

GOVERNMENT OF THE DISTRICT OF COLUMBIA
BOARD OF ZONING ADJUSTMENT

EIGHTH ST. LLC,)
)
 Applicant,)
) APPLICATION NO.
)
)

**APPLICANT EIGHTH ST. LLC'S MEMORANDUM IN SUPPORT OF APPLICATION
FOR MODIFICATION OF SIGNIFICANCE**

I. Introduction

Thank you for the opportunity to submit to you the enclosed request for a 10-year modification of significance extending the terms of the special exception that is described within. On July 19, 2011, upon application No. 18238 of Streetsense, Chipotle Mexican Grill, Inc., pursuant to 11 DCMR §§ 3104.1 and 1570.1, received a 10-year special exception to allow a fast food restaurant under § 733, in the CHC/C-2-A District at premises 413 8th Street, S.E. (Square 902, Lot 828).

Premises Owner Eighth St. LLC ("Applicant"), through its agent Chipotle Mexican Grill, Inc. ("Chipotle"), now respectfully requests the District of Columbia Board of Zoning Adjustment ("BZA") grant a 10-year modification of significance extending the terms of the special exception. Applicant does not request any changes to the special exception and will continue to abide by the conditions contained in the BZA's original order, attached to this application as Exhibit A.

II. Support for Application

Enclosed with this memorandum, please find the Applicant's Application, all supporting exhibits, and affidavits of supporting testimony. In addition to this information, we would like the

Board to be aware of our community outreach and diligence in making sure we understood the position of the community's leaders near the restaurant. During the initial BZA approval process and throughout Applicant's consultations with ANC 6B since March 2020, it is clear that the primary issue of concern regarding the property is trash storage and removal, due to neighborhood vermin concerns.

During the initial application process, the Applicant met with the ANC to understand their concerns regarding these trash issues. As a result of these important discussions, Chipotle built and installed a separate trash building (the "trash room") on the property specifically at the ANC's request in order to alleviate any such concerns.

Due to the limited space available at the premises and the need to keep waste separate from food storage and preparation areas, the only feasible course of action for Applicant was to build a separate structure, the trash room, immediately behind the main building. The Applicant wanted to be a good partner to the ANC and agreed to pay for, design and build this separate building. The trash room is a brick and mortar structure with a concrete floor and metal roof attached to the rear of the premises. When waste is removed from the restaurant waste receptacles, it is placed directly in the trash room. When the waste disposal company arrives to receive Applicant's waste, the waste is taken from the trash room directly to the disposal company's container. Other than cleaning and taking waste from the restaurant to the trash room and from the trash room to the disposal company's container, the trash room remains closed and locked per store policy. As a result of this pledge and commitment by Chipotle to the ANC to create this designated trash room, the ANC did not have any further objections to the Applicant's initial 10-year special exception.

In the ensuing decade, Chipotle has undergone numerous health and safety inspections, records of which are attached to this application as Exhibit B. To date, Chipotle has not received any complaints from District authorities, the ANC, or members of the public regarding their trash removal policies and procedures. See Exhibit B attached to this application, which includes copies of all health inspection records, photos of the trash room, and a floor plan that sets forth the trash room's relationship to the property. Chipotle is pleased with the effectiveness of the trash room in keeping vermin out and maintaining a clean working and dining environment.

To prepare for this request for a 10-year modification of significance extending the terms of the special exception, Applicant diligently consulted with members of the ANC for their renewed support. During these consultations with the ANC, some members of the ANC are now suggesting that Applicant should store its trash inside the main building of the restaurant, possibly in a refrigerated unit, and no longer in the specially designed trash room that was built specific to their previous request. As is apparent from the attached floor plan, the building barely provides enough space for restaurant operations like refrigeration, food preparation, food service, and dining. Taking space away from these areas to hold trash is not physically viable from a safety and building design perspective. Moreover, using the refrigeration units to store the trash would be a dangerous food safety issue that would risk violating the District's health code since that space holds the restaurant's perishable food items to be sold to Chipotle's customers. Applicant believes that the trash room, which is completely enclosed, has worked as well or better at keeping vermin out than envisioned by the ANC a decade ago and that there is no other viable alternative for waste management on the premises.

During our consultations with the ANC, as set forth in Exhibit C, in response to members' requests, Applicant on several occasions offered to conduct restaurant walk-throughs for any

interested or concerned members. Applicant, Applicant's counsel, and the ANC 6B President all reiterated these offers to conduct walk-throughs at members' convenience. The area manager provided the ANC with both his email address and phone number in order to expedite walk-through requests. Unfortunately, to date, no members have availed themselves of the still-open offer.

Apart from waste management, Applicant has not received any other formal complaints or requests to adjust its operations from the District, the ANC, or members of the community. Although Applicant is receptive to constructive suggestions, it has not received any concrete proposals or requests from the ANC or community members other than to store the trash in the same refrigerator shared with the perishable food. At the present time, Applicant does not intend to materially alter its operations, making a simple extension of the original special exception appropriate. If, in the future, Applicant does intend to make material changes, it recognizes that additional consultations and approvals will likely be required.

III. Conclusion

Over the past ten years, the Barracks Row Chipotle has enhanced the neighborhood's dining and entertainment options. Chipotle has steadfastly remained open throughout the COVID-19 pandemic in order to continue serving the public in a safe and responsible manner and providing employment opportunities to the community. Chipotle enjoys being a vital member of a vibrant, developing neighborhood and foresees a bright future for the restaurant as part of a District-wide post-COVID normalization.

