



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

66

Establishment Name Chipotle #3794 Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile
Address 4216 Century Farms Pkwy ☐ Temporary ☐ Seasonal
City Nashville Time in 11:00 AM AM / PM Time out 12:15 PM AM / PM
Inspection Date 04/08/2024 Establishment # 605316619 Embargoed 0
Purpose of Inspection ☒ Routine ☐ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other
Risk Category ☐ 1 ☒ 2 ☐ 3 ☐ 4 Follow-up Required ☒ Yes ☐ No Number of Seats 49

Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public Health interventions are control measures to prevent illness or injury.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

(Mark designated compliance status (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

IN=in compliance					OUT=not in compliance					NA=not applicable					NO=not observed					COS=corrected on-site during inspection					R=repeat (violation of the same code provision)				
Compliance Status										COS					R					WT									
	IN	OUT	NA	NO	Supervision																								
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>			Person in charge present, demonstrates knowledge, and performs duties					<input type="checkbox"/>	<input type="checkbox"/>	5																	
	IN	OUT	NA	NO	Employee Health																								
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>			Management and food employee awareness, reporting					<input type="checkbox"/>	<input type="checkbox"/>	5																	
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>			Proper use of restriction and exclusion					<input type="checkbox"/>	<input type="checkbox"/>																		
	IN	OUT	NA	NO	Good Hygienic Practices																								
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use					<input type="checkbox"/>	<input type="checkbox"/>	5																	
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input type="checkbox"/>	No discharge from eyes, nose, and mouth					<input type="checkbox"/>	<input type="checkbox"/>																		
	IN	OUT	NA	NO	Preventing Contamination by Hands																								
6	<input type="checkbox"/>	<input checked="" type="checkbox"/>		<input type="checkbox"/>	Hands clean and properly washed					<input type="checkbox"/>	<input type="checkbox"/>	5																	
7	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No bare hand contact with ready-to-eat foods or approved alternate procedures followed					<input type="checkbox"/>	<input type="checkbox"/>																		
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>			Handwashing sinks properly supplied and accessible					<input type="checkbox"/>	<input type="checkbox"/>	2																	
	IN	OUT	NA	NO	Approved Source																								
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>			Food obtained from approved source					<input type="checkbox"/>	<input type="checkbox"/>	5																	
10	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature					<input type="checkbox"/>	<input type="checkbox"/>																		
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>			Food in good condition, safe, and unadulterated					<input type="checkbox"/>	<input type="checkbox"/>																		
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Required records available: shell stock tags, parasite destruction					<input type="checkbox"/>	<input type="checkbox"/>	2																	
	IN	OUT	NA	NO	Protection from Contamination																								
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		Food separated and protected					<input type="checkbox"/>	<input type="checkbox"/>	4																	
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Food-contact surfaces: cleaned and sanitized					<input type="checkbox"/>	<input type="checkbox"/>																		
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>			Proper disposition of unsafe food, returned food not re-served					<input type="checkbox"/>	<input type="checkbox"/>	2																	

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

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

GOOD RETAIL PRACTICES

OUT=not in compliance					COS=corrected on-site during inspection					R=repeat (violation of the same code provision)									
Compliance Status					COS	R	WT	Compliance Status					COS	R	WT				
Safe Food and Water					Utensils and Equipment														
28	OUT	Pasteurized eggs used where required			O	O	1	45	O	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	O	O	1						
29		Water and ice from approved source			O	O	2	46	O	Warewashing facilities, installed, maintained, used, test strips	O	O	1						
30		Variance obtained for specialized processing methods			O	O	1	47	X	Nonfood-contact surfaces clean	O	O	1						
Food Temperature Control					Physical Facilities														
31	O	Proper cooling methods used; adequate equipment for temperature control			O	O	2	48	O	Hot and cold water available; adequate pressure	O	O	2						
32	O	Plant food properly cooked for hot holding			O	O	1	49	X	Plumbing installed; proper backflow devices	O	O	2						
33	O	Approved thawing methods used			O	O	1	50	O	Sewage and waste water properly disposed	O	O	2						
34	O	Thermometers provided and accurate			O	O	1	51	O	Toilet facilities: properly constructed, supplied, cleaned	O	O	1						
Food Identification					Administrative Items														
35	O	Food properly labeled; original container; required records available			O	O	1	52	X	Garbage/refuse properly disposed; facilities maintained	O	O	1						
Prevention of Food Contamination					Non-Smokers Protection Act														
36	X	Insects, rodents, and animals not present			O	O	2	53	X	Physical facilities installed, maintained, and clean	O	O	1						
37	X	Contamination prevented during food preparation, storage & display			O	O	1	54	O	Adequate ventilation and lighting; designated areas used	O	O	1						
38	X	Personal cleanliness			O	O	1	55	O	Current permit posted	O	O	0						
39	X	Wiping cloths, properly used and stored			O	O	1	56	O	Most recent inspection posted	O	O	0						
40	O	Washing fruits and vegetables			O	O	1	Compliance Status					YES	NO	WT				
Proper Use of Utensils										Non-Smokers Protection Act									
41	O	In-use utensils; properly stored			O	O	1	57		Compliance with TN Non-Smoker Protection Act	O	X	0						
42	X	Utensils, equipment and linens; properly stored, dried, handled			O	O	1	58		Tobacco products offered for sale	O	O	0						
43	X	Single-use/single-service articles; properly stored, used			O	O	1	59		If tobacco products are sold, NSPA survey completed	O	O							
44	O	Gloves used properly			O	O	1												

