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

Date: 12/29/23		23	Time in: Time out: 10:39			License/Permit # FS-8675						СР <b>F</b> М	Food handlers 23	Page <u>1</u> of <u>2</u>	2_				
				-Complaint 4-Investigation					ation	1	5-CO/Construction								
Est	stablishment Name: Contact/Own					er Name:						Number of Repeat Violat  Number of Violations CO							
	Chipotle Mexican Grill Tambria And Physical Address: Pest control:				Ande				G	rease	e trap :/ waste oil	3/97/ <i>F</i>	4						
	51 I30 Rockwall, Tx Orkin 12/1/23											vaste 6/29/23 100g	<u> </u>						
							<b>O</b> = not observed $NA = not$ applicable $COS = corrected$ on site $R = repeat$ violation $\checkmark$ a checkmark in appropriate box for IN, NO, NA, COS Mark an in appropriate box									:h			
<b>C</b>	Priority Items (3 Points) violation						lations	Requ						tive Action not to exceed 3 days					
O U	npii: I N	N O	N A	C O	Time and Ten	nperature for Fo	od Safety		R	C	) I			C O					
T	14	Ü	А	s	(F = d 1. Proper cooling time a	egrees Fahrenheit	t)			T			А	s	12. Management, food employe		employees:		
(	/				See	and temperature					/				knowledge, responsibilities, an		emproyees,		
	. ,				2. Proper Cold Holding	temperature(41°I	F/ 45°F)				13. Proper use of restriction and exclusion; No dischar						charge from		
'					See	(1250)	E)								eyes, nose, and mouth				
(	/				3. Proper Hot Holding to See		r)									tamination by Han			
(	/				4. Proper cooking time Steak 132F						/				14. Hands cleaned and properl				
		/			<ol><li>Proper reheating production</li><li>Hours)</li></ol>	cedure for hot hol	lding (165°F	in 2			/				15. No bare hand contact with alternate method properly follo				
		•			6. Time as a Public Hea	alth Control; proce	edures & rec	cords							Gloves for Rite foods	ptible Populations			
	!										T				16. Pasteurized foods used; pro	• •			
					Ap	proved Source					/				Pasteurized eggs used when red				
					7. Food and ice obtaine good condition, safe, ar			l in	П										
(					destruction QCD	ia unadarioratoa, j	purusite								Ch	emicals			
					8. Food Received at pro						Ι.,				17. Food additives; approved a & Vegetables	nd properly stored;	Washing Fruits		
					To confirm with C	QCD, not note	ed on inv	oice			•				Veggie wash strip	s current	11		
						n from Contamin		•			<b>/</b>				18. Toxic substances properly	identified, stored an	id used		
(					<ol><li>Food Separated &amp; pr preparation, storage, dis</li></ol>		_	d							Water	/ Plumbing			
(	/				10. Food contact surfact Sanitized at150_	es and Returnable ppm/temperature	es ; Cleaned :				/			i	19. Water from approved source backflow device City approved	ce; Plumbing install	ed; proper		
					11. Proper disposition of reconditioned	•					./	,			20. Approved Sewage/Wastew disposal	ater Disposal System	m, proper		
- '					DISC	ard									unsposur.				
-	_				n.·		T4	(2 D.	4 )	. ,		n	-	~					
O U T	I N	N O	N A	C O		ority Foundat		(2 Poi	ints)	U	J I	Req N O	n N A	C O	rective Action within 10 days Food Temperature	e Control/ Identific	eation	R	
O U T	I N	N O	N A	C O S	Demonstration 21. Person in charge preand perform duties/ Cer	n of Knowledge/ l	Personnel			C	J I	N	N	С		d; Equipment Ade		R	
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## Retail Food Establishment Inspection Report

## City of Rockwall

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

Form EH-06 (Revised 09-2015)

