

**State of Ohio**  
**Food Inspection Report**  
 Authority: Chapters 3717 and 3715 Ohio Revised Code

|   |   |                              |  |
|---|---|------------------------------|--|
| Name of facility<br><i>Chipotle Mexican Grill #4125</i>   | Check one<br><input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE | License Number<br><i>292</i> | Date<br><i>9/19/21</i>                 |
| Address<br><i>1437 Wagon Ave</i>  | City/State/Zip Code<br><i>Cornell OH 45331</i>                                    |                              |  |
| License holder<br><i>Chipotle Mexican Grill - Colorado LLC</i>  | Inspection Time<br><i>60</i>  | Travel Time<br><i>10</i>     | Category/Descriptive<br><i>C35</i>     |
| Type of Inspection (check all that apply)<br><input checked="" type="checkbox"/> Standard <input type="checkbox"/> Critical Control Point (FSO) <input type="checkbox"/> Process Review (RFE) <input type="checkbox"/> Variance Review <input type="checkbox"/> Follow up<br><input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day <input type="checkbox"/> Complaint <input type="checkbox"/> Pre-licensing <input type="checkbox"/> Consultation |   | Follow up date (if required) | Water sample date/result (if required) |

**FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS**

Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable

| Compliance Status   |  | Compliance Status   |  |
|---|--|---|--|
| <b>Supervision</b>  |  | <b>Time/Temperature Controlled for Safety Food (TCS food)</b>   |  |
| 1   | <input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A                                 | 23  | <input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT<br><input type="checkbox"/> N/A <input type="checkbox"/> N/O |
| Person in charge present, demonstrates knowledge, and performs duties                           |  | Proper date marking and disposition   |  |
| 2   | <input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A                                 | 24  | <input type="checkbox"/> IN <input type="checkbox"/> OUT<br><input checked="" type="checkbox"/> N/A <input type="checkbox"/> N/O |
| Certified Food Protection Manager   |  | Time as a public health control: procedures & records   |  |
| <b>Employee Health</b>  |  | <b>Consumer Advisory</b>  |  |
| 3   | <input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A                                 | 25  | <input type="checkbox"/> IN <input type="checkbox"/> OUT<br><input checked="" type="checkbox"/> N/A                              |
| Management, food employees and conditional employees; knowledge, responsibilities and reporting |  | Consumer advisory provided for raw or undercooked foods   |  |
| 4   | <input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A  | <b>Highly Susceptible Populations</b>   |  |
| Proper use of restriction and exclusion   |  | 26  | <input type="checkbox"/> IN <input type="checkbox"/> OUT<br><input checked="" type="checkbox"/> N/A                              |
| 5   | <input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A                                 | Pasteurized foods used; prohibited foods not offered  |  |
| Procedures for responding to vomiting and diarrheal events                                      |  | <b>Chemical</b>   |  |
| <b>Good Hygienic Practices</b>  |  | 27  | <input type="checkbox"/> IN <input type="checkbox"/> OUT<br><input checked="" type="checkbox"/> N/A                              |
| 6   | <input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O  | Food additives: approved and properly used  |  |
| Proper eating, tasting, drinking, or tobacco use  |  | 28  | <input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT<br><input type="checkbox"/> N/A                              |
| 7   | <input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O  | Toxic substances properly identified, stored, used  |  |
| No discharge from eyes, nose, and mouth   |  | <b>Conformance with Approved Procedures</b>   |  |
| <b>Preventing Contamination by Hands</b>  |  | 29  | <input type="checkbox"/> IN <input type="checkbox"/> OUT<br><input checked="" type="checkbox"/> N/A                              |
| 8   | <input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O                                 | Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan   |  |
| Hands clean and properly washed   |  | 30  | <input type="checkbox"/> IN <input type="checkbox"/> OUT<br><input type="checkbox"/> N/A <input type="checkbox"/> N/O            |
| 9   | <input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT<br><input type="checkbox"/> N/A <input type="checkbox"/> N/O | Special Requirements: Fresh Juice Production  |  |
