

Food Establishment Inspection Report

Score: 90

Establishment Name: CHIPOTLE MEXICAN GRILL

Establishment ID: 3034014037

Location Address: 128 HANES MALL CIRCLE

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 08 / 08 / 2017 **Status Code:** A

Zip: 27103 **County:** 34 Forsyth

Time In: 10 : 05 ^{am} _{pm} **Time Out:** 12 : 40 ^{am} _{pm}

Permittee: CHIPOTLE MEXICAN GRILL LLC

Total Time: 2 hrs 35 minutes

Telephone: (336) 245-2522

Category #: III

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

FDA Establishment Type: Fast Food Restaurant

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

No. of Risk Factor/Intervention Violations: 3

No. of Repeat Risk Factor/Intervention Violations:

Foodborne Illness Risk Factors and Public Health Interventions										
Risk factors: Contributing factors that increase the chance of developing foodborne illness.										
Public Health Interventions: Control measures to prevent foodborne illness or injury.										
IN	OUT	N/A	N/O	Compliance Status			OUT	CDI	R	VR
Supervision .2652										
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties			2	0		
Employee Health .2652										
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting			3	13	0	
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion			3	13	0	
Good Hygienic Practices .2652, .2653										
4	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use			2	1		
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth			1	03	0	
Preventing Contamination by Hands .2652, .2653, .2655, .2656										
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed			4	2	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	13	0	
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			2		0	
Approved Source .2653, .2655										
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source			2	1	0	
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature			2	1	0	
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated			2	1	0	
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction			2	1	0	
Protection from Contamination .2653, .2654										
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			3	13	0	
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			3		0	
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food			2	1	0	
Potentially Hazardous Food Time/Temperature .2653										
16	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooking time & temperatures			3	13	0	
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding			3	13	0	
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures			3	13	0	
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			3	13	0	
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			3	13	0	
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			3	13	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	03	0	
Highly Susceptible Populations .2653										
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered			3	13	0	
Chemical .2653, .2657										
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used			1	03	0	
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			2	1	0	
Conformance with Approved Procedures .2653, .2654, .2658										
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	

Good Retail Practices										
Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.										
IN	OUT	N/A	N/O	Compliance Status			OUT	CDI	R	VR
Safe Food and Water .2653, .2655, .2658										
28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required			1	03	0	
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source			2	1	0	
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods			1	03	0	
Food Temperature Control .2653, .2654										
31	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control				03	0	
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding			1	03	0	
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			1	03	0	
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			1	03	0	
Food Identification .2653										
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			2	1	0	
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657										
36	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals			2	1	0	
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display				1	0	
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			1	03	0	
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			1	03		
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			1	03	0	
Proper Use of Utensils .2653, .2654										
41	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			1	03		
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			1		0	
43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			1		0	
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			1	03	0	
Utensils and Equipment .2653, .2654, .2663										
45	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used			2		0	
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			1	03	0	
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			1		0	
Physical Facilities .2654, .2655, .2656										
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure			2	1	0	
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			2	1		
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed			2	1	0	
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned			1	03	0	
52	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained				03	0	
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			1		0	
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1		0	
Total Deductions: 10										



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 Wastewater System: ☒ Municipal/Community ☐ On-Site System
 Water Supply: ☒ Municipal/Community ☐ On-Site System
 Permittee: CHIPOTLE MEXICAN GRILL LLC
 Telephone: (336) 245-2522

Establishment ID: 3034014037
☒ Inspection ☐ Re-Inspection Date: 08/08/2017
 Comment Addendum Attached? ☐ Status Code: A
 Category #: III
 Email 1: nc.0851.hanesmall@chipotle.com
 Email 2:
 Email 3:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
tomatoes	cooling	50	ambient	reach in cooler	41			
corn	walk in cooler	34	steak	hot hold	158			
ambient	walk in cooler	41	vegetables	hot hold	180			
hot water	three comp sink	120	guacamole	serving line	45			
quat sanitizer	three comp sink	300	tomatoes	serving line	43			
ambient	reach in cooler	35	ambient	two door	41			
rice	hot hold	154	ambient	drink cooler	44			
rice	hot hold	169	servsafe	Jessica Alarcon	00			

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.

- 4 2-401.11 Eating, Drinking, or Using Tobacco - C: 0 pts. Employee seen eating in kitchen. Employees shall eat in designated areas. CDI: Manager educated. ✓ Spell
- 8 5-204.11 Handwashing Sinks-Location and Placement - PF: Employee using dining room to prepare/portion sauces/ingredients into pans. A handwashing sink shall be located to allow convenient use by employees in food preparation/dispensing areas. This area is not approved for food preparation because of no handwashing sink and rafter ceiling. Prepare/portion foods in kitchen area only. CDI: Manager educated.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P: REPEAT: The following equipment/utensils need additional cleaning: food residue present in 12 containers, knife, salad spinner with lid, ice scoop, 3 tongs. Food contact surfaces of equipment and utensils shall be clean to sight and touch. CDI: All sent to be rewashed during inspection.

