

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
CHIPOTLE MEXICAN GRILL	REGULAR	2018-02-23	No	4-501.12	Cutting surfaces not easily cleanable.	N
CHIPOTLE MEXICAN GRILL	REGULAR	2018-08-21	No	4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
CHIPOTLE MEXICAN GRILL	REGULAR	2019-02-07	No	5-202.12	Hand washing facility not properly equipped/installed with hot water of at least 100 F.	N
CHIPOTLE MEXICAN GRILL	REGULAR	2019-10-16	No	4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				6-303.11	Insufficient lighting provided.	N
				6-501.14.(A)	Ventilation not clean.	N
CHIPOTLE MEXICAN GRILL	REGULAR	2021-10-04	No	7-204.11	Chemical SANITIZERS and other chemical antimicrobials applied to FOOD-CONTACT Surfaces do not meet the requirements specified in 40 CFR 180.940 or 40 CFR 180.2020 sanitizing solutions.	C
				4-204.112.(B). (C)	Cold or hot holding not equipped with integral or permanently fixed temperature measuring device.	N
				6-501.111.(B)	Not routinely inspecting premises for evidence of pests.	C
				4-601.11.(C)	Nonfood contact surfaces are not clean.	C
				6-501.12	The physical facilities are not clean.	N
CHIPOTLE MEXICAN GRILL	REGULAR	2022-04-27	No	3-302.11.(A). (1).(A)	Raw Ready-to-Eat food not protected from cross contamination from raw animal foods during storage, preparation, holding, or display.	N
				4-601.11.(C)	Nonfood contact surfaces are not clean.	C
				5-501.16.(C)	A waste receptacle is not located at each hand washing lavatory or group of adjacent lavatories when disposable towels are used.	N
				6-501.12	The physical facilities are not clean.	N
				6-501.14.(A)	Ventilation not clean.	N
CHIPOTLE MEXICAN GRILL	REGULAR	2022-09-14	No	4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				3-305.12	Food being stored in prohibited area(s).	N
				3-304.14.(B).(1)	Wiping cloths used for wiping counters and other equipment surfaces not held between uses in a chemical sanitizer.	N
				4-904.11.(B)	Eating utensils not properly handled, displayed, dispensed.	N
				4-601.11.(C)	Nonfood contact surfaces are not clean.	C
				5-205.15	Plumbing system not properly maintained in good repair.	C
				5-501.16.(C)	A waste receptacle is not located at each hand washing lavatory or group of adjacent lavatories when disposable towels are used.	N
				6-501.12	The physical facilities are not clean.	N

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CHIPOTLE MEXICAN GRILL	REGULAR	2023-03-28	No	3-501.16.(A).(1)	Hot foods not maintained at a proper temperature of 135 F or more.	C
				2-402.11	Food Employees not wearing effective hair restraints.	N
				4-601.11.(C)	Nonfood contact surfaces are not clean.	C
				5-205.15	Plumbing system not properly maintained in good repair.	C
				6-501.12	The physical facilities are not clean.	N
CHIPOTLE MEXICAN GRILL	REGULAR	2023-09-25	No	3-302.11.(A).(1).(A)	Raw Ready-to-Eat food not protected from cross contamination from raw animal foods during storage, preparation, holding, or display.	N
				6-501.111.(D)	Pests found on premises due to not eliminating harborage conditions.	C
				4-601.11.(C)	Nonfood contact surfaces are not clean.	C
				6-501.12	The physical facilities are not clean.	N