

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility CHIPOTLE MEXICAN GRILL#1279	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 411	Date 01/03/2012
Address: 1290 N BRIDGE STREET, SUITE A CHILLICOTHE, OH 45601		Category/Descriptive COMMERCIAL CLASS 3 <25,000 SQ. FT.	
License holder CHIPOTLE MEXICAN GRILL OF COLORADO, LLC	Inspection Time (min) 60	Travel Time (min) 10	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day <input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>		Follow-up date (if required) / /	Sample date/result(if required) / /

3717-1 OAC Violation Checked

Management and Personnel

2.1	Employee health
2.2	Personal cleanliness
2.3	Hygienic practices
2.4	Supervision

Food

3.0	Safe, unadulterated and honestly presented
3.1	Sources, specification and original containers
3.2	Protection from contamination after receiving
3.3	Destruction of organisms
<input checked="" type="checkbox"/> 3.4	Limitation of growth of organisms
3.5	Identity, presentation, on premise labeling
3.6	Discarding or reconditioning unsafe, adulterated
3.7	Special requirements for highly susceptible populations

Equipment, Utensils and Linens

4.0	Materials for construction and repair
4.1	Design and construction
4.2	Numbers and capacities
4.3	Location and installation

<input checked="" type="checkbox"/> 4.4	Maintenance and operation
4.5	Cleaning of equipment and utensils
4.6	Sanitizing of equipment and utensils
4.7	Laundrying
4.8	Protection of clean items

Water, Plumbing, and Waste

5.0	Water
5.1	Plumbing system
5.2	Mobile water tanks
5.3	Sewage, other liquid waste and rainwater
5.4	Refuse, recyclables, and returnables

Physical Facilities

6.0	Materials for construction and repair
6.1	Design, construction and installation
6.2	Numbers and capacities
6.3	Location and placement
6.4	Maintenance and operation

Poisonous or Toxic Materials

7.0	Labeling and identification
7.1	Operational supplies and applications
7.2	Storage and display separation

Special Requirements

8.0	Fresh juice production
8.1	Heat treatment dispensing freezers
8.2	Custom processing
8.3	Bulk water machine criteria
8.4	Acidified white rice preparation criteria
9.0	Facility layout and equipment specifications
20	Existing facilities and equipment

Administrative

901:3-4	OAC
3701-21	OAC

Violations/Comment(s)

Cold food sampled appeared to be in proper temperature of 41°F or below. Food dated. Hot water adequate. Food prep areas kept clean at time of inspection. Food thermometers, test strips, gloves, hair restraints in use.

CRITICAL VIOLATION

03.4 Food: Limitation of Growth of Organisms of Public Health Concern

(F) Time/temperature controlled for safety food - hot and cold holding.

Observed white rice in hot holding cabinet at 131°F and rice on front hot hold line at 115°F and in the temperature danger zone. Hot hold all tcs food above 135°F to limit growth of microorganisms that may cause illness. Manager increased thermostat of holding units at time of inspection.

CRITICAL VIOLATION

04.4 Equipment, Utensils, and Linens: Maintenance and Operation

(N) Manual and mechanical warewashing equipment, using chemical sanitization - temperature, pH, concentration, and hardness.

Observed sanitizer in 3 compartment sink in a low concentration of 50ppm quaternary ammonia. Maintain sanitizer at 200-400ppm as recommended by the manufacturer to properly sanitize dishes and utensils. Correct today.

Inspected by KELLY DENNIS	R.S./SIT # 3287	Licensor Ross County Health District
Received by	Title	Phone 1-740-773-4333