For the reasons stated above, Applicant respectfully requests that, pursuant to 11 DCMR § 704, the BZA grant a 10-year modification of significance extending the terms of the special

exception. Thank you for this opportunity to submit this request on behalf of Chipotle and for the great working relationship of the Board.

Respectfully submitted,

/s/ Robert M. Waterson

Robert M. Waterson

Samuel H. Porter, III

Christian Robertson

Ice Miller LLP

250 West Street

Columbus, Ohio 43215

P: (614) 462-2700

Fax: (614) 462-5135

Exhibit A

Special Exception Order dated July 19, 2011
BZA Application No. 18238

GOVERNMENT OF THE DISTRICT OF COLUMBIA
Board of Zoning Adjustment



Application No. 18238 of Streetsense, pursuant to 11 DCMR §§ 3104.1 and 1570.1, for a special exception to allow a fast food restaurant (Chipotle Mexican Grill) under § 733, in the CHC/C-2-A District at premises 413 8th Street, S.E. (Square 902, Lot 828).¹

HEARING DATE: July 19, 2011
DECISION DATE: July 19, 2011

SUMMARY ORDER

SELF-CERTIFIED

The zoning relief requested in this case was self-certified, pursuant to 11 DCMR § 3113.2. (Exhibit 6.)

The Board of Zoning Adjustment (“Board” or “BZA”) provided proper and timely notice of the public hearing on this application by publication in the *D.C. Register* and by mail to Advisory Neighborhood Commission (“ANC”) 6B and to owners of property within 200 feet of the site. The site of this application is located within the jurisdiction of ANC 6B, which is automatically a party to this application. ANC 6B filed a report, dated July 13, 2011, which indicated that at a duly noticed and regularly scheduled public meeting on July 12, 2011, with a quorum of Commissioners present, the ANC voted, by a vote of 10:0:0, to support the application, as amended.² (Exhibit 31.) A previously filed ANC report, also dated July 13, 2011, similarly stated that the ANC had voted in support of the application at July 12, 2011 meeting. (Exhibit 29.)

¹ The Applicant amended the application only to include 413 8th Street, S.E., and not 415 as well, as originally thought. The case caption has been altered accordingly. (Exhibit 27.) Also, the Applicant stated that should the restaurant (China Wall) which currently occupies the first floor premises at 415 8th Street, S.E., to vacate the premises, the Applicant intends to seek the required special exception approvals needed for a fast food operation. (Exhibit 30.)

² The ANC indicated that it would be requesting the Board to condition the special exception to Chipotle Mexican Grill as the applicant while at this address. (Exhibit 31.)

441 4th Street, N.W., Suite 200/210-S, Washington, D.C. 20001

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BZA APPLICATION NO. 18238
PAGE NO. 2

The Office of Planning ("OP") submitted a timely report recommending approval of the application for special exception, subject to two conditions. The District Department of Transportation ("DDOT") provided comments which were included in OP's report. DDOT recommended that deliveries to the site be restricted to Monday through Friday, between the hours of 10:00 a.m. and 4:00 p.m., when traffic is lower in volume. (Exhibit 28.)

As directed by 11 DCMR § 3119.2, the Board has required the Applicant to satisfy the burden of proving the elements that are necessary to establish the case pursuant to 11 DCMR §§ 3104.1 and 1570.1, for a special exception to allow a fast food restaurant (Chipotle Mexican Grill) under § 733, in the CHC/C-2-A District. No parties appeared at the public hearing in opposition to this application. Accordingly, a decision by the Board to grant this application would not be adverse to any party.

Based upon the record before the Board and having given great weight to the ANC and OP reports, the Board concludes that the Applicant has met the burden of proof, pursuant to 11 DCMR §§ 3104.1, 1570.1, and 733, that the requested relief can be granted as being in harmony with the general purpose and intent of the Zoning Regulations and Map. The Board further concludes that granting the requested relief will not tend to affect adversely the use of neighboring property in accordance with the Zoning Regulations and Map.

Pursuant to 11 DCMR § 3100.5, the Board has determined to waive the requirement of 11 DCMR § 3125.3, that the order of the Board be accompanied by findings of fact and conclusions of law. The waiver will not prejudice the rights of any party, and is appropriate in this case. It is therefore **ORDERED** that this application is hereby **GRANTED WITH THE FOLLOWING CONDITIONS**:

1. This approval shall be for a term of **TEN (10) YEARS**, beginning on the date upon which the order became final.
2. Deliveries to the site shall be restricted to Monday through Friday, between 10:00 a.m. to 4:00 p.m.
3. All trash pick-ups from the site shall be from the street curb.

VOTE: **5-0-0** (Meridith H. Moldenhauer, Michael G. Turnbull, Nicole C. Sorg, Lloyd J. Jordan, and Jeffrey L. Hinkle to GRANT.)

BY ORDER OF THE D.C. BOARD OF ZONING ADJUSTMENT
The majority of the Board members approved the issuance of this order.

ATTESTED BY:



JAMISON L. WEINBAUM
Director, Office of Zoning

BZA APPLICATION NO. 18238
PAGE NO. 3

FINAL DATE OF ORDER: August 1, 2011

PURSUANT TO 11 DCMR § 3125.9, NO ORDER OF THE BOARD SHALL TAKE EFFECT UNTIL TEN (10) DAYS AFTER IT BECOMES FINAL PURSUANT TO § 3125.6.

PURSUANT TO 11 DCMR § 3130, THIS ORDER SHALL NOT BE VALID FOR MORE THAN SIX MONTHS AFTER IT BECOMES EFFECTIVE UNLESS THE USE APPROVED IN THIS ORDER IS ESTABLISHED WITHIN SUCH SIX-MONTH PERIOD.

