

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
CHIPOTLE MEXICAN GRILL	REGULAR	2021-12-16	No	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	2022-08-29	No	3-304.12	Improper between-use storage of in-use utensils.	N
CHIPOTLE MEXICAN GRILL	REGULAR	2023-05-25	No	3-305.11	Food not protected from contamination during storage.	N
				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
				4-904.11.(A). (C)	Single service/use items are improperly handled/stored/displayed/dispensed.	N
				5-205.15	Plumbing system not properly maintained in good repair.	C
				5-501.113.(B)	Receptacles used outside that contain food residue not kept covered with tight-fitting lids or doors.	N
				6-501.12	The physical facilities are not clean.	N