

# Ross County Health District Food Service Inspection Summary



Name of Establishment: Chipotle Mexican Grill  
Address: 1290 North Bridge Street  
Date of Inspection: June 21, 2010  
Reason for Inspection: Standard Inspection  
Sanitarian Performing Inspection: Andrew L. Gedeon, R.S.

**Violation(s) / Comment(s)** (Chapter 3717-1 OAC violations checked)

1) **\*CRITICAL VIOLATION\*** Observed chicken holding in the temperature danger zone at 56 degrees F, observed steak holding at 61 degrees F., observed pork holding at 57 degrees F. in the cold holding unit below the grill. Time/temperature controlled for safety (TCS) food must be held at 41 degrees F. or below during cold holding to prevent the growth of harmful bacteria. The above food was immediately placed into a cold holding unit holding below 41 degrees F.

**3717-1-03.4 Food: Limitation of Growth of Organisms of Public Health Concern**

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

**(1) Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under paragraph (I) of this rule, and except as specified under paragraph (F)(2) and in paragraph (F)(3) of this rule, time/temperature controlled for safety food shall be maintained at a temperature specified as follows:**

**(b) At forty-one degrees Fahrenheit (five degrees Celsius) or less.**

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**Observed the dumpster lids open at the time of inspection. Dumpster lids must remain closed at all times to prevent the attraction and harborage of rodents and pests.**

**3717-1-05.4 Water, Plumbing, and Waste: Refuse, Recyclables, and Returnables**

**(N) Covering receptacles. Receptacles and waste handling units for refuse, recyclables, or returnables shall be kept covered:**

**(2) With tight-fitting lids or doors if kept outside the food service operation or retail food establishment.**

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**SUMMARY**

**Hot holding temperatures appeared to be in the proper range of above 135 degrees F. The hot water appeared to be adequate in all sinks. The sanitizer for wiping cloths appeared to be at the proper concentration. Hair restraints and single use gloves appeared to be worn properly at the time of inspection.**

**\*\*DISCLAIMER:** *This summary reflects only the conditions found on the date of the inspection and does not necessarily reflect conditions at all times. Inspection reports can be viewed in their entirety at the Ross County Health District's Environmental Health Office, 475 Western Ave., Suite 3A, Chillicothe, Ohio.*