# FOOD ESTABLISHMENT INSPECTION REPORT

Inspector

Inspection Number Inspection Type Date Time In/Out Client Type 4B6CC 12/21/22 10:34 AM Routine Restaurant

Chipotle Mexican Grill #1211 1 Worcester Rd. Ste 5 Framingham, MA 01701

M.Mendez 1:48 PM Permit Number Risk Variance **Priority** Core Repeat BOH150538 2 Violation Summary 3

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41. Wiping cloths; properly used & stored  42. Washing fruits & vegetables  55. Physical facilities installed, maintained & clean  2   56. Adequate ventilation & lighting; designated areas use			54. Garbage & refuse properly disposed; facilities maintained			
41. Wiping cloths; properly used & stored  42. Washing fruits & vegetables  56. Adequate ventilation & lighting; designated areas use	40. Personal cleanliness		55. Physical facilities installed, maintained & clean	2	<b>✓</b>	
42 Washing fruits & vegetables	41. Wiping cloths: properly used & stored				Ħ	
V V	42. Washing fruits & vegetables				Η,	
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Official Order for Correction: Based on an inspection today, the items marked "OUT" indicated violations of 105 CMR 590.000 and applicable sections of the 2013 FDA Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If you are subject to a notice of suspension, revocation, or non-renewal pursuant to 105 CMR 590.000 you may request a hearing before the board of health in accordance with 105 CMR 590.015(B).

M.Mendez

(innhle to Philip Bailey - Expires

Certificate #:

Follow Up Date:

## FOOD SAFETY INSPECTION REPORT

Page Number

Chipotle Mexican Grill #1211 1 Worcester Rd. Ste 5 Framingham, MA 01701

Inspection Number 4B6CC

Date 12/21/22 T<u>ime In/Ou</u>t 10:34 AM 1:48 PM

Inspector M.Mendez

**Inspection Report (Continued)** 

Repeat Violations Highlighted in Yellow

# **Time / Temperature Control for Safety**

### Cooling

20 3-501.14 (A) Cooling Cooked Foods - Back of House -

**Pr** A few containers of food in the walk-in cooler was observed cooling improperly. Based on the time the foods were removed from temperature control and the current time and temperature, the foods did not cool quick enough. Retrain staff on proper cooling methods and monitor these foods to ensure they cool quick enough and that your current method works.

COS = these foods were voluntarily discarded. Code: Cooked TCS foods shall be cooled within 2 hours from 135°F to 70°F and within a total of 6 hours from 135°F to 41°F or less.

### 22 3-501.16 (A)(2) (B) Proper Cold Holding Temps. - Cook Line -

Pr Observed a few food items above 41\*F in the cookline under counter reach-in cooler. These foods were removed from this unit. The unit will be monitored to ensure it works and, if need be, will not be used until it is repaired. Code: Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under section 3-501.19, and except as specified under paragraph (B) and in paragraph (C) of this section, TCS food shall be maintained at 41°F or less. Eggs that have not been treated to destroy all viable Salmonellae shall be stored in refrigerated equipment that maintains an ambient air temperature of 45°F or less.

# **Food Temperature Control**

#### Proper cooling methods used; adequate equipment for temp. control

33 3-501.15 (A) Cooling Methods - Back of House -

Pf Observed many foods being cooled improperly inside the walk-in coolers. Some foods were stored in large containers/quantity and stored on top of each other. Ensure foods in the cooling phase are not directly stacked on top of each other, are left partially uncovered, and portion into smaller containers. Code:

Cooling shall be accomplished in accordance with the time and temperature criteria specified under section 3-501-14 by using one or more of the following based on the type of food being cooked: placing the food in shallow pans; separating the food into smaller or thinner portions; using rapid cooling equipment; stirring the food in a container placed in an ice water bath; using containers that facilitate heat transfer; adding ice as an ingredient or other effective methods.

# **Physical Facilities**

#### Plumbing installed; proper backflow devices

51 5-205.15 (B) System Maintained/Repair - Establishment -

**C** Both restroom sink handles and faucet was observed loose and not secured to the sink. In addition, the women's restroom sink had a continuous drip present when the handles were in the off position. *Code: A plumbing system shall be maintained in good repair.* 

## FOOD SAFETY INSPECTION REPORT

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Inspector M.Mendez

### **Inspection Report (Continued)**

Repeat Violations Highlighted in Yellow

### 55 6-201.11 Floors, walls and ceilings - Establishment -

C The grout between many floor tiles throughout the kitchen was observed worn and allows food debris and water to accumulate between them. Code: Except as specified under section 6-201.14 and except for antislip floor coverings or applications that may be used for safety reasons, floors, floor coverings, walls, wall coverings, and ceilings shall be designed, constructed, and installed so they are smooth and easily cleanable.



# 55 6-501.12 Cleaning. Frequency/Restrictions - Establishment -

C Observed stagnant water underneath and behind equipment along the serving line and back storage area. Ensure these areas are cleaned and dried up to prevent potential pest breeding grounds. Food debris observed on the floor around the ice machine. Code: The physical facilities shall be cleaned as often as necessary to keep them clean. Except for cleaning that is necessary due to a spill or other accident, cleaning shall be done during periods when the least amount of food is exposed such as after closing.

#### **Temperatures**

Area	Equipment	Product	Notes	Temps
Back of House	Walk-in Cooler	Black beans	Holding	56 °F
Cook Line	Reach-In Cooler	Lemon/lime juice	Holding	53 °F
Back of House	Walk-in Cooler	Shredded beef	Holding	45°F
Serving Line	Cold Food Well	Cut tomatoes		36 °F

## FOOD SAFETY INSPECTION REPORT

Page Number 4

Chipotle Mexican Grill #1211 1 Worcester Rd. Ste 5 Framingham, MA 01701

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Date 12/21/22 T<u>ime In/Ou</u>t 10:34 AM 1:48 PM

Inspector M.Mendez

# **Inspection Report (Continued)**

Repeat Violations Highlighted in Yellow

<u> </u>	<u> </u>			
Back of House	Walk-in Cooler	Cooked chicken	Holding	50 °F
Serving Line	Cold Food Well	Corn		28 °F
Serving Line	Steam Table	Pork		191°F
Back of House	Walk-in Cooler	Tomato salsa		39°F
Serving Line	Steam Table	Steak		145°F
Cook Line	Hot Box	Chicken		143°F
Back of House	Walk-in Cooler	Shredded lettuce		36 °F
Cook Line	Reach-In Cooler	Black beans	Holding	57 °F
Back of House	Walk-in Cooler	Pinto beans	Holding	45 °F
Serving Line	Cold Food Well	Shredded cheese		39°F
Back of House	Walk-in Cooler	Steak		40 °F
Serving Line	Cold Food Well	Guacamole		38 °F
Serving Line	Steam Table	Chicken		165°F
Back of House	Walk-in Cooler	Lettuce		37 °F
Serving Line	Steam Table	Brown rice		169°F
Cook Line	Hot Box	Brown rice		188°F

Temperatures in RED identify items in the temperature danger zone. See the report notes for specific details.

#### **Notes**

A routine and complaint based inspection occurred on 12/21/2022 from 10:34am to 11:48am. The complaint received was regarding an anonymous FBI complaint, a general cleanliness complaint for the dining room, and a dog complaint. The general dining area was clean at the time of inspection, and the manager was aware of a dog complaint but stated that the one they are aware of is a service animal.