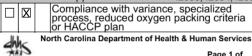
Food Establishment Inspection Report Score: 98 Establishment Name: CHIPOTLE #3743 Establishment ID: 3034012762 Location Address: 5414 UNIVERSITY PKWY. X Inspection Re-Inspection Date: 07/29/2021 City: WINSTON SALEM State: NC Status Code: A County: 34 Forsyth Zip: 27105 Time In: 1:20 PM Time Out: 5:40 PM Total Time: 4 hrs 20 min Permittee: CHIPOTLE MEXICAN GRILL LLC Category #: III Telephone: FDA Establishment Type: Full-Service Restaurant No. of Risk Factor/Intervention Violations: 3 Water Supply: X Municipal/Community On-Site Supply No. of Repeat Risk Factor/Intervention Violations: 0 Good Retail Practices Foodborne Illness Risk Factors and Public Health Interventions Risk factors: Contributing factors that increase the chance of developing foodborne illness. Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods. Public Health Interventions: Control measures to prevent foodborne illness or injury OUT CDI R VR OUT CDIR VR IN OUT N/A N/O IN OUT N/A N/C Compliance Status Compliance Status Safe Food and Water 2653, .2655, .2658 Supervision PIC Present; Demonstration-Certification by accredited program and perform duties المالمالها 28 Pasteurized eggs used where required **Employee Health** .2652 2100 29 🛛 Water and ice from approved source Management, employees knowledge; responsibilities & reporting Variance obtained for specialized processing 3 1.5 0 30 methods Proper use of reporting, restriction X 3 1.5 0 Food Temperature Control & exclusion .2653, .2654 Good Hygienic Practices .2652, .2653 Proper cooling methods used; adequate equipment for temperature control 31 X Proper eating, tasting, drinking, or tobacco 4 X 32 X Plant food properly cooked for hot holding 1 0.5 0 5 X 1 0.5 0 No discharge from eyes, nose or mouth 33 1050 - -Approved thawing methods used Preventing Contamination by Hands .2652, .2653, .2655, .2656 34 🛚 1 0.5 0 Thermometers provided & accurate 6 X Hands clean & properly washed 42 X X -Food Identification □ □ No bare hand contact with RTE foods or pre-approved alternate procedure properly followed 3 1.5 0 X 35 🛛 🗀 Food properly labeled: original container 210 - -X 8 Handwashing sinks supplied & accessible 210 _ _ Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657 Approved Source .2653, .2655 Insects & rodents not present; no 36 🛛 🗆 210 - unauthorized animals X Food obtained from approved source Contamination prevented during food preparation, storage & display 37 X 210000 10 2100 38 🛛 1 0.5 0 - -Personal cleanliness 11 Food in good condition, safe & unadulterated 🗵 🗓 🔲 🗀 39 🛛 \Box Wiping cloths: properly used & stored 1 0.5 0 □ 🛛 □ Required records available: shellstock tags, parasite destruction 21000 40 X Washing fruits & vegetables 1 0.5 0 Protection from Contamination .2653, .2654 Proper Use of Utensils 3150 - -41 🖾 🗆 1 0.5 0 In-use utensils: properly stored 14 X 3 1.5 0 Food-contact surfaces: cleaned & sanitized Utensils, equipment & linens: properly stored dried & handled 42 □ 🗆 Proper disposition of returned, previously 210 - -15 🛛 Served, reconditioned, & unsafe food Single-use & single-service articles: properly stored & used 43 🖾 🗆 Potentially Hazardous Food Tlme/Temperature .2653 44 🛛 16 ☒ ☐ ☐ Proper cooking time & temperatures 3 1.5 0 Gloves used properly 1 0.5 0 Utensils and Equipment .2653, .2654, .2663 3150 - -□ □ Proper reheating procedures for hot holding Equipment, food & non-food contact surfaces 45 □ 🛛 approved, cleanable, properly designed, constructed, & used 18 □ □ Proper cooling time & temperatures Warewashing facilities: installed, maintained & used; test strips 19 3 15 🕅 🔼 🗆 X ☐ ☐ Proper hot holding temperatures 46 X 3 1.5 0 X 47 □ □ Proper cold holding temperatures X Non-food contact surfaces clean Physical Facilities .2654, .2655, .2656 21 3 1.5 0 □ □ Proper date marking & disposition Time as a public health control:procedures & records Hot & cold water available; 48 🖾 🗀 🗀 22 210 - -49 🛛 Consumer Advisory Plumbing installed; proper backflow devices Consumer advisory provided for raw or 23 🗆 🗆 🖾 1 0.5 0 | | | | 50 🛛 210000 П Sewage & waste water properly disposed undercooked foods Highly Susceptible Populations Toilet facilities: properly constructed, supplied .2653 51 🛛 |24| 🗆 | 🗆 | 🖾 Garbage & refuse properly disposed; facilities maintained 52 🗆 X

