Non-food contact surfaces clean	1	×	0			
21	X				Proper date marking & disposition	3 1.5	0]	Phy	sical	Fac	cili	ities	s .2654, .2655, .2656						
22			×		Time as a public health control: procedures &	2 1	0		7	 4	8 2	₃∣⊏	I⊏]		Hot & cold water available; adequate pressure	2	1	0			
C	ons	ume		dviso	records ory .2653					4	9 [Plumbing installed; proper backflow devices	2	×	0			
23			X		Consumer advisory provided for raw or undercooked foods	1 0.5	0] 5	0 🗵	a \Box				Sewage & waste water properly disposed	2	1	0			
H	ligh	y Sı	T	ptib	le Populations .2653					⊺ ⊢	1 🗵	+	Ē	7		Toilet facilities: properly constructed, supplied	1	0.5	0	H	\Box	П
24			×		Pasteurized foods used; prohibited foods not offered	3 1.5	0] E	+	_	+	+		& cleaned Garbage & refuse properly disposed; facilities		0.5	H	=	_	Ē
\neg		nica			.2653, .2657				, T.	4	2 🗷	+	+	+		maintained		+	H	\equiv		Ë
25	X	<u></u>			Food additives: approved & properly used	1 0.5	0		<u> </u>	4 5	3 🗷	+-		\downarrow		Physical facilities installed, maintained & clean		0.5	\blacksquare		Ш	Ľ
26	X				Toxic substances properly identified stored, & used	2 1	0			J 5	4 🛭	4 1□				Meets ventilation & lighting requirements;	1	0.5	0			



Conformance with Approved Procedures .2653, .2654, .2658

Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan



Total Deductions: 9

	ent Name: CHIPOTL	E MEXICAN	GRILL		Establishme	nt ID: 3034014037		
Location A	Address: 128 HANES	MALL CIRCL	.E			Re-Inspection	Date: 08/15/2013	3
	STON SALEM			ate: NC	_ '		Status Code: A	
County: 34	4 Forsyth		_ Zip:_27103				Category #: _II	
	System: Municipal/Co				Email 1:			
Water Suppl	y: Municipal/Co	-	-		Email 2:			
Telephone			-		Email 3:			
[]			Temne	erature Ol	bservations			
Item	Location	Temp	Item	Location	Т	•	Location	Tem
raw beef raw chicken	reach-in cooler	40	black beans	steam table				
raw beef	wic	39	pinto beans white rice	steam table				
raw pork	wic	39	shredded	steam table				
raw chicken	wic	39	shredded	steam table				
pico de gallo	wic	45	onions &	cook temp	15			
corn salsa	wic	25	chicken	re-heat ten				
shredded	wic	47		10 11041 1011	.,,			
	. This will become a Certified Food Prote	2 point ded	duction on 1/1/		age or calledy co	, , , , , , , , , , , , , , , , , , , ,	-	
operation 2-102.12 There wa dump/rins	This will become a Certified Food Prote	2 point dec ction Mana aper towel c hing sinks a	duction on 1/1/ ger debris in the have debris in the have	114. and washing ashing only,	sink on the cod	oking line indicating th used for any other pu		as a
operation 2-102.12 There wa dump/rins 5-205.11 Observed cooked mundercoo washed, i were seve during tim pork required.	This will become a Certified Food Prote s a lot of food and pasing sink. Hand washing a Hand was	g fully cooked pared on the and cut on to prevent cuts that were to cooking improved in cooking in	duction on 1/1/ger debris in the hate for hand wateration and Materation and Materation acutting board cross contaminate uncovered.	and washing ashing only, aintenance dused for function. / In the spices of ation. / In the oit should be	ard that he had aw or undercool ally cooked or reperson the counter we walk-in cooler e stored below in the counter were walk-in cooler e stored below in the counter were walk-in cooler to the counter walk-in cooler to the cooler to	cut undercooked chicked meats for any ready to eat foods, the reach-in refrigerator arw pork was stored aw beef.	cken on previously ason. If chicken is cutting board mus on the cooking line All food must be co	. Fully t be e, there
operation 2-102.12 There wa dump/rins 5-205.11 Observed cooked m undercoo washed, i were seve during tim pork requ 3-302.11	This will become a Certified Food Prote s a lot of food and pasing sink. Hand washing a Hand was	g fully cooked pared on the and cut on to prevent cours that were made and so pared on the and cut on the prevent cours that were made and cut on the prevent cours that were made and cut on the prevent cooking the angle of the prevent cooking the prevent cooking the prevent cut of the prevent	duction on 1/1/ger debris in the hate for hand wateration and Materation and Materation acutting board cross contaminate uncovered.	and washing ashing only, aintenance g board as rad used for fination. / In the oit should b, Packaging,	ard that he had aw or undercool ally cooked or reperson the counter we walk-in cooler e stored below and Segregations	cut undercooked chicked meats for any ready to eat foods, the reach-in refrigerator vere also uncovered. Traw pork was stored that the control of the contro	cken on previously ason. If chicken is cutting board mus on the cooking line All food must be of above raw beef.	. Fully t be e, there covered
operation 2-102.12 There wa dump/rins 5-205.11 Observed cooked mundercoo washed, I were seve during timpork required 3-302.11 Person in Characteristics	This will become a Certified Food Prote s a lot of food and pasing sink. Hand wash Using a Hand washing a hand sanitized eral pans of raw meanes of storage or non hires a higher minimu Packaged and Unpa	g fully cooked pared on the and cut on to prevent on the top cooking included in the cooking included in the cooking included for the cooking incl	duction on 1/1/ger debris in the hate for hand wateration and Materation and Materation acutting a cutting boar cross contaminate uncovered.	and washing ashing only, aintenance a cutting bog board as radion. / In the spices of ation. / In the oit should b, Packaging,	ard that he had aw or undercool ally cooked or reperson the counter we walk-in cooler e stored below and Segregations	cut undercooked chicked meats for any ready to eat foods, the reach-in refrigerator arw pork was stored aw beef.	cken on previously ason. If chicken is cutting board mus on the cooking line All food must be of above raw beef.	. Fully t be e, there covered
operation 2-102.12 There wa dump/rins 5-205.11 Observed cooked mundercoo washed, I were seve during timpork required 3-302.11 Person in Characteristics	This will become a Certified Food Prote s a lot of food and pasing sink. Hand washing a higher minimu Packaged and Unpaing (Print & Sign):	g fully cooked pared on the and cut on to prevent cuts that were to use to prevent cuts that were to cooking inckaged Food for the cooking inckaged Food for the cuts that were the second for the cuts that were the cuts tha	duction on 1/1/ger debris in the hare for hand wateration and Market exame cutting boar cross contaminate uncovered. Event contaminatemperature so de-Separation exit	and washing ashing only, aintenance a cutting bog board as rad used for function. / In the spices of ation. / In the oit should b, Packaging, Lanunez	ard that he had aw or undercool ully cooked or reperson the counter we walk-in cooler e stored below and Segregation ast	cut undercooked chicked meats for any ready to eat foods, the reach-in refrigerator vere also uncovered. Traw pork was stored that the control of the contro	cken on previously ason. If chicken is cutting board must on the cooking line All food must be of above raw beef.	. Fully t be e, there covered

