## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

15	· · · ·	317	")贷							• •		_						
10			and the second															
	100	VINTO	-		Chipotle Mexican Grill									O Farmer's Market Food Unit	9			
Est	ablisi	nem	t Nar							Typ	pe of I	Establ	ishme	ent Rermanent O Mobile	M		1	
Adx	iress				5242 Hwy 153									O Temporary O Seasonal				
City	,				Hixson Time	in 03	3:1	<u>0</u>	РМ	_ A	M/P	м ті	ime o	ut 03:50; PM AM / PM				
Insp	sectio	n Da	te	(	06/25/2021 Establishment # 6053072				Emb									
Pur	pose	of In	spect		Routine O Follow-up O Complai			_	relimir	-			Cor	nsultation/Other				
Ris	k Cat	egon	,		O1 X2 O3			04				F	ollow-	up Required O Yes 🕱 No	Number of S	eats	60	)
		R			ors are food preparation practices and employe ontributing factors in foodborne illness outbrea									d to the Centers for Disease Cont	rol and Preven		_	
				45 0	FOODBORNE ILLNESS								_		nas or injery.			
		(Ma	rk de	elgnet	ed compliance status (IH, OUT, HA, HO) for each numbered H										ategory or subcate	gory.)	)	
IN	≱in c	ompili	ance		OUT=not in compliance NA=not applicable NO=not obse		-	-		rrecte	id on-s	site dur	ing ins	spection R=repeat (violation of th			_	
	_	_	_	_	Compliance Status	COS	S R	WT		_	_	_	_	Compliance Status		cos	R	WT
	IN	OUT	NA	NO	Supervision					IN	OUT	NA	NO	Cooking and Reheating of Time/	Temperature			
1	黨	0	_		Person in charge present, demonstrates knowledge, and	0	0	5	i L					Control For Safety (TCS)	Foods			
Ľ.					performs duties		<u> </u>	L.		0			1.00	Proper cooking time and temperatures		0	0	5
-	N X		NA	NO	Employee Health		ТО	-	11/2	0	0	0	22	Proper reheating procedures for hot hok		0	0	
3		ŏ			Management and food employee awareness; reporting	_	_	5		IN	OUT	NA	NO	Cooling and Holding, Date Marking				
ಿ	黨	-			Proper use of restriction and exclusion	0	10							a Public Health Contr	ol	- 1		
		10000	NA		Good Hygienic Practices					0	0	0		Proper cooling time and temperature		0		
4	黨	읭			Proper eating, tasting, drinking, or tobacco use	- 8	8	5	19	S	8	0	0	Proper hot holding temperatures		0	00	
2			NA		No discharge from eyes, nose, and mouth Preventing Contamination by Hands	- 0	10						0	Proper cold holding temperatures Proper date marking and disposition		8	8	5
6	23	0	104		Hands clean and properly washed	0	0	<b>—</b>	1 -	-		_						
	_	_			No bare hand contact with ready-to-eat foods or approved	_	_	5	22	0	0	8	0	Time as a public health control: procedu	res and records	0	0	
7	<b></b>	0	0	0	alternate procedures followed	0	0	·		IN	OUT	NA	NO	Consumer Advisory				
8	20	0			Handwashing sinks properly supplied and accessible	0	0	2	23	0	0	12		Consumer advisory provided for raw and	d undercooked	0	0	4
			NA	NO	Approved Source			_		_				food		<u> </u>	<u> </u>	-
	黨				Food obtained from approved source		0			IN	OUT	NA	NO	Highly Susceptible Popula	rtions			
			0	26	Food received at proper temperature	8	0		24	0	0	223		Pasteurized foods used; prohibited foods	s not offered	0	0	5
	×	_	0-0	-	Food in good condition, safe, and unadulterated Required records available: shell stock tags, parasite	_	_	۱Ť.	ιь								_	
12	0	0	X	0	destruction	0	0			IN	OUT	NA	NO	Chemicais				
			NA	NO	Protection from Contamination				25	0	0	126		Food additives: approved and properly u	sed	0	0	5
		0			Food separated and protected	_	0	_	26	100				Toxic substances properly identified, sto		0	0	Ű
14	X	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO	Conformance with Approved F	rocedures			
15	X	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×		Compliance with variance, specialized p HACCP plan	rocess, and	0	0	5
				6										- chemicale and shurlest chief	a lata faada			
				900	d Retail Practices are preventive measures to								geni	s, chemicals, and physical object	s into toods.			
									IL PI			5						
⊢				00	T=not in compliance COS=co Compliance Status		R R		g inspi	ection				R-repeat (violation of the san Compliance Status		COS	R	WT
-	_	OUT			Safe Food and Water		<u>,                                    </u>	1	I H	10	TUK			Utensils and Equipment		000	~	
	18		Past	euríze	d eggs used where required	0	0	1	I E			ood a	nd no	onfood-contact surfaces cleanable, proper	ty designed.			
	9				ice from approved source	Ť	ŏ	2	114	5				and used	.,	0	0	1
1	10				btained for specialized processing methods	0	0	1		6	0	Alarma	nchin	a facilities, installed maintained used to	et etrice	0	0	1
		OUT			Food Temperature Control				۱Ľ	•	٩ľ	varew	asnin	ng facilities, installed, maintained, used, te	er en he	~		'
	н				bling methods used; adequate equipment for temperature	0	0	2		_	-	Vonfoo	xd-cor	ntact surfaces clean		0	0	1
		-	contr							_	TUX			Physical Facilities				
_	2				properly cooked for hot holding		0		. –	_	-			d water available; adequate pressure			0	
	3				thawing methods used	0	_							stalled, proper backflow devices			0	2
13	14	-	Then	mome	eters provided and accurate	0	0	1						waste water property disposed		0	0	2
		OUT			Food identification		-	_	1 -	_				es: properly constructed, supplied, cleane		0	0	1
:	5	0	Food	l prop	erly labeled; original container; required records available	0	0	1			-		-	use properly disposed; facilities maintaine	d	0	0	1
		OUT			Prevention of Food Contamination		_	_		-	-			ilities installed, maintained, and clean		_	0	1
1 3	6	0	Insec	ts, ro	dents, and animals not present	0	0	2	5	4	o //	Adequa	ate ve	entilation and lighting; designated areas u	sed	0	0	1