Chipotle Mexican Grill 951 I30 Rockwall, Tx FS-8675  TEMPERATURE OBSERVATIONS  Item/Location Temp Item/Location Temp WIC amb  Steam table water temp 185 Online WIC amb 33  Amb uc 38 Cold holding under 29 Lettuce 38	·		T					T =	
TRIMPERATURE OBSERVATIONS   Temp   Temp   Steam table water temp   185					City/State: Rockwa	II, Tx	License/Permit # FS-8675	Page	<u>2</u> of <u>2</u>
Steam table water temp  Amb uc  38 Cold holding under  29 Lettuce  38 Cold wells  38 Cold holding under  29 Lettuce  38 Raw chicken/steak  39/36 Cookline  Hot holding well  154 Tomatoes  38 Cold holding well  154 Tomatoes  38 Raw chicken/steak  39/36 Tomatoes  38 Cold holding well  154 Tomatoes  38 Raw chicken/steak  38 Raw chicken/steak  39/36 Tomatoes  38 Raw chicken/steak  39 Raw chicken/steak  39 Raw chicken/steak  39 Reservage cooler  41 Pothese  88 Reverage cooler  41 Pothese  89 Reverage cooler  41 Pothese  80 Reverage cooler  99	•				TIONS				
Amb uc 38 Cold holding under 29 Lettuce 38 Cold wells 38 Cold holding under 29 Lettuce 38 Cookline Hot holding well 154 Tomatoes 38 Cooler uc 32 Under hot well 147 Cheese 38 Barbados, beans 180/179 Beverage cooler 41 Hot holding under line 155 Rice, chix, beans 168 170/174			-		Temp	+			_
Cold wells 38 Cold hold well 35 Raw chicken/steak 39/36 Cookline Hot holding well 154 Tomatoes 38 Cookline Berbardors, and the holding well 154 Tomatoes 38 Barbados, beans 180/179 Beverage cooler 41 Hot holding under line 155 Bice, chix, beans 168 170/174 Search 155 Bice, chix, beans 168 170/174 Bice, chix, bea	Steam	·							
Cookline Cooler uc 32 Under hot well 147 Cheese 38 Barbados, beans 180/179 Beverage cooler 41 Hot holding under line 155 Rice, chix, beans 168 170/174    DISERVATIONS AND CORRECTIVE ACTIONS				<u> </u>					38
Cooler uc 32 Under hot well 147 Cheese 38  Barbados, beans 180/179 Beverage cooler 41  Hot holding under line 155  Rice, chix, beans 168 170/174  DESERVATION AND CORRECTURE ACTIONS  Restrooms stocked, clean temps temps greater than 103  Handsinks greater than 115 equipped throughout kitchen Soda nozzles cleaned nightly  Juice containers cleaned 3x weekly  Veggie wash 60ppm within range  W Rear service door small gap across bottle, passes orkin "pencil" test Dishwasher confirmed 100ppm  Veggie wash, Quats, chlorine test strips onsite and current Chemical/mop sink area organized, mop head hanging to dry 3comp sink set up 120 Quats sani 150ppm, Quats rated for 150-400ppm according to package 32 Time to sand or replace cutting boards-greens  W Red cutting boards still in good shape keep an eye on them for replacements  45 Office door and jam need to be repainted, scratches prevent smooth cleanable surface Employee health checks daily when arriving to work  Using Bluetooth thermo recording temps 4x daily  Received by:  See above  Print: See above  Fatte: Person in Charger Owner  Received Kirisan Control of the condition of the control of the condition of the conditi		Cold wells	38	Cold hold well	35	Raw	chicken/ste	ak	39/38
Barbados, beans   180/179   Beverage cooler   41   Hot holding under line   155             Rice, chix, beans 168   170/174          Bun   An INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DRECTED TO THE CONDITIONS OBSERVED AND ONCED BELOW. all sumpensares are taken in ## Perstrooms stocked, clean temps temps greater than 103   Handsinks greater than 115 equipped throughout kitchen   Soda nozzles cleaned nightly   Juice containers cleaned 3x weekly   Veggie wash 60ppm within range   W Rear service door small gap across bottle, passes orkin "pencil" test   Dishwasher confirmed 100ppm   Veggie wash, Quats, chlorine test strips onsite and current   Chemical/mop sink area organized, mop head hanging to dry   3comp sink set up 120 Quats sant 150ppm, Quats rated for 150-400ppm according to package   32   Time to sand or replace cutting boards-greens   W Red cutting boards still in good shape keep an eye on them for replacements   45   Office door and jam need to be repainted, scratches prevent smooth cleanable surface   22 WiC inside door showing signs of wear and agefrust, seal or cover with stainless steel to remove oxidation of metal   Employee health checks daily when arriving to work   Using Bluetooth thermo recording temps 4x daily      Print:   See above		Cookline		Hot holding wel	154	•	Tomatoes		38
Hot holding under line  Rice, chix, beans 168  Rice, chix, beans 168  Rice, chix, beans 168  Rice, chix, beans 168  Robinst Mark Strain Strain Mark For a An Inspectation of Your Establishment are taken in the Company of the Company	(	Cooler uc	32	Under hot well	147		Cheese		38
Rice, chix, beans 168   170/174    OBSERVATIONS AND CORRECTIVE ACTIONS    Rem No NOTED BELLOW: all temperatures are taken in F    Restrooms stocked, clean temps temps greater than 103    Handsinks greater than 115 equipped throughout kitchen    Soda nozzles cleaned 3x weekly    Veggie wash 60ppm within range    W Rear service door small gap across bottle, passes orkin "pencil" test    Dishwasher confirmed 100ppm    Veggie wash, Quats, chlorine test strips onsite and current    Chemical/mop sink area organized, mop head hanging to dry    3comp sink set up 120 Quats sani 150ppm, Quats rated for 150-400ppm according to package    Time to sand or replace cutting boards-greens    W Red cutting boards still in good shape keep an eye on them for replacements    Office door and jam need to be repainted, scratches prevent smooth cleanable surface    Wilc inside door showing signs of wear and age/rust, seal or cover with stainless steel to remove oxidation of meta    Employee health checks daily when arriving to work    Using Bluetooth thermo recording temps 4x daily    Print: See above    Print: Richard Hill    Richard Hill	Bark	oados, beans	180/179			Bev	erage coole	er	41
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