TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

11															- F						
A.	×.		and the second																		
		THE CO.			Chinatla #2	16										O Fermer's Market Food	Unit				
Establishment Name			t Na	me	Chipotle #35	040					_	Tvr	e of	Establ	ishme	ent @Permanent OMo	bile	9		1	
Add	iress				2122 Gunba	rrel Rd Ste 10	0					.,,				O Temporary O Se	asonal				
					11	:5	5 F	M	4	u/P	мт	man	ut 12:45: PM A	M/PM							
		_			05/05/202	21_Establishment#						-			1170 101						
		on Da								_	Emba		d _				L				
		of In		tion	Routine	O Follow-up	O Complaint			O Pr	elimin	ary		C	Cor	nsuitation/Other				70	
Risi	k Ca	tegor		Fact	01	<u>30</u> 2	O 3	haka		04	-		-			up Required O Yes to the Centers for Dise	與 No	Number of 8		76	
																control measures to pre			cion		
																INTERVENTIONS					
IN	bin c	ompli		and ve		ce NA=not applicable	NO=not observe		101-1							spection Rerepeat (v		same code provis			
Ē		of the second	0.000			liance Status	10-10100011	cos	R		Ĩ	10040		one der		Compliance Stat		adire evae provia		R	WT
		ουτ	NA	NO		Supervision						IN	out	NA	NO	Cooking and Reheating Control For Safe					
1	X	0			Person in charge p performs duties	resent, demonstrates kr	nowledge, and	0	0	5		0	0			Proper cooking time and tem	peratures		0	8	5
2	IN XX		NA	NO	Management and f	Employee Health ood employee awarene	ss; reporting	0		_	17	0	0	0	X	Proper reheating procedures Cooling and Holding, Dat			0	0	Ű
3	×	0	1		Proper use of restri			0	0	5		IN	ou	NA	NO	a Public He					
			NA	NO		d Hygienic Practice						0	0	0		Proper cooling time and temp			0	0	
4	XX	8				ng, drinking, or tobacco eyes, nose, and mouth	use	0	8	5		X	00	8	0	Proper hot holding temperatu Proper cold holding temperat			0	00	5
6	IN	OUT	NA	NO	Preventi Hands clean and p	ng Contamination by	Hands	0				22		0	0	Proper date marking and disp	position		0	0	ê
7	誕	0	0	_		act with ready-to-eat foo	ds or approved	0	0	5	22	-	0	×		Time as a public health contr		s and records	0	0	
		õ	-		alternate procedure Handwashing sinks	s followed properly supplied and a	accessible		0	2	-	IN	001	_	NO	Consumer Consumer advisory provided		undercooked	-		
	IN 家	OUT	NA	NO		Approved Source		0		_	23	O IN	0	NA NA	NO	food Highly Suscepti			0	0	4
10	0	0	0	122	Food obtained from Food received at p			0	0		24	-	0	88	NO				0	0	
	×		0.00			tion, safe, and unadulte vailable: shell stock tag		0	0	5	24	_		-		Pasteurized foods used; prof		not offered	-	9	9
12	0	0	×		destruction			0	0		~	IN	001		NO		licais				
13		001		NO	Food separated an	tion from Contamina d protected	tion	0		4		0 嵐	00	X	J	Food additives: approved and Toxic substances properly id			0	응	5
14	X	0	0	1		ces: cleaned and sanitiz		0	0	5		IN	OUT	NA	NO	Conformance with A					
15	X	0			Proper disposition (served	of unsafe food, returned	food not re-	0	0	2	27	0	0	0		Compliance with variance, sp HACCP plan	pecialized pro	cess, and	0	0	5
				Gov	ul Retail Practic	as are preventive a	nensures to co	atro	the	inte	oduc	tion	of 1	atho		s, chemicals, and physic	al objects	into foods			
						es are presenties		600					_		9 e 114	, enemicans, and physic	ai objecta	1110 10048.			
				00	T=not in compliance		COS=corre	cted or	n-site	during						R-repeat (violation		code provision)			
		OUT				liance Status food and Water		COS	R	WT		0	UT			Compliance Sta Utensils and Equi			cos	R	WT
-	8				ed eggs used where d ice from approved				8		4	5				infood-contact surfaces cleans and used	able, properly	/ designed,	0	0	1
_	0	0			obtained for specialit	zed processing methods	5	ŏ	ŏ	1	4	6 0	_			g facilities, installed, maintain	ed used tes	t strins	0	0	1
		OUT	Pror	ner co		adequate equipment for	r temperature			_	4		-			ntact surfaces clean	eu, useu, 103	c au ipa	0		1
3	1	0	cont		oing metricus used,	adequate equipment re	a cemperature	0	0	2		0	UT			Physical Facilit					
-	2			_	t properly cooked for thawing methods us			0	0	1	4					f water available; adequate pro stalled; proper backflow device				8	2
