

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: <b>2/25/26</b>	Time in: <b>12:40</b>	Time out: <b>1:35</b>	License/Permit # <b>FS2025-4</b>	CPFM <b>6</b>	Food handlers <b>23</b>	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	<b>TOTAL/SCORE</b>
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Establishment Name: <b>Chipotle Mexican Grill</b>	Contact/Owner Name: <b>Oscar Gonzales</b>	Number of Repeat Violations: <b>0</b>	<b>2/98/A</b>
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Physical Address: 3000 N Goliad Rockwall, Tx	Pest control : Orkin 2/10/26	Hood Viro 12/2025	Grease trap / waste oil Southwaste 2/16/26 1500g	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
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**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					
O	I	N	N	C	R	O	I	N	N	C	R
U	T		A	O		U	T		A	O	
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>					
	✓						✓				
1. Proper cooling time and temperature <b>See</b>						12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
	✓						✓				
2. Proper Cold Holding temperature(41°F/ 45°F) <b>See</b>						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth <b>Has in-house poster by training center</b>					
	✓					<b>Preventing Contamination by Hands</b>					
3. Proper Hot Holding temperature(135°F) <b>See</b>							✓				
	✓					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. ) <b>Gloves &amp; utensils</b>					
						<b>Highly Susceptible Populations</b>					
	✓						✓				
5. Proper reheating procedure for hot holding (165°F in 2 Hours)						16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required					
	✓					<b>Chemicals</b>					
6. Time as a Public Health Control; procedures & records							✓				
<b>Approved Source</b>						17. Food additives; approved and properly stored; Washing Fruits & Vegetables <b>Veggie wash confirmed</b>					
	✓						✓				
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction <b>QCD Dallas</b>						18. Toxic substances properly identified, stored and used					
	✓					<b>Water/ Plumbing</b>					
8. Food Received at proper temperature <b>Checking</b>							✓				
<b>Protection from Contamination</b>							✓				
	✓					19. Water from approved source; Plumbing installed; proper backflow device <b>City approved</b>					
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting							✓				
	✓					20. Approved Sewage/Wastewater Disposal System, proper disposal					
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature <b>100ppm</b>							✓				
	✓										
11. Proper disposition of returned, previously served or reconditioned <b>Discard</b>											

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

Compliance Status						Compliance Status					
O	I	N	N	C	R	O	I	N	N	C	R
U	T		A	O		U	T		A	O	
<b>Demonstration of Knowledge/ Personnel</b>						<b>Food Temperature Control/ Identification</b>					
	✓						✓				
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) <b>6</b>						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature <b>Ice bath</b>					
	✓						✓				
22. Food Handler/ no unauthorized persons/ personnel <b>23 before first shift</b>						28. Proper Date Marking and disposition <b>Great date labels</b>					
<b>Safe Water, Recordkeeping and Food Package Labeling</b>							✓				
	✓					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips <b>Digital thermo, strips current</b>					
23. Hot and Cold Water available; adequate pressure, safe <b>130, good pressure</b>						<b>Permit Requirement, Prerequisite for Operation</b>					
	✓						✓				
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled <b>Commercial labels</b>						30. Food Establishment Permit/Inspection Current/ insp posted <b>Posted and current</b>					
<b>Conformance with Approved Procedures</b>						<b>Utensils, Equipment, and Vending</b>					
	✓						2				
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions <b>Temps recorded 4x daily</b>						31. Adequate handwashing facilities: Accessible and properly supplied, used <b>Grill handsink @ 80</b>					
<b>Consumer Advisory</b>							W				
	✓					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used <b>See</b>					
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 <b>Confirmed 100ppm</b>					

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

Compliance Status						Compliance Status					
O	I	N	N	C	R	O	I	N	N	C	R
U	T		A	O		U	T		A	O	
<b>Prevention of Food Contamination</b>						<b>Food Identification</b>					
	✓						✓				
34. No Evidence of Insect contamination, rodent/other animals						41. Original container labeling (Bulk Food)					
	✓					<b>Physical Facilities</b>					
35. Personal Cleanliness/eating, drinking or tobacco use <b>Drinks stored at employee shelf</b>							✓				
	✓					42. Non-Food Contact surfaces clean					
36. Wiping Cloths; properly used and stored <b>Stored in solution</b>							✓				
	✓					43. Adequate ventilation and lighting; designated areas used <b>See</b>					
37. Environmental contamination							✓				
	✓					44. Garbage and Refuse properly disposed; facilities maintained					
38. Approved thawing method <b>WIC</b>							✓				
<b>Proper Use of Utensils</b>						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 <b>Equipped</b>					
	✓							✓			
40. Single-service & single-use articles; properly stored and used						47. Other Violations					

