

Followup Fee of \$50.00 after First Followup

Retail Food Establishment Inspection Report

City of Rockwall

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

Date: 1/2/25	Time in: 1:19	Time out: 2:09	License/Permit # FS-8675	CPFM 8	Food handlers 35	Page <u>1</u> of <u>2</u>
------------------------	-------------------------	--------------------------	------------------------------------	------------------	----------------------------	---------------------------

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
--	--------------------------------------	--------------------------------------	--	--	----------------------------------	-------------

Establishment Name: Chipotle Mexican Grill	Contact/Owner Name: Tambria Anderson	Number of Repeat Violations: 0	Number of Violations COS: 0	4/96/A
Physical Address: 951 I30 Rockwall, Tx	Pest control : Orkin 12/12/24	Hood Vito Sept 2024	Grease trap / waste oil Southwaste 12/11/24 1500g	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>

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 '✓' a checkmark in appropriate box for IN, NO, NA, COS Mark an X 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 See						12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
	✓						✓				
2. Proper Cold Holding temperature(41°F/ 45°F) See						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Employee health form posted					
	✓					Preventing Contamination by Hands					
3. Proper Hot Holding temperature(135°F) See							✓				
	✓					14. Hands cleaned and properly washed/ Gloves used properly					
4. Proper cooking time and temperature Steak 132F							✓				
				✓		15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.) Gloves & utensils					
5. Proper reheating procedure for hot holding (165°F in 2 Hours)							✓				
	✓					Highly Susceptible Populations					
6. Time as a Public Health Control; procedures & records							✓				
Approved Source						16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required					
	✓					Chemicals					
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction QCD Dallas							✓				
	✓					17. Food additives; approved and properly stored; Washing Fruits & Vegetables Veggie wash strips current					
8. Food Received at proper temperature Checking							✓				
Protection from Contamination						18. Toxic substances properly identified, stored and used					
	✓					Water/ Plumbing					
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting							✓				
	✓					19. Water from approved source; Plumbing installed; proper backflow device City approved					
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 200ppm ppm/temperature 100ppm							✓				
	✓					20. Approved Sewage/Wastewater Disposal System, proper disposal					
11. Proper disposition of returned, previously served or reconditioned Discard							✓				

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) 8						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
	✓						✓				
22. Food Handler/ no unauthorized persons/ personnel 35 within 30 days						28. Proper Date Marking and disposition Great date labels					
Safe Water, Recordkeeping and Food Package Labeling							✓				
	✓					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital thermo, strips current					
23. Hot and Cold Water available; adequate pressure, safe 113, good pressure						Permit Requirement, Prerequisite for Operation					
	✓						✓				
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Commercial labels						30. Food Establishment Permit/Inspection Current/ insp posted Current 2024 and posted					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓						2				
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Temps recorded 4x daily						31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped W/ S&T but hs near prep sink lacked Hot water					
Consumer Advisory							2				
	✓					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used					
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label On menu / ingredients upon request							✓				
33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Confirmed dishwasher 100ppm											

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						41. Original container labeling (Bulk Food)					
	✓					Physical Facilities					
35. Personal Cleanliness/eating, drinking or tobacco use Drinks stored at employee shelf							✓				
	✓					42. Non-Food Contact surfaces clean					
36. Wiping Cloths; properly used and stored Stored in solution							✓				
	✓					43. Adequate ventilation and lighting; designated areas used See					
37. Environmental contamination							✓				
	✓					44. Garbage and Refuse properly disposed; facilities maintained					
38. Approved thawing method WIC							✓				
Proper Use of Utensils						45. Physical facilities installed, maintained, and clean					
	✓						✓				
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used						46. Toilet Facilities; properly constructed, supplied, and clean Equipped					
	✓						✓				
40. Single-service & single-use articles; properly stored and used						47. Other Violations					

