

Hixson

Address

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Chipotle Mexican Grill Remanent O Mobile Establishment Name Type of Establishment 5242 Hwy 153 O Temporary O Seasonal

09/09/2022 Establishment # 605307294 Embargoed 3 Inspection Date

KRoutine O Follow-up O Complaint O Preliminary O Consultation/Other Purpose of Inspection

Number of Seats 60 Risk Category О3 04 Follow-up Required 级 Yes O No

Time in 01:35 PM AM / PM Time out 02:15: PM AM / PM

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

status (IN, OUT, HA, HO) for each nu

10	in ¢	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe				S=co	recte	d on-si	te dur	ing ins	pection R=r
					Compliance Status	COS	R	WT						Compliance
	IN	оит	NA	NO	Supervision			\Box		IN	оит	NA	NO	Cooking and Reb Control Fo
1	盔	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	0	0	0	92	Proper cooking time a
	IN	OUT	NA	NO	Employee Health				17	ŏ	0.70	ŏ		Proper reheating proc
2	700	0			Management and food employee awareness; reporting	0	0	\Box						Cooling and Holdin
3	×	0			Proper use of restriction and exclusion	0	0	5		IN	OUT	NA	NO	a Pub
	IN	OUT	NA	NO	Good Hygienic Practices				18	议	0	0	0	Proper cooling time ar
4	*	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	19	200	0	0	0	Proper hot holding ten
5	滋	0		0	No discharge from eyes, nose, and mouth	0	0	l ° I	20	245	0	0		Proper cold holding te
	IN	OUT	NA	NO	Preventing Contamination by Hands				21	*	0	0	0	Proper date marking a
6	×	0		0	Hands clean and properly washed	0	0		22	0	0	×	0	Time as a public healt
7	鉱	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5			OUT	NA.	NO	Con
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2					no.	Consumer advisory p
Ť		OUT	NA	NO	Approved Source	Ŭ	_	÷	23	0	0	×		food
9	黨	0			Food obtained from approved source	0	0	П		IN	OUT	NA	NO	Highly Su:
10	0	0	0	38	Food received at proper temperature	0	0	1 1	I	_	_	0+0		
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	24	0	0	333		Pasteurized foods use
12		0	Ж	0	Required records available: shell stock tags, parasite destruction	0	0	1		IN	OUT	NA	NO	
_	IN	OUT	NA	NO	Protection from Contamination		_	-	25	0	0	X		Food additives: appro
13	×	0	0		Food separated and protected	0	0	4	26			-		Toxic substances pro
14	×		ŏ		Food-contact surfaces: cleaned and sanitized	ŏ	ŏ	5		0.0	OUT	NA	NO	Conformance
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×		Compliance with varia HACCP plan

					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	黨	Proper cooking time and temperatures	0	0	5
17	0	186	0	0	Proper reheating procedures for hot holding	0	0	٠
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	×	0	0	0	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20	243	0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	
22	0	0	×	0	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	0	0	×		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	X		Food additives: approved and properly used	0	0	5
26	菜	0			Toxic substances properly identified, stored, used	0	0	9
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

s to control the introduction of pathogens, chemicals, and physical objects into foods.

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	W
	OUT	Safe Food and Water			
28	0	Pasteurized eggs used where required	0	0	Г
29	0	Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	Ľ
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	1
34	0	Thermometers provided and accurate	0	0	г
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	,
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	:
37	0	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	Г
39	0	Wiping cloths; properly used and stored	0	0	
40	0	Washing fruits and vegetables	0	0	ļ
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	Г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	
43	0	Single-use/single-service articles; properly stored, used	0	0	
44	10	Gloves used properly	0	0	

