	\$50.00 reinspection fee required after 1st FollowupRetail Food Establishment Inspection ReportImage: First aid kit Image: Allergy policy/training Image: Vomit clean up\$100 reinspection fee required after 1st FollowupCity of RockwallImage: First aid kit Image: Vomit clean up																		
D	ate:				Time in:	Time out:	License/P								Food har	Employee ndlers Food Managers	<u>health</u>		
	06/19/2023 9:36 10:33 FS86							_					10	6	Page $\underline{1}$ of $\underline{2}$	2			
	Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain Establishment Name: Contact/Owner N							<u>е</u> :	4-I	nves	stiga	ntion	1	<b>5-CO/Construction</b> * Number of Repeat V	6-Other	TOTAL/SCOI	RE		
	Chipotle Mexican grill 1074 Chipotle									Ugo	d			Fran	✓ Number of Violation		5/95/	4	
	Physical Address: Pest control : 951 E I -30 111 Orkin 06/02/2023								Hood Grease trap: waste oil : 05/26/2023 Southwaste 1500 03/19/22					uthw	vaste 1500 03/19/22			-	
М	Mark the appropriate points in the <b>OUT</b> box for each numbered item Mark									ropri	iate b	ox f	or IN	I, NC	, ,	Mark an <b>V</b> in appropri	olation W-Watc iate box for <b>R</b>	ch	
Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days           Compliance Status         Compliance Status												[							
O U T	I N	N O	N A	C O S	Time and Temperature for Food Safety					R         O         I         N         N         C           U         N         O         A         O         Employee Health           T         I         S         Image: Solution of the							R		
	~				1. Proper cooling time and temperature See						~	12. Management, food employees and conditional employee knowledge, responsibilities, and reporting					l employees;		
_					2. Proper Cold Holding	temperature(41°F/ 4	5°F)	-							13. Proper use of restriction and exclusion; No discharge from				
	V				See 3. Proper Hot Holding te	omnoroturo(125°E)		_			~				eyes, nose, and mouth Internal employee policy / discussed poster at hand				
	~	_			4. Proper cooking time a										Preventing 14. Hands cleaned and pro-	Contamination by Ha			
		~			5. Proper reheating proce	-	g (165°F in 2				~				15. No bare hand contact v	<u> </u>		-	
L		~			Hours)		-					~			alternate method properly Gloves				
		~			6. Time as a Public Heal Prep only	lth Control; procedu	res & records									usceptible Populations			
	Approved Source										~		16. Pasteurized foods used Pasteurized eggs used whe	· •	ffered				
	~				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction QCD								Chemicals						
	8. Food Received at proper temperature												17. Food additives; approv & Vegetables	ved and properly stored	; Washing Fruits				
	To confirm with above if night drop										_			Veggie wash 18. Toxic substances prop	erly identified, stored a	nd used			
	Protection from Contamination     9. Food Separated & protected, prevented during food												Good						
	~				preparation, storage, display, and tasting Good									/ater/ Plumbing					
	~				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>150-2</u> ppm/temperature <b>50-100 Cl</b> 11. Proper disposition of returned, previously served or						~				backflow device City approved				
		~	reconditioned No returns								~				disposal	1			
0	I	N	N	С	Prio	ority Foundation	n Items (2 Po	ints R	<i>.</i>	0	Ι	Req N O	Ν	С	rrective Action within 10 c	days		R	
U T	N	0	A	0 S	Demonstration 21. Person in charge pres	of Knowledge/ Per				U T	N	0	A	O S	-	ature Control/ Identifi			
	レレ				and perform duties/ Ĉert 6 22. Food Handler/ no un	tified Food Manager	(CFM)		-		~ ~				<ul><li>27. Proper cooling method Maintain Product Tempera</li><li>28. Proper Date Marking a</li></ul>	ature Good	equate to		
	✓ 10 plus / all Safe Water, Recordkeeping and Food Package Labeling						2	•				29. Thermometers provide Thermal test strips Need for. Dishma		ted; Chemical/					
	~				23. Hot and Cold Water	_	-								_	ent, Prerequisite for C	-		
	<ul> <li>24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled</li> </ul>								~				30. Food Establishment	<b>Permit</b> (Current/ insp :	sign posted )				
					<b>Conformance w</b> 25. Compliance with Va	vith Approved Proc ariance, Specialized 1						1			Utensils, E 31. Adequate handwashin	Equipment, and Vending facilities: Accessible a			
	~				HACCP plan; Variance of processing methods; main Log	obtained for speciali nufacturer instructio	zed				~				supplied, used Equipped	-			
					Cons	sumer Advisory				2					32. Food and Non-food Co designed, constructed, and Cutting boards		e, property		
	~				26. Posting of Consumer foods (Disclosure/Remin Internal allergy policy	nder/Buffet Plate)/ A					~				33. Warewashing Facilitie Service sink or curb clean		, used/		
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First											•								
1 0		N	N	C	Core riems (11 oni	t) Violations Requ	uire Corrective				to E:				lys of wext Inspection, w	hichever Comes First		R	
U T	I N	N O	N A	C O S	Prevention o	of Food Contaminat	tion	Act R		Not i O U T	to E: I N	N O	N A	C O S	Fo	od Identification		R	
U T	N			0	Prevention o 34. No Evidence of Inse animals Small gap at l	of Food Contaminat ect contamination, ro back door to add	tion dent/other ress			O U	I N	Ν	Ν	C O		od Identification		R	
Т	N			0	Prevention o 34. No Evidence of Inse animals Small gap at 35. Personal Cleanliness	of Food Contaminat ect contamination, ro back door to add s/eating, drinking or	tion dent/other ress tobacco use			O U	I N	N O	Ν	C O	Fo 41.Original container labe Pl	od Identification ling (Bulk Food) hysical Facilities		R	
Т	N			0	Prevention o 34. No Evidence of Insec animals Small gap at 1 35. Personal Cleanliness 36. Wiping Cloths; prop In buckets	of Food Contamination, ro back door to add s/eating, drinking or perly used and stored	tion dent/other ress tobacco use			O U T	I N	N O	Ν	C O	Fo 41.Original container labe Pl 42. Non-Food Contact sur Watch	od Identification ling (Bulk Food) hysical Facilities faces clean		R	
Т	N			0	Prevention o 34. No Evidence of Inse animals Small gap at I 35. Personal Cleanliness 36. Wiping Cloths; prop In buckets 37. Environmental conta Watch	of Food Contamination, ro back door to add s/eating, drinking or berly used and stored amination	tion dent/other ress tobacco use			O U T	I N	N O	Ν	C O	Fo 41.Original container labe Pl 42. Non-Food Contact sur	od Identification ling (Bulk Food) hysical Facilities faces clean and lighting; designated	areas used	R	
Т	N			0	Prevention o 34. No Evidence of Inse animals Small gap at I 35. Personal Cleanliness 36. Wiping Cloths; prop In buckets 37. Environmental conta Watch 38. Approved thawing m	of Food Contamination, ro back door to add s/eating, drinking or berly used and stored amination nethod	tion dent/other ress tobacco use				I N	N O	Ν	C O	Fo 41.Original container labe Pl 42. Non-Food Contact sur Watch 43. Adequate ventilation a	od Identification ling (Bulk Food) hysical Facilities faces clean and lighting; designated roperly disposed; facilit	areas used ies maintained	R	
Т	N			0	Prevention o 34. No Evidence of Inse animals Small gap at I 35. Personal Cleanliness 36. Wiping Cloths; prop In buckets 37. Environmental conta Watch 38. Approved thawing m Proper 39. Utensils, equipment,	of Food Contamination, ro back door to add s/eating, drinking or perly used and stored amination method r Use of Utensils , & linens; properly u	tion dent/other reSS tobacco use used, stored,			O U T	I N	N O	Ν	C O	Fo 41.Original container labe Pl 42. Non-Food Contact sur Watch 43. Adequate ventilation a 44. Garbage and Refuse pr Watch 45. Physical facilities insta Grout 46. Toilet Facilities; prope	od Identification ling (Bulk Food) hysical Facilities faces clean and lighting; designated roperly disposed; facilit alled, maintained, and c	areas used ies maintained lean	R	
Т	N			0	Prevention o 34. No Evidence of Inse animals Small gap at I 35. Personal Cleanliness 36. Wiping Cloths; prop In buckets 37. Environmental conta Watch 38. Approved thawing m Proper	of Food Contamination, ro back door to add s/eating, drinking or perly used and stored amination nethod r Use of Utensils , & linens; properly u	tion dent/other ress tobacco use used, stored, used		-		I N	N O	Ν	C O	Fo 41.Original container labe Pl 42. Non-Food Contact sur Watch 43. Adequate ventilation a 44. Garbage and Refuse pr Watch 45. Physical facilities insta Grout	od Identification ling (Bulk Food) hysical Facilities faces clean and lighting; designated roperly disposed; facilit alled, maintained, and c	areas used ies maintained lean	R	

