



# Allegheny County Health Department

Food Safety Program

2121 Noblestown Rd, Suite# 210,  
Pittsburgh, PA 15205

Phone: 412-578-8044 Fax: 412-578-8190

## Food Safety Assessment Report

<b>Client ID:</b> 201408200003	<b>Client Name:</b> Chipotle Mexican Grill #2127
<b>Address:</b> 4137 William Penn Highway	<b>Inspection Date:</b> 02/08/2022
<b>City:</b> Monroeville	<b>Purpose:</b> Reinspection
<b>Municipality:</b> Monroeville	<b>Permit Exp. Date:</b> 09/30/2024
<b>Category Code:</b> 212-Chain Restaurant without Liquor	<b>Priority Code:</b> 1
<b>Re-Inspection:</b> Pending - Inspector	<b>Class:</b> 4
<b>Re-Inspection Date:</b>	

Food Safety Assessment Categories		Assessment Status					Violation Risk		
	◆	S	NO	NA	V		High	Med.	Low
1 Food Source/Condition									
2 Cooking Temperatures #									
3 Consumer Advisory									
4 Reheating Temperatures #									
5 Cooling Food #									
6 Hot Holding Temperatures #					x		x		
7 Cold Holding Temperatures #									
8 Facilities to Maintain Temperature									
9 Date Marking of Food									
10 Probe-Type Thermometers									
11 Cross-Contamination Prevention #									
12 Employee Health #									
13 Employee Personal Hygiene #									
14 Cleaning and Sanitization #					x		x		
15 Water Supply									
16 Waste Water Disposal		x							
17 Plumbing		x							
18 Handwashing Facilities					x				x
19 Pest Management #									
20 Toxic Items									
21 Certified Food Protection Manager									
22 Demonstration of Knowledge									
23 Contamination Prevention - Food, Utensils and Equipment									
24 Fabrication, Design, Installation and Maintenance									
25 Toilet Room									
	0	2	0	0	3		2	0	1

General Sanitation		Assessment Status					Violation Risk		
	◆	S	NO	NA	V		High	Med.	Low
26 Garbage and Refuse					x				x
27 Floors					x				x
28 Walls and ceilings									
29 Lighting									
30 Ventilation									
31 Dressing rooms and Locker rooms									
32 General Premises									
33 Administrative									
	0	0	0	0	2		0	0	2

# U.S. Centers for Disease Control and Prevention "high risk" for foodborne illness and establishment of priority of inspection

◆ - Diamond Exceptional

S - Satisfactory NO - Not Observed NA - Not Applicable V- Violation



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### Inspection Details

**Inspector Name:** 85739

**Balance Amount:** \$0.00

**Placarding:** Inspected & Permitted

**Contact:**

**Start Time:** 01:45:00 PM

**End Time:** 03:15:00 PM

**Phone:** (412) 843-0028

**Violation:**

**6 Hot Holding Temperatures**

**Comments:**

\*HIGH RISK\*\*\*

Pan of uncut steak, 127F on counter.

Pan of cut steak was put in steam table at 115F. (Both were reheated.) REPEAT VIOLATION

**Food Code Section(s):** 305

**Corrective Action:** Maintain food at or above 135° F

**Violation:**

**14 Cleaning and Sanitization**

**Comments:**

\*HIGH RISK\*\*\*

Dishwasher, marked out of order, was turned off but filled with water and there was a full rack of kitchen ware inside. Machine was not sanitizing and out of detergent when tested. REPEAT VIOLATION

**Food Code Section(s):** 312

**Corrective Action:** Repair or maintain dishwasher to adequately sanitize.

**Corrective Action:** Use proper chemical sanitizer concentration as required by manufacturer.

**Violation:**

**18 Handwashing Facilities**

**Comments:**

\*LOW RISK\*

There was no paper towels and hand dryer was not working in the ladies room. (Paper towels provided during inspection.) REPEAT VIOLATION

**Food Code Section(s):** 317

**Corrective Action:** Provide soap and sanitary towels or hand drying device near sink

**Violation:**

**26 Garbage and Refuse**

**Comments:**

\*LOW RISK\*

There is spilled rice and avocado pits on the ground in front of the dumpster and one lid was left open. There are boxes, plastic forks, bags of trash, and avocado pits on the ground behind the restaurant. REPEAT VIOLATION

**Food Code Section(s):** 318

**Corrective Action:** Keep lids closed

**Corrective Action:** Clean ground and surrounding area

**Violation:**

**27 Floors**

**Comments:**

\*LOW RISK\*

There are crumbs on the dining room floor. REPEAT VIOLATION

**Food Code Section(s):** 320

**Corrective Action:** Clean and maintain

**Other Assessment observations and comments:**

**Exceptional Observations:**