

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
CHIPOTLE MEXICAN GRILL	REGULAR	2018-10-25	No	4-501.114.(C). (1)	Quaternary ammonium compound solution temperature less than 75 F.	C
				3-501.16.(A).(1)	Hot foods not maintained at a proper temperature of 135 F or more.	C
				4-204.112.(D)	Temperature measuring devices are not easily readable.	N
				4-101.11.(D)	Utensils or equipment food contact surfaces not smooth / easily cleanable.	N
CHIPOTLE MEXICAN GRILL	REGULAR	2021-03-11	No	4-501.114.(C). (1)	Quaternary ammonium compound solution temperature less than 75 F.	C
				4-501.11	Equipment in disrepair.	N
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
CHIPOTLE MEXICAN GRILL	REGULAR	2023-06-12	No	4-204.112.(B). (C)	Cold or hot holding not equipped with integral or permanently fixed temperature measuring device.	N
				3-304.12	Improper between-use storage of in-use utensils.	N
				4-903.11.(B)	Clean equipment and utensils not stored by being covered/ inverted/ or self draining.	N
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				6-501.12	The physical facilities are not clean.	N
CHIPOTLE MEXICAN GRILL	REGULAR	2023-09-26	No	6-501.111.(C)	Pests found on premises due to not using proper methods to control them.	C
				4-903.11.(B)	Clean equipment and utensils not stored by being covered/ inverted/ or self draining.	N
				4-903.11.(A). (C)	Single service/ single use items improperly stored or kept in the original package or stored by using other means that afford protection from contamination until used.	N
				5-501.113.(B)	Receptacles used outside that contain food residue not kept covered with tight-fitting lids or doors.	N