PURSUANT TO 11 DCMR § 3205, THE PERSON WHO OWNS, CONTROLS, OCCUPIES, MAINTAINS, OR USES THE SUBJECT PROPERTY, OR ANY PART THERETO, SHALL COMPLY WITH THE CONDITIONS IN THIS ORDER, AS THE SAME MAY BE AMENDED AND/OR MODIFIED FROM TIME TO TIME BY THE BOARD OF ZONING ADJUSTMENT. FAILURE TO ABIDE BY THE CONDITIONS IN THIS ORDER, IN WHOLE OR IN PART SHALL BE GROUNDS FOR THE REVOCATION OF ANY BUILDING PERMIT OR CERTIFICATE OF OCCUPANCY ISSUED PURSUANT TO THIS ORDER.

IN ACCORDANCE WITH THE D.C. HUMAN RIGHTS ACT OF 1977, AS AMENDED, D.C. OFFICIAL CODE § 2-1401.01 *ET SEQ.* (ACT), THE DISTRICT OF COLUMBIA DOES NOT DISCRIMINATE ON THE BASIS OF ACTUAL OR PERCEIVED: RACE, COLOR, RELIGION, NATIONAL ORIGIN, SEX, AGE, MARITAL STATUS, PERSONAL APPEARANCE, SEXUAL ORIENTATION, GENDER IDENTITY OR EXPRESSION, FAMILIAL STATUS, FAMILY RESPONSIBILITIES, MATRICULATION, POLITICAL AFFILIATION, GENETIC INFORMATION, DISABILITY, SOURCE OF INCOME, OR PLACE OF RESIDENCE OR BUSINESS. SEXUAL HARASSMENT IS A FORM OF SEX DISCRIMINATION WHICH IS PROHIBITED BY THE ACT. IN ADDITION, HARASSMENT BASED ON ANY OF THE ABOVE PROTECTED CATEGORIES IS PROHIBITED BY THE ACT. DISCRIMINATION IN VIOLATION OF THE ACT WILL NOT BE TOLERATED. VIOLATORS WILL BE SUBJECT TO DISCIPLINARY ACTION.

GOVERNMENT OF THE DISTRICT OF COLUMBIA
Board of Zoning Adjustment



BZA APPLICATION NO. 18238

As Director of the Office of Zoning, I hereby certify and attest that on August 1, 2011, a copy of the order entered on that date in this matter was mailed first class, postage prepaid or delivered via inter-agency mail, or delivered by electronic mail in the case of those ANCs and SMDs that have opted to receive notices thusly, to each party and public agency who appeared and participated in the public hearing concerning the matter, and who is listed below:

Guy E. Silverman, Manager
Streetsense
4600 East West Highway, Suite 800
Bethesda, MD 20814

Jeremy Clancy
7051 Macbeth Way
Eldersburg, MD 21784

Jason L. Welker, Project Manager
red architecture + planning, LLC
855 Grandview Avenue, Suite 295
Columbus, OH 43215

Chairperson
Advisory Neighborhood Commission 6B
703 D Street, S.E.
Washington, D.C. 20003

Single Member District Commissioner 6B02
Advisory Neighborhood Commission 6B
620 D Street, S.E.
Washington, D.C. 20003

Tommy Wells, Councilmember
Ward Six
1350 Pennsylvania Avenue, N.W., Suite 408
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BZA APPLICATION NO. 18238
PAGE NO. 2

Melinda Bolling, Esq.
Acting General Counsel
Department of Consumer and Regulatory Affairs
1100 4th Street, S.W., 5th Floor
Washington, D.C. 20024

ATTESTED BY:

A handwritten signature in black ink, appearing to read "Jamison L. Weinbaum", written over a horizontal line.

JAMISON L. WEINBAUM
Director, Office of Zoning

EXHIBIT B

Facilities and Inspection Records

Pursuant to Title 25-A of the District of Columbia Municipal Regulations

Health Regulation and Licensing Administration • Food Safety & Hygiene Inspection Services Division • 899 North Capitol Street, NE • Washington, DC 20002

http://doh.dc.gov/service/food-safety email: food.safety@dc.gov

Establishment Name CHIPOTLE MEXICAN GRILL
 Address 413 8TH ST SE
 City/State/Zip Code WASHINGTON, DC 20003
 Telephone (202) 464-3390 E-mail address dc.1691.barracksrow@chipotle.com
 Date of Inspection 01 / 17 / 2020 Time In 12 : 15 PM Time Out 01 : 00 PM
 License Holder Chipotle Mexican Grill of Colorado LLC
 License/Customer No. 09313xxxx-12000329
 License Period 08 / 01 / 2018 - 07 / 31 / 2020 Type of Inspection Complaint
 Establishment Type: Restaurant Total Risk Category 1 2 3 4 5

Priority Violations	0	COS	0	R	0
Priority Foundation Violations	0	COS	0	R	0
Core Violations	0	COS	0	R	0
Certified Food Protection Manager (CFPM) BARTHOLOMEW WASHINGTON					
CFPM #: FS-77765					
CFPM Expiration Date: 02/11/2020					
D.C. licensed trash or solid waste contractor: KMG					
D.C. licensed sewage & liquid waste transport contractor: Quick Servant					
D.C. licensed pesticide operator/contractor: Ecolab					
D.C. licensed ventilation hood system cleaning contractor: Nelbud					