8

Establishment Name: CHIPOTLE MEXICAN GRILL Establishment ID: 3034014037

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.



There were several knives stored on the knife magnet as clean that had dried food debris on them. Also, the cheese shredded attachment was stored as clean and had dried cheese on it. Ensure all surfaces of equipment and utensils are completely and thoroughly cleaned prior to storing.

4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils

Observed employee cooking chicken to a temperature of 119-127F, cutting it up and placing it in the steam table for service. Employee did this multiple times. Chicken must be cooked to a minimum internal temperature of 165F before it is served. Employees are to use thermometers to ensure the minimum required cooking temperature is achieved. All undercooked items were discarded.

3-401.11 Raw Animal Foods-Cooking

- In the top of the sandwich top refrigerator, sour cream and pico de gallo ranged from 45-47F. The air temperature in the bottom of the unit was 44F. Have the unit checked for proper operation and monitor the food temperatures in it to ensure they are maintained 45F or below.
 - 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding
- 42 All of the metal pans checked today were stacked while still wet. All dishes and utensils must be allowed to completely air dry prior to stacking.
 - 4-901.11 Equipment and Utensils, Air-Drying Required
- There are condensation leaks in the reach-in cooler on the cooking line, the sandwich top refrigerator in the prep area and the bottle cooler in the front. Have all three units repaired. / The shelves in the reach-in cooler on the cooking line are rusted and will need to be replaced or re-coated with an approved material. / The lock on the bottle cooler needs to be repaired so the door will remain closed. / The bottom of the range is rusted and needs to be re-painted with an approve equipment paint.

 4-501.11 Good Repair and Proper Adjustment-Equipment
- Cleaning is needed under the grill on the cooking line and on the undersides of all food prep surfaces. 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils
- There are leaks on the drains of the rinse and sanitize compartments of the pot sink. Have these repaired right away. This items is repeated from the previous inspection. / Repair the leak on the faucet of the prep sink.

 5-205.15 System Maintained in Good Repair





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Observations and Corrective Actions

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Establishment Name: CHIPOTLE MEXICAN GRILL Establishment ID: 3034014037

Observations and Corrective Actions

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Establishment Name: CHIPOTLE MEXICAN GRILL Establishment ID: 3034014037

Observations and Corrective Actions

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