| No bare hand contact with ready-to-eat foods or approved alternate method properly followed     |  | 31  | <input type="checkbox"/> IN <input type="checkbox"/> OUT<br><input type="checkbox"/> N/A <input type="checkbox"/> N/O            |
| 10  | <input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A                                 | Special Requirements: Heat Treatment Dispensing Freezers  |  |
| Adequate handwashing facilities supplied & accessible   |  | 32  | <input type="checkbox"/> IN <input type="checkbox"/> OUT<br><input checked="" type="checkbox"/> N/A <input type="checkbox"/> N/O |
| <b>Approved Source</b>  |  | 33  | <input type="checkbox"/> IN <input type="checkbox"/> OUT<br><input type="checkbox"/> N/A <input type="checkbox"/> N/O            |
| 11  | <input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT  | Special Requirements: Bulk Water Machine Criteria   |  |
| Food obtained from approved source  |  | 34  | <input type="checkbox"/> IN <input type="checkbox"/> OUT<br><input checked="" type="checkbox"/> N/A <input type="checkbox"/> N/O |
| 12  | <input type="checkbox"/> IN <input type="checkbox"/> OUT<br><input type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O | Special Requirements: Acidified White Rice Preparation Criteria   |  |
| Food received at proper temperature   |  | 35  | <input type="checkbox"/> IN <input type="checkbox"/> OUT<br><input checked="" type="checkbox"/> N/A                              |
| 13  | <input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT  | Critical Control Point Inspection   |  |
| Food in good condition, safe, and unadulterated   |  | 36  | <input type="checkbox"/> IN <input type="checkbox"/> OUT<br><input checked="" type="checkbox"/> N/A                              |
| 14  | <input type="checkbox"/> IN <input type="checkbox"/> OUT<br><input checked="" type="checkbox"/> N/A <input type="checkbox"/> N/O | Process Review  |  |
| Required records available: shellstock tags, parasite destruction                               |  | 37  | <input type="checkbox"/> IN <input type="checkbox"/> OUT<br><input checked="" type="checkbox"/> N/A                              |
| <b>Protection from Contamination</b>  |  | Variance  |  |
| 15  | <input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT<br><input type="checkbox"/> N/A <input type="checkbox"/> N/O | <b>Risk factors</b> are food preparation practices and employee behaviors that are identified as the most significant contributing factors to foodborne illness.<br><br><b>Public health interventions</b> are control measures to prevent foodborne illness or injury. |  |
| Food separated and protected  |  |   |  |
| 16  | <input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT<br><input type="checkbox"/> N/A <input type="checkbox"/> N/O |   |  |
| Food-contact surfaces: cleaned and sanitized  |  |   |  |
| 17  | <input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT  |   |  |
| Proper disposition of returned, previously served, reconditioned, and unsafe food               |  |   |  |
| <b>Time/Temperature Controlled for Safety Food (TCS food)</b>                                   |  |   |  |
| 18  | <input type="checkbox"/> IN <input type="checkbox"/> OUT<br><input type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O |   |  |
| Proper cooking time and temperatures  |  |   |  |
| 19  | <input type="checkbox"/> IN <input type="checkbox"/> OUT<br><input type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O |   |  |
| Proper reheating procedures for hot holding   |  |   |  |
| 20  | <input type="checkbox"/> IN <input type="checkbox"/> OUT<br><input type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O |   |  |
| Proper cooling time and temperatures  |  |   |  |
| 21  | <input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT<br><input type="checkbox"/> N/A <input type="checkbox"/> N/O |   |  |
| Proper hot holding temperatures   |  |   |  |
| 22  | <input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A                                 |   |  |
| Proper cold holding temperatures  |  |   |  |

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|  |                                       |                        |
|--|---------------------------------------|------------------------|
| Name of Facility<br><i>Chipotle Mexican Grill # 4125</i> | Type of Inspection<br><i>Standard</i> | Date<br><i>9/19/22</i> |
|--|---------------------------------------|------------------------|

## GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.

Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: **IN**=in compliance **OUT**=not in compliance **N/O**=not observed **N/A**=not applicable