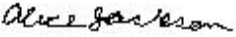
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS					
Compliance Status		COS	R		
Supervision					
IN	OUT			1. Person in charge present, demonstrates knowledge, and performs duties	
IN	OUT			2. Certified Food Protection Manager	
Employee Health					
IN	OUT			3. Management, food employee, and conditional employee; knowledge, responsibilities, and reporting	
IN	OUT			4. Proper use of restriction and exclusion	
IN	OUT			5. Procedures for responding to vomiting and diarrheal events	
Good Hygienic Practices					
IN	OUT	N/O		6. Proper eating, tasting, drinking, or tobacco use	
IN	OUT	N/O		7. No discharge from eyes, nose, and mouth	
Control of Hands as a Vehicle of Contamination					
IN	OUT	N/O		8. Hands clean and properly washed	
IN	OUT	N/A	N/O	9. No bare hand contact with RTE foods or a pre-approved alternate procedure properly allowed	
IN	OUT			10. Adequate handwashing sinks properly supplied and accessible	
Approved Source					
IN	OUT			11. Food obtained from approved source	
IN	OUT	N/A	N/O	12. Food received at proper temperature	
IN	OUT			13. Food in good condition, safe, and unadulterated	
IN	OUT	N/A	N/O	14. Required records available: shellstock tags, parasite destruction	
Protection from Contamination					
IN	OUT	N/A		15. Food separated and protected	
IN	OUT	N/A		16. Food-contact surfaces: cleaned and sanitized	
IN	OUT			17. Proper disposition of returned, previously served, reconditioned, and unsafe food	
Potentially Hazardous Food (Time/Temperature Control for Safety Food)					
IN	OUT	N/A	N/O	18. Proper cooking time and temperatures	
IN	OUT	N/A	N/O	19. Proper reheating procedures for hot holding	
IN	OUT	N/A	N/O	20. Proper cooling time and temperature	
IN	OUT	N/A	N/O	21. Proper hot holding temperatures	
IN	OUT	N/A		22. Proper cold holding temperatures	
IN	OUT	N/A	N/O	23. Proper date marking and disposition	
IN	OUT	N/A	N/O	24. Time as a public health control: procedures and records	
Consumer Advisory					
IN	OUT	N/A		25. Consumer advisory provided for raw or undercooked foods	
Highly Susceptible Populations					
IN	OUT	N/A		26. Pasteurized foods used; prohibited foods not offered	
Chemical					
IN	OUT	N/A		27. Food additives: approved and properly used	
IN	OUT	N/A		28. Toxic substances properly identified, stored, and used	
Conformance with Approved Procedures					
IN	OUT	N/A		29. Compliance with variance, specialized process, and HACCP plan	

GOOD RETAIL PRACTICES					
Compliance Status		COS	R		
Safe Food and Water					
IN	OUT	N/A		30. Pasteurized eggs used where required	
IN	OUT			31. Water and ice from approved source	
IN	OUT	N/A		32. Variance obtained for specialized processing methods	
Food Temperature Control					
IN	OUT			33. Proper cooling methods used; adequate equipment for temperature control	
IN	OUT	N/A	N/O	34. Plant food properly cooked for hot holding	
IN	OUT	N/A	N/O	35. Approved thawing methods used	
IN	OUT			36. Thermometers provided and accurate	
Food Identification					
IN	OUT			37. Food properly labeled; original container	
Prevention of Food Contamination					
IN	OUT			38. Insects, rodents, and animals not present	
IN	OUT			39. Contamination prevented during food preparation, storage, and display	
IN	OUT	N/A		40. Personal cleanliness	
IN	OUT			41. Wiping cloths: properly used and stored	
IN	OUT	N/A	N/O	42. Washing fruits and vegetables	
Proper Use of Utensils					
IN	OUT			43. In-use utensils: properly stored	
IN	OUT			44. Utensils, equipment and linens: properly stored, dried, and handled	
IN	OUT			45. Single-use/single-service articles: properly stored and used	
IN	OUT	N/A		46. Gloves used properly	
Utensils, Equipment, and Vending					
IN	OUT			47. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	
IN	OUT			48. Warewashing facilities: installed, maintained, and used; test strips	
IN	OUT			49. Nonfood-contact surfaces clean	
Physical Facilities					
IN	OUT			50. Hot and cold water available; adequate pressure	
IN	OUT			51. Plumbing installed; proper backflow devices	
IN	OUT			52. Sewage and waste water properly disposed	
IN	OUT			53. Toilet facilities: properly constructed, supplied, and cleaned	
IN	OUT			54. Garbage and refuse properly disposed; facilities maintained	
IN	OUT			55. Physical facilities installed, maintained, and clean	
IN	OUT			56. Adequate ventilation and lighting; designated areas used	

IN = in compliance OUT = not in compliance N/O = not observed
 N/A = not applicable COS = corrected on-site R = repeat violation

Establishment Name CHIPOTLE MEXICAN GRILL

Establishment Address 413 8TH ST SE

OBSERVATIONS		25 DCMR		CORRECTIVE ACTIONS			
Sanitizer: Ecolab, 200 ppm, 0.0 pH, 71.0°F							
TEMPERATURES							
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Hot Water (Handwashing Sink - Service Line)	103.0F	Hot Water (Handwashing Sink - Dishwash area)	101.0F	Hot Water (3-compartment sink)	112.0F	(Walk-in Refrigerator)	39.0F
(Refrigerator - under counter)	36.0F	Rice steamed (Service Line) (Hot Holding)	155.0F	Guacamole (Service Line) (Cold Holding)	38.0F	Beans (Service Line) (Hot Holding)	168.0F
salsa (Service Line) (Cold Holding)	39.0F	(Warmer)	163.0F				
Inspector Comments:							
Please submit questions to the area supervisor at food.safety@dc.gov							
DC Health does not assign a grade, percentage, or rating for establishment inspection reports. We perform a pass-fail inspection. The amount of Priority, Priority Foundation, and Core violations are tallied at the top of each inspection report. DC Health also performs follow up inspections to ensure the violations which were cited on the initial report have been corrected. To view an establishment's inspection report, follow this link: https://dc.healthinspections.us .							
Person-in-Charge (Signature)				Bartholomew Washington Jr. (Print)		01/17/2020 Date	
				Alice Jackson (Print)		54 Badge #	
Inspector (Signature)				Alice Jackson (Print)		01/17/2020 Date	

