

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Lucero Ortiz	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly kirkpatrick RS</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Chipotle Mexican grill	Physical Address: 951 E I-30	City/State: Rockwall	License/Permit # FS 8675	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Hot holding		Prep area under counter cooler	36	Online	
Chicken	185	Fresh cut cilantro	41	Steam table beans	196
Beef	179	Fresh cooked beans		HHT ambient	202
Beans	170	196/160		Under cooler unit	34
Cold wells not set up yet		Hot holding cabinet		Wic	
Under counter cooler ambient	34-38	rice / chicken	179-161	Steak / cheese	38/38
Beverage cooler	35			Peppers / salsa	36/35

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observation/Action
	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
	Hot water in restrooms 108 -equipped with soap and towels / hot water at three comp sink 128 / hand sinks 112
W	Watch placement of forks containers ON containers / staged to fill self service s
	Cleaning soda unit at insp - nozzles etc
	Prep line hot water at hand sink 105 F
45	Time to address grout issues various that are holding food debris and water
	Cold wells are cooling down before placing food in them for meal
Na	Secondary thermo needed in warmest location of reach in cooler on front line unit not used
	Allergy posting on menu
	Sanitizer bucket - 200 ppm
	Using veggie wash for washing veggies - victory wash - tested to be within range
	Keep an eye on metal shelving as it is peeling back and ends are rusty
W	Keep an eye on boxes of chicken stacked in rear of WIC next to separate shelving unit with boxes of lettuce to the right
	Need to address rusty parts to the exterior of the ice machine
	Reminder to keep ice scoop container drained-yes
	Dishmachine not being used right now - using three comp sink to w r sanitize
	Quats sanitizer in sink -200 ppm
	As always watch use of bleach and quats
W	Watch when hanging mops to dry that they are not in a stream of water from condensation pipe
	Keep an eye on back door tiny gap
	Blue digital thermos / test strips for three comp sink on site also using blue tooth set up for line checks
	Food handler requirement when hiring
	Interviewing all employees etc at arrival for illness symptoms
	Flooring etc is showing age and is planned to be addressed

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