Failure 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. 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 manner 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 report. TCA sections 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329.

Signature of Person In Charge [Signature] Date 04/08/2024 Signature of Environmental Health Specialist [Signature] Date 04/08/2024

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

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



Establishment Information	
Establishment Name:	Chipotle #3794
Establishment Number #:	605316619

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.	
Smoking observed where smoking is prohibited by the Act.	

Warewashing Info			
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)
Three compartment sink	QA	200	
Low temp dish machine	Chlorine	50	

Equipment Temperature	
Description	Temperature (Fahrenheit)
Lowboy cooler	40
Warmer	145
Walk in cooler	36

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Cooked rice in rice cooker	Cooking	188
Cooked chicken on steam table	Hot Holding	136
Cooked steak in lowboy cooler	Cold Holding	38
White rice in warmer	Hot Holding	173
Cooked steak in reach in cooler	Cold Holding	36
White rice on line 1	Hot Holding	133
Cooked pinto beans on line 1	Hot Holding	154
Queso on line 1	Hot Holding	173
Pico de gallo on line 1	Cold Holding	36
Corn salsa in reach in cooler 2	Cold Holding	40
Cooked rice on line 2	Hot Holding	154
Cooked beans on line 2	Hot Holding	163
Cooked chicken on line 2	Hot Holding	174
Raw chicken in walk in cooler	Cold Holding	35
Cooked beans in walk in cooler	Cold Holding	42

Observed Violations

Total # 20

Repeated # 0

- 6: Observed several employees putting on gloves without washing hands prior. CA: discussed with PIC.
- 8: No paper towels at hand sink beside dishwasher.
- 14: Large knives stored on magnetic strip beside vegetable prep sink are dirty. CA: discussed dish washing procedures with PIC. Had dishes rewashed
- 14: Dishes on clean dish shelf still have food debris. CA: had dishes recleaned.
- 14: Rice cooker has visible food debris after employee stated it was washed, rinsed, and sanitized. CA: rewashed in dish machine.
- 14: Gloves used to protect hands from knives stored hanging inside hand sink beside reach in cooler 1. CA: gloves washed, rinsed, and sanitized in dish machine. Discussed hanging gloves on the outside of the hand sink in the future.
- 20: Lettuce in line 2 cooler temped at 60F at time of inspection. Thermometer inside cooler is temping at 66F. PIC stated lettuce was placed in cooler 1 hour ago. CA: lettuce placed in ice bath. Discussed using different cooler for TCS products until cooler has been serviced.
- 26: Spray bottle with sanitizer stored on top shelf above open containers of tortilla chips. CA: moved.
- 26: Multisurface glass cleaner stored on prep table beside open container of cooked rice. CA: discussed chemical storage with PIC. Chemical bottle moved.
- 36: Observed flies around open back door.
- 37: Employee drink stored on prep table.
- 37: Box of adobo marinade stored directly on the floor in walk-in cooler
- 38: Manager's apron was excessively dirty.
- 39: Wet wiping cloth stored in bucket with water that tested 0 ppm for chlorine and QA.
- 42: Observed wet nesting of clean dishes on storage shelf.
- 43: Cardboard box of paper bags stored on the floor beside the hand sink on the drive thru line.
- 47: Excessive black debris and food buildup on grill top.
- 49: Wastewater leak at hand sink on cook line
- 52: Dumpster door left open. Trash around dumpsters.
- 53: Floor dirty throughout kitchen.

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Establishment Information

Establishment Name: Chipotle #3794

Establishment Number : 605316619

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Policy present.
- 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.
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 9: See sources
- 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.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: See temps
- 17: (NO) No TCS foods reheated during inspection.
- 18: No active cooling during the inspection.
- 19: 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.
- 27: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes.
- 57: Missing "No Smoking" signs on all entrances and exits.
- 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.

Establishment Information

Establishment Name: Chipotle #3794

Establishment Number : 605316619

Comments/Other Observations (cont'd)**Additional Comments (cont'd)*****See last page for additional comments.***

Establishment Number #:	605316619
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Additional Comments