Person in Charge (Print & Sign): Jessica First Alarcon Last

Regulatory Authority (Print & Sign): Michelle First Bell REHS Last

Jessica Alarcon

Michelle Bell REHS

REHS ID: 2464 - Bell, Michelle

Verification Required Date: / /

REHS Contact Phone Number: (336) 703 - 3141



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- 31 3-501.15 Cooling Methods - PF: REPEAT: Multiple containers of lettuce and tomato prepared today cooling with lid tight to containers. Foods shall be loosely covered while during cooling process to allow heat transfer away from food. CDI: Lids loosened.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C: REPEAT: 4 jugs of tea and 2 tea dispensers stored on floor during inspection. Also, stored below employee drink storage stations. 2 cases of pinto beans in walk in cooler less than 6 inches above the floor. Ice bin lid missing to dispenser in beverage station. Food shall be stored to prevent contamination by the premises and at least 6 inches above the floor.
- 39 3-304.14 Wiping Cloths, Use Limitation - C: 0 pts. Sanitizer bucket for wet wiping cloths stored on floor. Sanitizer buckets shall be stored off the floor.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C: 0 pts. Two scoops/bins with handles laying on rice. In-use utensils shall be stored with handles upright, off of the ingredient.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C: Most containers stacked wet. Equipment and utensils shall be completely air-dried after washing, rinsing, and sanitizing prior to stacking. 4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C: Prep table/hot hold unit stored within splash of handwashing sink in kitchen. Meat glove hanging on splashguard across from grill within splash of handwashing sink. Equipment and utensils shall be stored to prevent contamination from splash (at least recommended 18 inches from sink) or install splashguard to right of handwashing sink.
- 43 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C: REPEAT: Case of single-service knives, forks, and spoons sitting on shelving with lids open and no covering. Single-service articles shall be stored protected to prevent contamination from premises. Maintain plastic covering, close cases, or other effective means.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C: The following equipment is in need of repair/replacement: legs of ingredient shelving rusting, ice machine with broken plumbing spraying water onto floor (work order in place, as mgr stated), pvc flexible pipe wrap missing from part of condensate line in walk in cooler (replace), chemical storage shelving rusting, casters of rolling prep tables and cooking equip. rusting, shelving rusting for clean utensil storage and above three comp sink, gasket torn in reach in cooler, gaskets broken in two door reach in by serving line, drink shelving rusting, recaulk countertop at beverage station. Equipment shall be maintained in good repair.



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- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C: The following equipment is in need of additional cleaning: shelving with catering pans (dusty), undersides of rolling prep tables, inside of hot holding unit, inside of sprayer soiled. Nonfood contact surfaces of equipment shall be maintained clean.
- 49 5-203.15 Backflow Prevention Device. Carbonator - C: 0 pts. No backflow prevention device present on carbonator for bag-in-box drinks. Carbonators shall be protected with backflow prevention device (ASSE 1022). Install on carbonator.//5-205.15 System Maintained in Good Repair - P: Leak present from backflow preventer at mopsink. Repair to maintain plumbing system in good repair.
- 52 5-501.111 Area, Enclosures and Receptacles, Good Repair - C: REPEAT: Recyclables dumpster busted at front. Receptacles for waste shall be maintained in good repair.//5-501.114 Using Drain Plugs - C: No drain plug present in small brown dumpster or recyclables dumpster. Drain plugs shall be present in refuse containers to prevent entrance pathway to pests.//5-501.113 Covering Receptacles - C: Lids missing to refuse dumpster and door open. Door open to recyclables dumpster. Containers for refuse shall be maintained closed to prevent attraction of pests.//5-501.115 Maintaining Refuse Areas and Enclosures - C: Two bags of trash and debris within corral. Maintain refuse corral clean.
- 53 6-101.11 Surface Characteristics-Indoor Areas - C: REPEAT: Baseboard tile missing/broken in random areas throughout kitchen and in walk in cooler. Mopsink cracked. Ceiling grids rusting near three comp sink. Caulk missing at tops of baseboards in areas. Floor underneath beverage station not smooth or cleanable (repair). Caulk needed around base of toilets in women's restroom. Floors, walls, and ceilings shall be cleanable and in good repair.//6-501.12 Cleaning, Frequency and Restrictions - C: Wall cleaning needed around dish area. Floor cleaning needed throughout kitchen in corners and hard-to-reach areas and in walk in cooler. Wall cleaning needed in men's restroom from dusty vent. Floors, walls, and ceilings shall be maintained clean.
- 54 6-501.110 Using Dressing Rooms and Lockers - C: Employee jacket laying on bags of onions. Employees shall use designated employee storage areas for personal storage.//6-202.11 Light Bulbs, Protective Shielding - C: Light fixture cover missing by mopsink and fixture cover with hole near three comp sink. Replace.//6-501.14 Cleaning Ventilation Systems, Nuisance and Discharge Prohibition - C: Dusty vents present in kitchen/bathrooms. Ventilation shall be maintained clean.//6-303.11 Intensity-Lighting - C: REPEAT: Lighting low in the following areas (in ftd): veggie prep table 42, make unit near handwashing sink 42, prep table beside handsink 40, guacamole prep 37, veggie prep sink 39, cookline 16-20, customer beverage station 7-15, men's urinal 11, and men's handwashing sink 7. Lighting shall meet 20 ftd in customer self-service areas and plumbing fixtures in restrooms and 50 ftd at food prep areas.



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