Followup Fee of \$50.00 after First Followup

Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

City of Rockwall

1/2/25		1:19 2:09 FS-8)	8 CPFM				1 1 1 7	2						
		tion: 1-Routine	2-Follow Up	3-Complai		4-I	nves	tiga	tion	1	5-CO/Construction 6-Other TOTAL/SCOR	RE					
Establishment Chipotle Me				tact/Owner N bria Ande							Number of Repeat Violations: Number of Violations COS:						
Physical Adda 951 I30 Rockw		(Pest cont Orkin 12/1			Hoo Vito S		024			e trap :/ waste oil	١,					
Complia		tatus: Out = not in co points in the OUT box for	impliance IN = in complia	nnce NO) = not c						plicable COS = corrected on site R = repeat violation W = Watch ox for IN, NO, NA, COS Mark an in appropriate box for R	h					
Mark the appro	priate								_		ox for IN, NO, NA, COS Mark an X in appropriate box for R ive Action not to exceed 3 days						
O I N N U N O A	C				R		mplia I N	N	Stat N A	C O	Employee Health	R					
T	S	(E. da sus as Esharanhait)				T	-14		Α.	s	12. Management, food employees and conditional employees;						
		See					~				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						
		3. Proper Hot Holding temperature(135°F) See									Employee health form posted Preventing Contamination by Hands						
<u> </u>		4. Proper cooking time and temperature Steak 132F					/				14. Hands cleaned and properly washed/ Gloves used properly						
		5. Proper reheating procedure for hot holding (165°F in 2 Hours)				H	/				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)						
		6. Time as a Public Hea	alth Control: procedures	& records		Ц					Gloves & utensils						
			, F								Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered						
		-	proved Source				'				Pasteurized eggs used when required						
		7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction QCD Dallas									Chemicals						
4		8. Food Received at pro				П					17. Food additives; approved and properly stored; Washing Fruits & Vegetables						
		Checking	6 G () ()								Veggie wash strips current 18. Toxic substances properly identified, stored and used						
	П	Protection from Contamination 9. Food Separated & protected, prevented during food					/				, ,						
		preparation, storage, display, and tasting									Water/ Plumbing						
		10. Food contact surfaces and Returnables; Cleaned and Sanitized at 200pt ppm/temperature 100ppm					/			٠	19. Water from approved source; Plumbing installed; proper backflow device						
		11. Proper disposition of	of returned, previously s			H				İ	City approved 20. Approved Sewage/Wastewater Disposal System, proper						
		reconditioned Disc		4 (2 D :		<u> </u>				~	disposal						
O I N N C U N O A O Demonstration of Knowledge/Personnel		R R	OU		_	N A	Cor.	Food Temperature Control/ Identification									
T	S	21. Person in charge pro and perform duties/ Cer	esent, demonstration of	knowledge,		T	/			S	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature						
V		22. Food Handler/ no u 35 within 30 days	nauthorized persons/ pe	rsonnel		H	/				28. Proper Date Marking and disposition Great date labels						
			rdkeeping and Food P	ackage		Ħ	<u> </u>				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips						
Labeling 23. Hot and Cold Water available; adequate pressure, safe				Ц					Digital thermo, strips current								
		113, good pressure 24. Required records available (shellstock tags; parasite							1		Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit/Inspection Current/ insp posted						
		destruction); Packaged Food labeled Commercial labels					/				Current 2024 and posted						
		Conformance v 25. Compliance with V	with Approved Proced ariance, Specialized Pro				1	1			Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly						
		HACCP plan; Variance processing methods; ma	anufacturer instructions	d		2					supplied, used						
		Temps recorded	d 4x daily sumer Advisory				qui	ЬÞ	ea	VV	/ S&T but hs near prep sink lacked Hot v 32. Food and Non-food Contact surfaces cleanable, properly	wate					
		26 P				2					designed, constructed, and used						
		26. Posting of Consume foods (Disclosure/Remi On menu / ingredier					~			•	· 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Confirmed dishwasher 100ppm						
											ys or Next Inspection , Whichever Comes First						
O I N N T A	O S	Prevention	of Food Contamination	n	R	O U T	I N	N O	N A	C O S	Food Identification	R					
1		34. No Evidence of Inse animals	· ·				~				41.Original container labeling (Bulk Food)						
/		35. Personal Cleanlines Drinks stored	at employe	e shelf							Physical Facilities						
/		36. Wiping Cloths; proj Stored in solut	ion			Щ	/				42. Non-Food Contact surfaces clean						
		37. Environmental cont					/	_			43. Adequate ventilation and lighting; designated areas used See						
/		38. Approved thawing I	method				✓	_			44. Garbage and Refuse properly disposed; facilities maintained	_					
		Prope 39. Utensils, equipment	er Use of Utensils	d stored			~				45. Physical facilities installed, maintained, and clean 46. Toilet Facilities; properly constructed, supplied, and clean	_					
		dried, & handled/ In us					~				Equipped						
		40. Single-service & sin and used	ngle-use articles; proper	ly stored		Ħ					47. Other Violations						
								-									