## **Retail Food Establishment Inspection Report**

## City of Rockwall

Received by: Tambria Anderson	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

-

Establishr Chipo	nent Name: Dtle	Physical A	ddress:	City/State: Rockwal		age <u>2</u> of <u>2</u>				
-		1	TEMPERATURE OBSERVA							
Item/Loc		Temp F	Item/Location	<u>Temp F</u>	Item/Location	<u>Temp F</u>				
Steam	table water temp	173	Online		Wic					
	Cold wells	35/37	Cold holding under 3	4	cooked chicken	37				
Ambi	ent under counter	36	Cold hold well	27	Raw steak	37				
	Cookline		Hot holding wel	178	Peppers	37				
Cool	er under counter	37	Under hot holding	g 149	Tomatoes salsa	37				
	Cilantro	38								
Hot h	olding under line	165								
Rice / c	hicken both just cooked	161/178								
		OB	SERVATIONS AND CORRECT	VE ACTION	NS					
Item Number	AN INSPECTION OF YOUR <mark>ES</mark> NOTED BELOW: all temps F	TABLISHME	ENT HAS BEEN MADE. YOUR ATTEN	ΓΙΟΝ IS DIRE	CTED TO THE CONDITIONS OBSERVED	AND				
	Hot water in rr 108 / 10	09								
	Bev station looks good	b								
	Hot water 118									
	Sanitizer bucket 150/									
	Steam table and cold									
45	Watch grout issues — collecting food - to address asap									
	Watch peeling shelves in cooler									
32	Cleaning behind cooking daily Time to replace cutting board - green									
52	Top of your hand wash									
		-								
	Employee health check when entering daily for shift Line check 4 times per day									
	Hot water at 118 at three comp									
	Gloves used to touch rte foods									
	Keep an eye on stained rubber spatulas									
29										
	Quats and veggie wash on site									
	Tested 50-100 pom at machine									
W										
	Veggie wash within range									
	Taking temps									
ļ										
Received (signature)	See abov	/e	Print:		Title: Person In Charge/ Own	er				
Inspected	See abov Kelly kirkpo	-	Print:							
(signature)	Kelly kírkpo	ıtríck	(RS		Samples: Y N # colle	ected				
			I							