Establishment Name CHIPOTLE MEXICAN GRILL
 Address 413 8TH ST SE
 City/State/Zip Code WASHINGTON, DC 20003
 Telephone (202) 464-3390 E-mail address dc.1691.barracksrow@chipotle.com
 Date of Inspection 02 / 02 / 2018 Time In 11 : 30 AM Time Out 11 : 50 AM
 License Holder Chipotle Mexican Grill of Colorado LLC
 License/Customer No. 09313xxx-12000329
 License Period 08 / 01 / 2016 - 07 / 31 / 2018 Type of Inspection Follow-up
 Establishment Type: Restaurant Total Risk Category 1 2 3 4 5

Priority Violations	0	COS	0	R	0
Priority Foundation Violations	0	COS	0	R	0
Core Violations	0	COS	0	R	0
Certified Food Protection Manager (CFPM) <u>BEANCKA BOOTHE</u>					
CFPM #: <u>FS-79069</u>					
CFPM Expiration Date: <u>01/16/2021</u>					
D.C. licensed trash or solid waste contractor: <u>KMG</u>					
D.C. licensed sewage & liquid waste transport contractor: <u>Storm Oil</u>					
D.C. licensed pesticide operator/contractor: <u>Ecolab</u>					
D.C. licensed ventilation hood system cleaning contractor: <u>Nelbud</u>					

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS				
Compliance Status		COS	R	
Supervision				
<u>IN</u>	OUT		<input type="checkbox"/>	<input type="checkbox"/>
1. Person in charge present, demonstrates knowledge, and performs duties				
<u>IN</u>	OUT		<input type="checkbox"/>	<input type="checkbox"/>
2. Certified Food Protection Manager				
Employee Health				
<u>IN</u>	OUT		<input type="checkbox"/>	<input type="checkbox"/>
3. Management, food employee, and conditional employee; knowledge, responsibilities, and reporting				
<u>IN</u>	OUT		<input type="checkbox"/>	<input type="checkbox"/>
4. Proper use of restriction and exclusion				
<u>IN</u>	OUT		<input type="checkbox"/>	<input type="checkbox"/>
5. Procedures for responding to vomiting and diarrheal events				
Good Hygienic Practices				
<u>IN</u>	OUT	N/A	<input type="checkbox"/>	<input type="checkbox"/>
6. Proper eating, tasting, drinking, or tobacco use				
<u>IN</u>	OUT	N/A	<input type="checkbox"/>	<input type="checkbox"/>
7. No discharge from eyes, nose, and mouth				
Control of Hands as a Vehicle of Contamination				
<u>IN</u>	OUT	N/A	<input type="checkbox"/>	<input type="checkbox"/>
8. Hands clean and properly washed				
<u>IN</u>	OUT	N/A	<input type="checkbox"/>	<input type="checkbox"/>
9. No bare hand contact with RTE foods or a pre-approved alternate procedure properly allowed				
<u>IN</u>	OUT		<input type="checkbox"/>	<input type="checkbox"/>
10. Adequate handwashing sinks properly supplied and accessible				
Approved Source				
<u>IN</u>	OUT		<input type="checkbox"/>	<input type="checkbox"/>
11. Food obtained from approved source				
<u>IN</u>	OUT	N/A	<input type="checkbox"/>	<input type="checkbox"/>
12. Food received at proper temperature				
<u>IN</u>	OUT		<input type="checkbox"/>	<input type="checkbox"/>
13. Food in good condition, safe, and unadulterated				
<u>IN</u>	OUT	N/A	<input type="checkbox"/>	<input type="checkbox"/>
14. Required records available: shellstock tags, parasite destruction				
Protection from Contamination				
<u>IN</u>	OUT	N/A	<input type="checkbox"/>	<input type="checkbox"/>
15. Food separated and protected				
<u>IN</u>	OUT	N/A	<input type="checkbox"/>	<input type="checkbox"/>
16. Food-contact surfaces: cleaned and sanitized				
<u>IN</u>	OUT		<input type="checkbox"/>	<input type="checkbox"/>
17. Proper disposition of returned, previously served, reconditioned, and unsafe food				
Potentially Hazardous Food (Time/Temperature Control for Safety Food)				
<u>IN</u>	OUT	N/A	<input type="checkbox"/>	<input type="checkbox"/>
18. Proper cooking time and temperatures				
<u>IN</u>	OUT	N/A	<input type="checkbox"/>	<input type="checkbox"/>
19. Proper reheating procedures for hot holding				
<u>IN</u>	OUT	N/A	<input type="checkbox"/>	<input type="checkbox"/>
20. Proper cooling time and temperature				
<u>IN</u>	OUT	N/A	<input type="checkbox"/>	<input type="checkbox"/>
21. Proper hot holding temperatures				
<u>IN</u>	OUT	N/A	<input type="checkbox"/>	<input type="checkbox"/>
22. Proper cold holding temperatures				
<u>IN</u>	OUT	N/A	<input type="checkbox"/>	<input type="checkbox"/>
23. Proper date marking and disposition				
<u>IN</u>	OUT	N/A	<input type="checkbox"/>	<input type="checkbox"/>
24. Time as a public health control: procedures and records				
Consumer Advisory				
<u>IN</u>	OUT	N/A	<input type="checkbox"/>	<input type="checkbox"/>
25. Consumer advisory provided for raw or undercooked foods				
Highly Susceptible Populations				
<u>IN</u>	OUT	N/A	<input type="checkbox"/>	<input type="checkbox"/>
26. Pasteurized foods used; prohibited foods not offered				
Chemical				
<u>IN</u>	OUT	N/A	<input type="checkbox"/>	<input type="checkbox"/>
27. Food additives: approved and properly used				
<u>IN</u>	OUT	N/A	<input type="checkbox"/>	<input type="checkbox"/>
28. Toxic substances properly identified, stored, and used				
Conformance with Approved Procedures				
<u>IN</u>	OUT	N/A	<input type="checkbox"/>	<input type="checkbox"/>
29. Compliance with variance, specialized process, and HACCP plan				