	4				eters provided and a			ŏ	ŏ	1	5					waste water properly dispose			0	0	2
		OUT				Identification					5	_	_			es: properly constructed, supp				0	
3	5		Foo	d prop		container; required rec		0	0	1	5		-		·	use properly disposed; facilitie		1	0	0	1
3	6	OUT	Inse	nte n	odents, and animals	f Food Contaminatio	'n	0	0	2	5	-	-			ilities installed, maintained, an entilation and lighting; designal		ul.	0	0	1
	_	-				,		-			F	-	-	weday	ne ve				-	_	
	7					ng food preparation, sto	rage & display	0	0	1			UT	_		Administrative in	toms				
	8 9	-	-		cleanliness oths: properly used a	nd stored		0	0	1	5	_				nit posted inspection posted			0	8	0
	0	0	Was		fruits and vegetables	1		0		1			_			Compliance Sta				NO	WT
-4	1	OUT	_	se ute	Proper insils; properly stored	Use of Utensils		0	0	1	5	7	-	Compli	ance	Non-Smokers P with TN Non-Smoker Protecti		et	X	o	
	2	24	Uter	nsils, e	equipment and linens	s; properly stored, dried		0	0	1	5	8		lopaco	o pro	ducts offered for sale roducts are sold, NSPA survey			0	0	0
	4				sed properly	les; properly stored, use	10		8	1	- 24	9		1 TODAC	co pr	oducts are sold, INSPA survey	r compresea		0		
																Repeated violation of an identic					
			st the	most	recent inspection repo	rt in a conspicuous mann	er. You have the rig	ht to n	eques							e. You are required to post the filling a written request with the C					
repo	1		sectio	ins 68-	14 103, 68-14-706, 68-1	4 708, 68-14-709, 68-14-711	, 68-14-715, 68-14-7	16, 4-5	320.			1		al /	0	\sim					
	_	26	<i>,v</i>	VI/'	- yes	~	05/0)5/2	021	L	_	X	\sum	~~~	•				05/0)5/2	021
Sig	natu	re of	Pers	son In	n Charge				[Date	Sig	natu	ire of	Envir	onme	ental Health Specialist					Date
							-								-	ealth/article/eh-foodservic	e ****				
PH	2267	(Rev.	6-15)			-						onth			unty health department.				RD	A 629
						Please	rcall (144	<u>232</u>	2098		<u>ر</u>		10 51	yn-u	p for a class.					

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Chipotle #3546 Establishment Number #: 605261145

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 wenty-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.	
Sarage 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.	
Smoking observed where smoking is prohibited by the Act.	

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

Equipment l'emperature									
Description	Temperature (Fahrenheit)								

Food Temperature						
Description	State of Food	Temperature (Fahrenheit				
Chicken	Hot Holding	165				
Olla beans	Hot Holding	165				
Chicken						
Cilantro rice	Hot Holding	160				
Shredded chicken	Hot Holding	165				
Pico de gallo	Cold Holding Cold Holding	40				
Sour cream	-	39				
Raw chicken	Cold Holding	40				

Observed Violations
Total #
Repeated # ()

42: Clean medal containers wet stacked. Must be dry before stacking.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

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Establishment Number : 605261145

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 drinking from an approved container which is stored properly.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 6: Proper handwashing observed.

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 food source.

- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: (NÁ) 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.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: See temps.
- 20: See 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.

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.

Establishment Information

Establishment Name: Chipotle #3546

Establishment Number : 605261145

Comments/Other Observations (cont'd)

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

Establishment Information

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Sources		
Source Type:	Source:	

Additional Comments