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

6/12/24		-	9:50	10:45		-86							6	29	Page 1 of	2		
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain			nplaint		4-Investigation			ation	1	5-CO/Construction	6-Other							
Establishment Name: Contact/Owner Name: Chipotle Mexican Grill Tambria Ande								I					Number of Repeat Violations: Number of Violations COS:					
Physical Address: Pest control: 951 I30 Rockwall, Tx Orkin 6/7/24							Hood Greas		rease	e trap :/ waste oil Follow-up: Yes vaste 5/29/24 1500g		5/95/A						
Compliance Status: Out = not in compliance IN = in compliance								not observed $NA = \text{not applicable}$ $COS = \text{corrected on site}$ $R = \text{repeat violation}$						lation W= Wat	ch			
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 quire Immediate Corrective Action not to exceed 3 days							e box for R			
0	Î	liance Status N N C Time and Temperature for Food Safety			R	О		N	N	С								
U T	N	0	v a			U T		0	A	o s	Empl 12. Management, food emplo	amplayaası						
•	/				See	ind temperature					~				knowledge, responsibilities, a	•	employees,	
•	/				2. Proper Cold Holding See	temperature(41°	°F/ 45°F)				~				13. Proper use of restriction a eyes, nose, and mouth	charge from		
•	/				3. Proper Hot Holding t See	•									Preventing Cor	ıds		
	/				4. Proper cooking time Steak 132F	and temperature					/				14. Hands cleaned and prope	ised properly		
	•				5. Proper reheating prod Hours)						~				15. No bare hand contact with alternate method properly foll Gloves for Rte foods			
•	/				6. Time as a Public Hea	lth Control; prod	cedures & reco	rds							Highly Susc			
					App	proved Source					/			j	16. Pasteurized foods used; pr Pasteurized eggs used when re	fered		
•					7. Food and ice obtained good condition, safe, and destruction QCD	d unadulterated;	; parasite	n								hemicals		
•	/				8. Food Received at pro To confirm with C			ice			/				17. Food additives; approved & Vegetables		Washing Fruits	
					Protection	from Contami	nation				~				Veggie wash strip 18. Toxic substances properly	identified, stored an	d used	
•					9. Food Separated & propreparation, storage, dis						-				Wate	er/ Plumbing		
•	/				10. Food contact surfact Sanitized at150_						/				19. Water from approved sour backflow device City approved	rce; Plumbing install	ed; proper	
	/				11. Proper disposition of reconditioned Disc	f returned, previ ard					~			İ	20. Approved Sewage/Wastev disposal	water Disposal System	m, proper	
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Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

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	nent Name: otle Mexican Grill	Physical A		City/State: Rockwal	l. Tx	License/Permit # FS-8675	Page	2 of 2	
Gpc		1 001 10	TEMPERATURE OBSERVAT		.,				
Item/Loc		Temp	Item/Location	Temp	Item/Loca			Temp	
Steam	table water temp	182	Online		WIC amb			33	
An	nb uc cooler	38	Cold holding under	34	Lettuce			38	
Р	ico/cheese	37/36	Cold hold well		Raw chicken/steak		ak	38/38	
	Cookline		Pico/sc	40/39	Tomatoes			37	
Cod	oking chicken	174	Hot holding under	164		Cheese/sc		38/37	
Cooki	ng Blk/pinto beans	152/148	Hot holding		Beverage cooler		er	42	
H	lot holding		Barbacoa/carnitas	168/171					
	chix, beans 166	155/162	Queso	166					
,	,		SERVATIONS AND CORRECTIVE		NS				
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: all temperature		ENT HAS BEEN MADE. YOUR ATTENT F	ION IS DIRE	CTED TO TI	HE CONDITIONS OBSERV	/ED Al	1D	
	Restrooms stocked, cl	ean temp	os temps greater than 101						
	Handsinks greater tha	n 104 thr	oughout kitchen						
	Soda nozzles cleaned	nightly							
	Juice containers clear	ned 3x we	eekly						
	Veggie wash 60ppm w	ithin ran	ge						
34	Rear service door gap	across b	ottom of door						
	Dishwasher confirmed	d 100ppm	1						
	Veggie wash, Quats, chlorine test strips onsite and current								
39	Chemical/mop sink are	ea organ	zed, general practice to har	ng mop h	eads to d	drip dry			
	3comp sink set up, 11		· · · · · · · · · · · · · · · · · · ·						
	• • • • • • • • • • • • • • • • • • • •		el, red sani buckets filled at	3 comp	sink				
	Confirmed air gap at id								
32	•		d green cutting boards						
43	Light out on front serv								
	Employee health chec								
	Using Bluetooth therm			w hoards	arrivo				
	May provide pictures of discarded cutting boards when new boards arrive								
Done' :	h		Duint		T	Titles Downers In Class (O		
Received (signature)	See abov	/e	See abo	ove		Title: Person In Charge/	owner		
Inspected (signature)		$C\tau$	Print: Richard						
Farm FIL 00	(Revised 09-2015)	<u> </u>	Indiaid	1 1111		Samples: Y N #	collecte	ed .	