GOOD RETAIL PRACTICES				
Compliance Status		COS	R	
Safe Food and Water				
<u>IN</u>	OUT	N/A	<input type="checkbox"/>	<input type="checkbox"/>
30. Pasteurized eggs used where required				
<u>IN</u>	OUT		<input type="checkbox"/>	<input type="checkbox"/>
31. Water and ice from approved source				
<u>IN</u>	OUT	N/A	<input type="checkbox"/>	<input type="checkbox"/>
32. Variance obtained for specialized processing methods				
Food Temperature Control				
<u>IN</u>	OUT		<input type="checkbox"/>	<input type="checkbox"/>
33. Proper cooling methods used; adequate equipment for temperature control				
<u>IN</u>	OUT	N/A	<input type="checkbox"/>	<input type="checkbox"/>
34. Plant food properly cooked for hot holding				
<u>IN</u>	OUT	N/A	<input type="checkbox"/>	<input type="checkbox"/>
35. Approved thawing methods used				
<u>IN</u>	OUT		<input type="checkbox"/>	<input type="checkbox"/>
36. Thermometers provided and accurate				
Food Identification				
<u>IN</u>	OUT		<input type="checkbox"/>	<input type="checkbox"/>
37. Food properly labeled; original container				
Prevention of Food Contamination				
<u>IN</u>	OUT		<input type="checkbox"/>	<input type="checkbox"/>
38. Insects, rodents, and animals not present				
<u>IN</u>	OUT		<input type="checkbox"/>	<input type="checkbox"/>
39. Contamination prevented during food preparation, storage, and display				
<u>IN</u>	OUT	N/A	<input type="checkbox"/>	<input type="checkbox"/>
40. Personal cleanliness				
<u>IN</u>	OUT		<input type="checkbox"/>	<input type="checkbox"/>
41. Wiping cloths: properly used and stored				
<u>IN</u>	OUT	N/A	<input type="checkbox"/>	<input type="checkbox"/>
42. Washing fruits and vegetables				
Proper Use of Utensils				
<u>IN</u>	OUT		<input type="checkbox"/>	<input type="checkbox"/>
43. In-use utensils: properly stored				
<u>IN</u>	OUT		<input type="checkbox"/>	<input type="checkbox"/>
44. Utensils, equipment and linens: properly stored, dried, and handled				
<u>IN</u>	OUT		<input type="checkbox"/>	<input type="checkbox"/>
45. Single-use/single-service articles: properly stored and used				
<u>IN</u>	OUT	N/A	<input type="checkbox"/>	<input type="checkbox"/>
46. Gloves used properly				
Utensils, Equipment, and Vending				
<u>IN</u>	OUT		<input type="checkbox"/>	<input type="checkbox"/>
47. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used				
<u>IN</u>	OUT		<input type="checkbox"/>	<input type="checkbox"/>
48. Warewashing facilities: installed, maintained, and used; test strips				
<u>IN</u>	OUT		<input type="checkbox"/>	<input type="checkbox"/>
49. Nonfood-contact surfaces clean				
Physical Facilities				
<u>IN</u>	OUT		<input type="checkbox"/>	<input type="checkbox"/>
50. Hot and cold water available; adequate pressure				
<u>IN</u>	OUT		<input type="checkbox"/>	<input type="checkbox"/>
51. Plumbing installed; proper backflow devices				
<u>IN</u>	OUT		<input type="checkbox"/>	<input type="checkbox"/>
52. Sewage and waste water properly disposed				
<u>IN</u>	OUT		<input type="checkbox"/>	<input type="checkbox"/>
53. Toilet facilities: properly constructed, supplied, and cleaned				
<u>IN</u>	OUT		<input type="checkbox"/>	<input type="checkbox"/>
54. Garbage and refuse properly disposed; facilities maintained				
<u>IN</u>	OUT		<input type="checkbox"/>	<input type="checkbox"/>
55. Physical facilities installed, maintained, and clean				
<u>IN</u>	OUT		<input type="checkbox"/>	<input type="checkbox"/>
56. Adequate ventilation and lighting; designated areas used				

IN = in compliance OUT = not in compliance N/A = not applicable COS = corrected on-site N/O = not observed R = repeat violation

Establishment Name CHIPOTLE MEXICAN GRILL

Establishment Address 413 8TH ST SE

OBSERVATIONS		25 DCMR	CORRECTIVE ACTIONS				
TEMPERATURES							
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Inspector Comments:							
All notices abated from previous inspection on 1/25/18 (25A DCMR 3210.1, 1900.1).							
DC Health does not assign a grade, percentage, or rating for establishment inspection reports. We perform a pass-fail inspection. The amount of Priority, Priority Foundation, and Core violations are tallied at the top of each inspection report. DC Health also performs follow up inspections to ensure the violations which were cited on the initial report have been corrected. To view an establishment's inspection report, follow this link: https://dc.healthinspections.us .							
Person-in-Charge (Signature)			Beancka Boothe (Print)			02/02/2018 Date	
Inspector (Signature)			Megan Johnson (Print)		121 Badge #	02/02/2018 Date	

