

Food Establishment Inspection Report

Score: 98

Establishment Name: CHIPOTLE #3743

Establishment ID: 3034012762

Location Address: 5414 UNIVERSITY PKWY.

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 07/29/2021

Status Code: A

Zip: 27105

County: 34 Forsyth

Time In: 1:20 PM

Time Out: 5:40 PM

Permittee: CHIPOTLE MEXICAN GRILL LLC

Total Time: 4 hrs 20 min

Telephone:

Category #: III

Wastewater System: ☒ Municipal/Community ☐ On-Site System

FDA Establishment Type: Full-Service Restaurant

Water Supply: ☒ Municipal/Community ☐ On-Site Supply

No. of Risk Factor/Intervention Violations: 3

No. of Repeat Risk Factor/Intervention Violations: 0

Foodborne Illness Risk Factors and Public Health Interventions										Good Retail Practices										
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.										
IN	OUT	N/A	N/C	Compliance Status	OUT	CDI	R	VR		IN	OUT	N/A	N/C	Compliance Status	OUT	CDI	R	VR		
Supervision .2652										Safe Food and Water .2653, .2655, .2658										
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties	2	0				28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required	1	0	0			
Employee Health .2652										Food Temperature Control .2653, .2654										
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting	3	1	0			29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source	2	1	0			
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion	3	1	0			30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	1	0	0			
Good Hygienic Practices .2652, .2653										Food Identification .2653										
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use	2	1	0			31	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	1	0	0			
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth	1	0	0			32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding	1	0	0			
Preventing Contamination by Hands .2652, .2653, .2655, .2656										Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657										
6	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed	4	2	0			33	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Approved thawing methods used	1	0	0			
7	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	3	1	0			34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	0	0			
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	1	0			Proper Use of Utensils .2653, .2654										
Approved Source .2653, .2655										Utensils and Equipment .2653, .2654, .2663										
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source	2	1	0			41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	0	0			
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature	2	1	0			42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	0	0			
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated	2	1	0			43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	1	0	0			
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	1	0			44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	1	0	0			
Protection from Contamination .2653, .2654										Physical Facilities .2654, .2655, .2656										
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3	1	0			45	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	2	1	0			
14	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3	1	0			46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	0	0			
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food	2	1	0			47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	1	0	0			
Potentially Hazardous Food Time/Temperature .2653										Conformance with Approved Procedures .2653, .2654, .2658										
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures	3	1	0			27	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan	2	1	0			
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding	3	1	0			Total Deductions: 2										
18	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures	3	0	0													
19	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	1	0													
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	1	0													
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	1	0													
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records	2	1	0													
Consumer Advisory .2653																				
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	1	0	0													
Highly Susceptible Populations .2653																				
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	1	0													
Chemical .2653, .2657																				
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used	1	0	0													
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	2	1	0													



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Division of Public Health • Environmental Health Section

Food Protection Program

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Comment Addendum to Food Establishment Inspection Report

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Wastewater System: ☒ Municipal/Community ☐ On-Site System

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Permittee: CHIPOTLE MEXICAN GRILL LLC

Telephone: _____

Establishment ID: 3034012762

☒ Inspection ☐ Re-Inspection Date: 07/29/2021

Comment Addendum Attached? ☒ Status Code: A

Water sample taken? ☐ Yes ☒ No Category #: III

Email 1: scott.robinson@chipotle.com

Email 2: _____

Email 3: _____

Temperature Observations

Effective January 1, 2019 Cold Holding is now 41 degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
ServSafe	Noela Mendoza 12/15/23	0.0	black beans	drive thru make unit	143.0			
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 units)	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* Mendoza *Last*

Regulatory Authority (Print & Sign): Michelle Bell *First* Jackie Martinez *Last*

REHS ID: 2464 - Bell, Michelle

Verification Required Date: _____

REHS Contact Phone Number: (336) 703-3134



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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.
- 18 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.
- 19 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.