	001	Prevention of Pasa Contamination				33	· •	Physical lacilities installed, maintained, and crean			•
36	0	Insects, rodents, and animals not present	0	0	2	54	0	Adequate ventilation and lighting; designated areas used	0	0	1
37	0	Contamination prevented during food preparation, storage & display	0	0	1		OUT	Administrative items			
38	0	Personal cleanliness	0	0	1	55	0	Current permit posted	0	0	0
39	0	Wiping cloths; properly used and stored	0	0	1	56	0	Most recent inspection posted	0	0	•
40	0	Washing fruits and vegetables	0	0	1			Compliance Status	YES	NO	WT
	O	Washing fruits and vegetables Proper Use of Utensils	0	0	1			Compliance Status Non-Smokers Protection Act	YES	NO	WT
	OUT		0			57			YES		WT
	OUT	Proper Use of Utensils				58	-	Non-Smokers Protection Act	<u>ж</u>	8	wт 0
41	OUT O	Proper Use of Utensils In-use utensils; properly stored	0	0				Non-Smokers Protection Act Compliance with TN Non-Smoker Protection Act	<u>ж</u>	0	0 0
41 42		Proper Use of Utensils In-use utensils; properly stored Utensils, equipment and linens; properly stored, dried, handled	0000	8	1	58		Non-Smokers Protection Act Compliance with TN Non-Smoker Protection Act Tobacco products offered for sale	<u>ж</u>	8	wт 0

alure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous anner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this port. T.C.A. sections (8-14-703, 68-14-705, 68-14-708, 68-14-715, 68-14-715, 68-14-716, 4-5-320.

On	File	06/25/2021	Judy An	06/25/2021				
Signature of Perso	on In Charge	Date	Signature of Environmental Health Specialist	Date				
Additional food safety information can be found on our website, http://tn.gow/health/article/eh-foodservice ****								
		Erea food cafety training classes are available	a each month at the county health department					

PH-2267 (Rev. 6-15)	Free food safety training cla	sses are available each mo	nth at the county health department.	RDA 629
(Nev. 0-15)	Please call (	) 4232098110	to sign-up for a class.	104 025

#### TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



### Establishment Information Establishment Name: Chipotle Mexican Grill Establishment Number #: [605307294

ISPA Survey – To be completed if #57 is "No"	
ge-restricted venue does not affirmatively restrict access to its buildings or facilities at all times to persons who are venty-one (21) years of age or older.	
ge-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.	
arage type doors in non-enclosed areas are not completely open.	
ents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	
moke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	
moking observed where smoking is prohibited by the Act.	

Warewashing Info										
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)							
Dishwasher	Chlorine	100								

Equipment Temperature	
Description	Temperature (Fahrenheit)

Food Temperature Decoription	State of Food	Temperature (Fahrenheit)
Pico	Cold Holding	38
Corn salsa	Cold Holding	39
Shredded Lettuce	Cold Holding	40
Guacomole	Cold Holding	39
Raw Steak	Cold Holding	40
Rice	Hot Holding	150
Cilantro Rice	Hot Holding	155
Chicken	Hot Holding	150
Carnitas	Hot Holding	145
Steak	Hot Holding	150

Observed Violations
Total # 1
Total #

Repeated # 0

43: Multiple single item boxes stored on floor. Must be 6" off of the ground.

## TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



### Establishment Information

Establishment Name: Chipotle Mexican Grill Establishment Number: 605307294

Comments/Other Observations		
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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.

# Establishment Information

Establishment Name: Chipotle Mexican Grill Establishment Number : 605307294

Comments/Other Observations (cont'd)

Additional Comments (cont'd) See last page for additional comments.

# Establishment Information

Establishment Name: Chipotle Mexican Grill

Establishment Number #: 605307294

Food	Source:	Approved	
	Source:		
	Food	Source: Source: Source:	Source: Source: Source:

# Additional Comments