Establishment Name CHIPOTLE MEXICAN GRILL
 Address 413 8TH ST SE
 City/State/Zip Code WASHINGTON, DC 20003
 Telephone (202) 464-3390 E-mail address dc.1691.barracksrow@chipotle.com
 Date of Inspection 03 / 07 / 2018 Time In 11 : 40 AM Time Out 12 : 50 PM
 License Holder Chipotle Mexican Grill of Colorado LLC
 License/Customer No. 09313xxx-12000329
 License Period 08 / 01 / 2016 - 07 / 31 / 2018 Type of Inspection Complaint
 Establishment Type: Restaurant Total Risk Category 1 2 3 4 5

Priority Violations	0	COS	0	R	0
Priority Foundation Violations	1	COS	1	R	0
Core Violations	0	COS	0	R	0
Certified Food Protection Manager (CFPM) <u>ABISAI AYALA</u>					
CFPM #: <u>FS-73675</u>					
CFPM Expiration Date: <u>01/31/2020</u>					
D.C. licensed trash or solid waste contractor: <u>KMG</u>					
D.C. licensed sewage & liquid waste transport contractor: <u>N/A</u>					
D.C. licensed pesticide operator/contractor: <u>ECOLAB</u>					
D.C. licensed ventilation hood system cleaning contractor: <u>NELBUD</u>					

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS				
Compliance Status		COS	R	
Supervision				
IN	OUT		1. Person in charge present, demonstrates knowledge, and performs duties	<input type="checkbox"/>
IN	OUT		2. Certified Food Protection Manager	<input type="checkbox"/>
Employee Health				
IN	OUT		3. Management, food employee, and conditional employee; knowledge, responsibilities, and reporting	<input type="checkbox"/>
IN	OUT		4. Proper use of restriction and exclusion	<input type="checkbox"/>
IN	OUT		5. Procedures for responding to vomiting and diarrheal events	<input type="checkbox"/>
Good Hygienic Practices				
IN	OUT	N/O	6. Proper eating, tasting, drinking, or tobacco use	<input type="checkbox"/>
IN	OUT	N/O	7. No discharge from eyes, nose, and mouth	<input type="checkbox"/>
Control of Hands as a Vehicle of Contamination				
IN	OUT	N/O	8. Hands clean and properly washed	<input type="checkbox"/>
IN	OUT	N/A	9. No bare hand contact with RTE foods or a pre-approved alternate procedure properly allowed	<input type="checkbox"/>
IN	OUT		10. Adequate handwashing sinks properly supplied and accessible	<input type="checkbox"/>
Approved Source				
IN	OUT		11. Food obtained from approved source	<input type="checkbox"/>
IN	OUT	N/A	12. Food received at proper temperature	<input type="checkbox"/>
IN	OUT		13. Food in good condition, safe, and unadulterated	<input type="checkbox"/>
IN	OUT	N/A	14. Required records available: shellstock tags, parasite destruction	<input type="checkbox"/>
Protection from Contamination				
IN	OUT	N/A	15. Food separated and protected	<input type="checkbox"/>
IN	OUT	N/A	16. Food-contact surfaces: cleaned and sanitized	<input type="checkbox"/>
IN	OUT		17. Proper disposition of returned, previously served, reconditioned, and unsafe food	<input type="checkbox"/>
Potentially Hazardous Food (Time/Temperature Control for Safety Food)				
IN	OUT	N/A	18. Proper cooking time and temperatures	<input type="checkbox"/>
IN	OUT	N/A	19. Proper reheating procedures for hot holding	<input type="checkbox"/>
IN	OUT	N/A	20. Proper cooling time and temperature	<input type="checkbox"/>
IN	OUT	N/A	21. Proper hot holding temperatures	<input type="checkbox"/>
IN	OUT	N/A	22. Proper cold holding temperatures	<input type="checkbox"/>
IN	OUT	N/A	23. Proper date marking and disposition	<input type="checkbox"/>
IN	OUT	N/A	24. Time as a public health control: procedures and records	<input type="checkbox"/>
Consumer Advisory				
IN	OUT	N/A	25. Consumer advisory provided for raw or undercooked foods	<input type="checkbox"/>
Highly Susceptible Populations				
IN	OUT	N/A	26. Pasteurized foods used; prohibited foods not offered	<input type="checkbox"/>
Chemical				
IN	OUT	N/A	27. Food additives: approved and properly used	<input type="checkbox"/>
IN	OUT	N/A	28. Toxic substances properly identified, stored, and used	<input type="checkbox"/>
Conformance with Approved Procedures				
IN	OUT	N/A	29. Compliance with variance, specialized process, and HACCP plan	<input type="checkbox"/>