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Joni Mora	Print: Joni Mora	Title: Person In Charge/ Owner
Inspected by: Richard Hill (signature) Richard Hill	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: Otle Mexican Grill	Physical A		ity/State: Rockwal	l, Tx	License/Permit # FS-8675	Page 2	2 of <u>2</u>				
•			TEMPERATURE OBSERVAT		· I =							
Steam table water temp		Temp	Item/Location	Temp	Item/Location			Temp				
Steam table water temp			Online		WIC amb							
Amb uc cooler			Cold holding under	34	Lettuce							
Pico/cheese			Cold hold well		Raw chicken/stea		eak					
Cookline			Pico/sc	40/39	Tomatoes							
Cooking chicken			Hot holding under	164	(Cheese/sc						
Cooki	ing Blk/pinto beans		Hot holding		Beverage cooler							
	Hot holding		Barbacoa/carnitas	168/171	J							
Rice	e, chix, beans		Queso	166								
Itam	I		SERVATIONS AND CORRECTIV									
Item Number	AN INSPECTION OF YOUR ES' NOTED BELOW: all temperature		ENT HAS BEEN MADE. YOUR ATTENTI F	ON IS DIRE	CTED TO TH	HE CONDITIONS OBSER	VED ANI	D				
	Restrooms equipped to	emps ter	nps greater than 101 in each	room								
31	Handsinks equipment, temp greater than 104 throughout kitchen, except hand sink next to prep sink											
	Soda nozzles cleaned nightly											
	Juice containers cleaned 3x weekly											
	Veggie wash tested 60ppm within range											
	Rear door gap fixed, looks great / Air curtain configuration operational											
	Dishwasher confirmed 100ppm											
	Veggie wash, Quats, chlorine test strips onsite and current											
	Sani buckets filled at 3 comp sink											
	3comp sink set up, 113 Quats sani 150ppm											
	Employee health checks daily when arriving to work											
32	Confirmed air gap at ice machine											
32	Observed rough surface on all red/green cutting boards, code requires smooth, options include resurface each board or replace.											
	May provide pics of new cutting boards upon ordering/recieved Using Bluetooth thermo, logging in temp logs 4x daily											
W	Using Bluetooth thermo, logging in temp logs 4x daily Interior WIC door surface starting to show wear and some oxidation of surface. Keep eye on it, when											
•••	Interior WIC door surface starting to show wear and some oxidation of surface. Keep eye on it, when surface becomes uncleanable, must address to make cleanable											
	Surface Decomes uncleanable, must address to make Cleanable											
Received (signature)		<u>'e</u>	See abo)VA		Title: Person In Charge/	Owner					
Inspected	d løy:		Print:									
(signature)		ST	Richard	Hill		Samples: Y N #	t collected	I				
orm EH-06	6 (Revised 09-2015)		•			•						