Signature of Person In Charge

pecti	2011	R-repeat (violation of the same code provision) Compliance Status	cos	R	W
	OUT	Utensils and Equipment			
45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	0	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities	_		
48	0	Hot and cold water available; adequate pressure	0	0	-
49	0	Plumbing installed; proper backflow devices	0	0	-:
50	0	Sewage and waste water properly disposed	0	0	- 3
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	١.
53	0	Physical facilities installed, maintained, and clean	0	0	-
54	0	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items	П		
55	0	Current permit posted	0	0	П
56	0	Most recent inspection posted	0	0	
		Compliance Status	YES	NO	8
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	100	0	
58		Tobacco products offered for sale	9	0	١ ١
59		If tobacco products are sold, NSPA survey completed	0	0	\perp

st recent inspection report in a conspicuous manner. You have the right to request a hearing regten (10) days of the date of th 703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320

09/09/2022

Date Signature of Environmental F

09/09/2022

**** Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice ****

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15) RDA 629) 4232098110 Please call (to sign-up for a class.

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Chipotle Mexican Grill
Establishment Number # 605307294

Smoking observed where smoking is prohibited by the Act.

NSPA Survey – To be completed if #57 is "No"	
Age-restricted venue does not affirmatively restrict access to its buildings or facilities at all times to persons who are twenty-one (21) years of age or older.	
Age-restricted venue does not require each person attempting to gain entry to submit acceptable form of identification.	
"No Smoking" signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance.	
Garage type doors in non-enclosed areas are not completely open.	
Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	
Smoke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	

Warewashing Info										
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenhelt)							
Sani bucket Dish machine	Quat Chlorine	300 100								

Equipment Temperature							
ahrenheit							

Food Temperature						
Description	State of Food	Temperature (Fahrenheit)				
Rice	Hot Holding	157				
Beans	Hot Holding	152				
Chx	Hot Holding	159				
Pico	Cold Holding	39				
Tomatillo salsa	Cold Holding	38				
Milk	Cold Holding	41				
Steak	Hot Holding	157				
Rice	Hot Holding	137				
Cut spinach	Cold Holding	41				
Corn salsa	Cold Holding	38				
Pico	Cold Holding	40				
Raw chx	Cold Holding	39				
Steak	Cooling	52				
Black beans	Hot Holding	112				
Black beans	Hot Holding	165				

Observed Violations
Total # 1
Repeated # 0
17: Black beans at 112F in the hot holding box. Other items holding over 155F.
Identified as a reheating issue. COS - discarded 3 lbs blk beans and confirmed
reheat procedures.
Terleat procedures.
""See page at the end of this document for any violations that could not be displayed in this space.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



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Establishment Number: 605307294

Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 2: (IN): An employee health policy is available.
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 4: (IN) Employee isn't drinking, eating, or using tobacco in a food preparation area.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 6: Hands washed
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 9: Approved
- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: (NA) Shell stock not used and parasite destruction not required at this establishment.
- 13: (IN) All raw animal food is separated and protected as required.
- 14: (IN) All food contact surfaces of equipment and utensils cleaned and sanitized using approved methods.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: (NO) No raw animal foods cooked during inspection.
- 18: Steak cooling from prep temp with time stamp.
- 19: See food temps
- 20: See food temps
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (NA) No food held under time as a public health control.
- 23: (NA) Establishment does not serve animal food that is raw or undercooked.
- 24: (NA) A highly susceptible population is not served.
- 25: (NA) Establishment does not use any additives or sulfites on the premises.
- 26: (IN) All poisonous or toxic items are properly identified, stored, and used.
- 27: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes.

57:

58:

***See page at the end of this document for any violations that could not be displayed in this space.

Additional Comments

See last page for additional comments.

^{***}See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

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dditional Comments (cont'd)	
ee last page for additional comments.	

Establishment Information

Establishment Information								
Establishment Name: Ch	nipotle Mexican Grill							
Establishment Number #	605307294			n in				
Sources				- 1				
Source Type:	Food	Source:	Us foods					
Source Type:	Water	Source:	Hud					
_								
Source Type:		Source:						
O T		0						
Source Type:		Source:						
C T		Source:						
Source Type:		Source.						
Additional Communi	-4-							
Additional Commer	าธร							