| Safe Food and Water   |   | Utensils, Equipment and Vending   |   |
|---|---|---|---|
| 38  | <input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input type="checkbox"/> N/O | 54  | <input type="checkbox"/> IN <input type="checkbox"/> OUT  |
| Pasteurized eggs used where required                                    |   | Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used |   |
| 39  | <input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A                              | 55  | <input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A                              |
| Water and ice from approved source                                      |   | Warewashing facilities: installed, maintained, used; test strips                      |   |
| Food Temperature Control  |   | Physical Facilities   |   |
| 40  | <input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O | 56  | <input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT   |
| Proper cooling methods used; adequate equipment for temperature control |   | Nonfood-contact surfaces clean  |   |
| 41  | <input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O | 57  | <input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A                              |
| Plant food properly cooked for hot holding                              |   | Hot and cold water available; adequate pressure                                       |   |
| 42  | <input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O | 58  | <input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O |
| Approved thawing methods used   |   | Plumbing installed; proper backflow devices   |   |
| 43  | <input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A                              | 59  | <input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A                              |
| Thermometers provided and accurate                                      |   | Sewage and waste water properly disposed  |   |
| Food Identification   |   | Administrative  |   |
| 44  | <input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT   | 60  | <input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A   |
| Food properly labeled; original container                               |   | Toilet facilities: properly constructed, supplied, cleaned                            |   |
| Prevention of Food Contamination  |   | 61  | <input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A                              |
| 45  | <input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT   | Garbage/refuse properly disposed; facilities maintained                               |   |
| Insects, rodents, and animals not present/outer openings protected      |   | 62  | <input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O |
| 46  | <input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT   | Physical facilities installed, maintained, and clean; dogs in outdoor dining areas    |   |
| Contamination prevented during food preparation, storage & display      |   | 63  | <input type="checkbox"/> IN <input type="checkbox"/> OUT  |
| 47  | <input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A                              | Adequate ventilation and lighting; designated areas used                              |   |
| Personal cleanliness  |   | 64  | <input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A                              |
| 48  | <input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O | Existing Equipment and Facilities   |   |
| Wiping cloths: properly used and stored                                 |   |   |   |
| 49  | <input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O | Administrative  |   |
| Washing fruits and vegetables   |   | 65  | <input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A                              |
| Proper Use of Utensils  |   | 901:3-4 OAC   |   |
| 50  | <input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O | 66  | <input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A                              |
| In-use utensils: properly stored  |   | 3701-21 OAC   |   |
| 51  | <input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A   |   |   |
| Utensils, equipment and linens: properly stored, dried, handled         |   |   |   |
| 52  | <input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A                              |   |   |
| Single-use/single-service articles: properly stored, used               |   |   |   |
| 53  | <input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O |   |   |
| Slash-resistant, cloth, and latex glove use                             |   |   |   |

## Observations and Corrective Actions

Mark "X" in appropriate box for COS and R: **COS**=corrected on-site during inspection **R**=repeat violation

| Item No. | Code Section | Priority Level | Comment   | COS                                 | R                        |
|----------|--------------|----------------|---|-------------------------------------|--------------------------|
| 62       | 6.4 F        | NC             | Observed maphead that was wet in mop sink. PIC hung up mop                          | <input checked="" type="checkbox"/> | <input type="checkbox"/> |
| 62       | 6.4 B        | NC             | Observed dirty floor in kitchen. PIC had employees start cleaning during inspection | <input checked="" type="checkbox"/> | <input type="checkbox"/> |
|          |              |                |   | <input type="checkbox"/>            | <input type="checkbox"/> |
|          |              |                |   | <input type="checkbox"/>            | <input type="checkbox"/> |
|          |              |                |   | <input type="checkbox"/>            | <input type="checkbox"/> |
|          |              |                |   | <input type="checkbox"/>            | <input type="checkbox"/> |
|          |              |                |   | <input type="checkbox"/>            | <input type="checkbox"/> |
|          |              |                |   | <input type="checkbox"/>            | <input type="checkbox"/> |
|          |              |                |   | <input type="checkbox"/>            | <input type="checkbox"/> |
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|          |              |                |   | <input type="checkbox"/>            | <input type="checkbox"/> |
|          |              |                |   | <input type="checkbox"/>            | <input type="checkbox"/> |
|          |              |                |   | <input type="checkbox"/>            | <input type="checkbox"/> |
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|          |              |                |   | <input type="checkbox"/>            | <input type="checkbox"/> |
|          |              |                |   | <input type="checkbox"/>            | <input type="checkbox"/> |
|          |              |                |   | <input type="checkbox"/>            | <input type="checkbox"/> |

*FoodSafety@ODH.Ohio.gov*

|  |                                 |
|--|---------------------------------|
| Person in Charge<br><i>[Signature]</i> | Date: <i>9/19/2022</i>          |
| Sanitarian<br><i>[Signature]</i>       | Licensor:<br><i>[Signature]</i> |