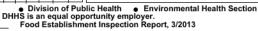


Chemical

25 🗆 🗆 🔯

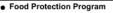
X

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53 🛛

54 💢 П



Total Deductions: |2

Physical facilities installed, maintained

Meets ventilation & lighting requirements; designated areas used



1 0.5 0

1 0.5 0 | | | |

210 -

.2653, .2657

Food additives: approved & properly used

Conformance with Approved Procedures .2653, .2654, .2658

Toxic substances properly identified stored,

Comment Addendum to Food Establishment Inspection Report

Establishment Name: CHIPOTLE #3743		Establishment ID: 3034012762						
Location Address: 5414 UNIVERSITY PKWY.		X Inspection ☐ Re-Inspection	Date: <u>07/29/2021</u>					
City: WINSTON SALEM	State: NC	Comment Addendum Attached? X	Status Code: A					
•): 27105	Water sample taken? Yes X No	Category #: III					
Wastewater System: Wastewater System: Wastewater Supply: Municipal/Community On-Site System Water Supply: Municipal/Community On-Site System		Email 1: scott.robinson@chipotle.com						
Permittee: CHIPOTLE MEXICAN GRILL LLC		Email 2:						
Telephone:		Email 3:						
Taxana da a Olama d'ana								

Temperature Observations

	Effective .	Janu	ary 1, 2019	Cold Holding is n	ow 41 degrees	or less	
Item ServSafe	Location Noela Mendoza 12/15/23	Temp 0.0	Item black beans	Location drive thru make unit	Temp Item 143.0	Location	Temp
hot water	3 comp sink	135.0	carnitas	drive thru make unit	143.0		
quat sanitizer	3 comp sink (ppm)	500.0	barbacoa	drive thru make unit	134.0		
chlorine sanitizer	3 comp sink (ppm)	50.0	steak	drive thru make unit	121.0		
quat sanitizer	bucket w/ wiping cloths (ppm)	300.0	air temp	small reach in near drive thru	33.9		
pinto beans	main steam table	137.0	air temp	2 door reach in	35.0		
white rice	main steam table	142.0	chicken	hot hold	163.0		
tofu	main steam table	147.0	pinto beans	hot hold	149.0		
chicken	main steam table	121.0	chicken	final cook	176.0		
barbacoa	main steam table	127.0	rice	plant final cook	188.0		
carnitas	main steam table	149.0	shredded lettuce	walk in cooler	41.0		
shredded lettuce	main make unit	41.0	pico de gallo	walk in cooler	38.0		
pico de gallo	main make unit	39.0	sour cream	walk in cooler	37.0		
sour cream	main make unit	37.0	mozzarella cheese	cooling @ 2:23 pm	47.0		
shredded cheese	cooling @ 1:42pm (both make	49.0	mozzarella cheese	cooling @ 2:45 pm	47.0		
shredded cheese	cooling @ 2:37pm (both make units)	47.0	mozzarella cheese	cooling @ 2:49 pm	47.0		
shredded lettuce	drive thru make unit	41.0	mozzarella cheese	cooling @ 3:05 pm	45.0		
corn salsa	drive thru make unit	39.0	PPA concentration	fruit and veggie wash (ppm)	60.0		
guacamole	drive thru make unit	37.0					
queso	drive thru steam table	143.0					

Person in Charge (Print & Sign): Noela

First

Last

Mendoza

First

Last

Regulatory Authority (Print & Sign): Michelle Bell

Jackie Martinez

REHS ID: 2464 - Bell, Michelle Verification Required Date:





Comment Addendum to Food Establishment Inspection Report

Establishment Name: CHIPOTLE #3743 Establishment ID: 3034012762

Observations and Corrective Actions

Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 of the food code.

- 6 2-301.14 When to Wash P- Employee observed placing clean pan on drying shelf after having handled a soiled scoop without washing hands in between activities. Food employees must wash hands and exposed portions of arms after handling soiled equipment or utensils and before food preparation, handling clean equipment and utensils and unwrapped single-use/single-service articles. CDI- Educated employee. Employee placed soiled dish at three comp sink to be rewashed and washed hands.
- 3-501.14 Cooling P- Two large metal pans of mozzarella cheese in walk in cooler had no temperature drop (one at 49F and the other at 47F) within a span of over 25 minutes. At both make units, the shredded cheese containers were not meeting cooling parameters, as noted in temperature log. Potentially hazardous foods shall be cooled within 4 hours to 41F or less if prepared from ingredients at ambient temperature. Cooling parameters would not have been met if not corrected. CDI- Containers of shredded cheese were left loosely uncovered. Containers dropped two degrees within 15 minutes. Shredded cheese containers at make units were placed on a temporary time as a public health procedure. Items will be used or discarded by 5 pm.
- 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding P- The following items measured below 135F as noted in temperature log; top portion of barbacoa meat at both steam tables, chicken, and steak. Potentially hazardous foods in hot holding shall be maintained at 135 F and above. CDI- PIC voluntarily discarded chicken and top portion of barbacoa in main steam table. Barbacoa and steak were placed out within the last 20 minutes at the drive thru steam table and were reheated to above 165F.
- 31 3-501.15 Cooling Methods PF- 2 large metal pans of shredded cheese cooling in walk in cooler were stored in large portions and tightly covered. 2 metal pans of shredded cheese in large portion left cooling in make units. Items were not meeting cooling parameters. Potentially hazardous foods shall be cooled using rapid cooling methods such as metal pans, rapidly cooling equipment, ice water baths, active stirring and open/vented shallow pans. CDI- Educated management on proper cooling methods. Containers in walk in cooler left vented. Tops of current make units are not adapted to cool foods and should not be used for cooling.
- 42 4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing- C- Several large bags of clean wiping cloths stored on office floor. Store cleaned equipment, utensils, linens and packages in a clean, dry location and at least 6 inches off the floor. Do not store clean linen on the floor.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment C- Lid from rice pot has handle hanging loosely on one side. Maintain equipment in good repair and proper adjustment. Replace or repair handle.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils C- Additional cleaning is needed around fan guards in walk in cooler where splash is evident. Non-food contact surfaces and utensils shall be clean to sight and touch.
- 52 5-501.16 Storage Areas, Rooms and Receptacles, Capacity and Availability C- No trash can readily available near handsink at back of kitchen. If disposable towels are used at handwashing sinks, a waste receptacle shall be provided. CDI- PIC moved small trash can next to handsink.//5-501.111 Area, Enclosures and Receptacles, Good Repair C- Blue waste receptacle appears to have leakage dripping from the bottom (stains of a leak evident on concrete). Storage areas, enclosures, and receptacles for refuse, recyclables, and returnables shall be maintained in good repair. Assess receptacle when emptied for evidence of breakage on bottom inside of receptacle. Replace if necessary.