GOOD RETAIL PRACTICES				
Compliance Status		COS	R	
Safe Food and Water				
IN	OUT	N/A	30. Pasteurized eggs used where required	<input type="checkbox"/>
IN	OUT		31. Water and ice from approved source	<input type="checkbox"/>
IN	OUT	N/A	32. Variance obtained for specialized processing methods	<input type="checkbox"/>
Food Temperature Control				
IN	OUT		33. Proper cooling methods used; adequate equipment for temperature control	<input type="checkbox"/>
IN	OUT	N/A	34. Plant food properly cooked for hot holding	<input type="checkbox"/>
IN	OUT	N/A	35. Approved thawing methods used	<input type="checkbox"/>
IN	OUT		36. Thermometers provided and accurate	<input type="checkbox"/>
Food Identification				
IN	OUT		37. Food properly labeled; original container	<input type="checkbox"/>
Prevention of Food Contamination				
IN	OUT		38. Insects, rodents, and animals not present	<input type="checkbox"/>
IN	OUT		39. Contamination prevented during food preparation, storage, and display	<input type="checkbox"/>
IN	OUT	N/A	40. Personal cleanliness	<input type="checkbox"/>
IN	OUT		41. Wiping cloths: properly used and stored	<input type="checkbox"/>
IN	OUT	N/A	42. Washing fruits and vegetables	<input type="checkbox"/>
Proper Use of Utensils				
IN	OUT		43. In-use utensils: properly stored	<input type="checkbox"/>
IN	OUT		44. Utensils, equipment and linens: properly stored, dried, and handled	<input type="checkbox"/>
IN	OUT		45. Single-use/single-service articles: properly stored and used	<input type="checkbox"/>
IN	OUT	N/A	46. Gloves used properly	<input type="checkbox"/>
Utensils, Equipment, and Vending				
IN	OUT		47. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	<input type="checkbox"/>
IN	OUT		48. Warewashing facilities: installed, maintained, and used; test strips	<input type="checkbox"/>
IN	OUT		49. Nonfood-contact surfaces clean	<input type="checkbox"/>
Physical Facilities				
IN	OUT		50. Hot and cold water available; adequate pressure	<input type="checkbox"/>
IN	OUT		51. Plumbing installed; proper backflow devices	<input type="checkbox"/>
IN	OUT		52. Sewage and waste water properly disposed	<input type="checkbox"/>
IN	OUT		53. Toilet facilities: properly constructed, supplied, and cleaned	<input type="checkbox"/>
IN	OUT		54. Garbage and refuse properly disposed; facilities maintained	<input type="checkbox"/>
IN	OUT		55. Physical facilities installed, maintained, and clean	<input type="checkbox"/>
IN	OUT		56. Adequate ventilation and lighting; designated areas used	<input type="checkbox"/>

IN = in compliance OUT = not in compliance N/O = not observed
 N/A = not applicable COS = corrected on-site R = repeat violation

Establishment Name CHIPOTLE MEXICAN GRILL

Establishment Address 413 8TH ST SE

OBSERVATIONS	25 DCMR	CORRECTIVE ACTIONS
5. - Establishment did not have a copy of the written procedures for responding to vomiting and diarrheal events.(Written procedure was provided) (Corrected On Site)	504.1	A licensee shall ensure that its food establishment shall have procedures for employees to follow when responding to vomiting or diarrheal events that involve the discharge of vomitus or fecal matter onto surfaces in the food establishment. The procedures shall address the specific actions employees must take to minimize the spread of contamination and the exposure of employees, consumers, food, and surfaces to vomitus or fecal matter. Pf

TEMPERATURES

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
(Refrigerator - walk-in) (Cold Holding)	33.2F	Black Beans (Hot Holding Unit) (Hot Holding)	138.5F	Beans (Hot Holding Unit) (Hot Holding)	157.8F	Hot Water (Handwashing Sink)	122.6F
(Warmer) (Hot Holding)	166.2F	Wheat/Oat/Grain/Rice (Steam Table) (Hot Holding)	146.1F	Brown rice (Steam Table) (Hot Holding)	155.9F	Tofu (Steam Table) (Hot Holding)	176.6F
Chicken (Steam Table) (Hot Holding)	176.8F	Chicken (Grill) (Cooking)	172.9F	Chicken (Grill) (Cooking)	182.9F	Guacamole (Counter Top) (Cold Holding)	35.2F
Corn (Counter Top) (Cold Holding)	36.5F	salsa (Counter Top) (Cold Holding)	41.9F	Cheese (Counter Top) (Cold Holding)	41.6F	Pico de gallo (Counter Top) (Cold Holding)	41.3F

Inspector Comments:
Item was corrected on site. If you have any questions you may contact the area supervisor at food.safety@dc.gov

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ABISAI AYALA
(Print) 03/07/2018
Date

Person-in-Charge (Signature)

R ESPY-HARLAN 59
Badge # 03/07/2018
Date

Inspector (Signature)

Establishment Name CHIPOTLE MEXICAN GRILL
 Address 413 8TH ST SE
 City/State/Zip Code WASHINGTON, DC 20003
 Telephone (202) 464-3390 E-mail address dc.1691.barracksrow@chipotle.com
 Date of Inspection 04 / 30 / 2018 Time In 11 : 30 AM Time Out 12 : 30 PM
 License Holder Chipotle Mexican Grill of Colorado LLC
 License/Customer No. 09313xxxx-12000329
 License Period 08 / 01 / 2016 - 07 / 31 / 2018 Type of Inspection Complaint
 Establishment Type: Restaurant Total Risk Category 1 2 3 4 5

Priority Violations	0	COS	0	R	0
Priority Foundation Violations	1	COS	0	R	0
Core Violations	1	COS	0	R	0
Certified Food Protection Manager (CFPM) SCACHICA GUERRO					
CFPM #: FS-67436					
CFPM Expiration Date: 07/28/2018					
D.C. licensed trash or solid waste contractor: KMG HAULING					
D.C. licensed sewage & liquid waste transport contractor: NELBUD					
D.C. licensed pesticide operator/contractor: ECOLAB					
D.C. licensed ventilation hood system cleaning contractor: NELBUD					

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS				
Compliance Status		COS	R	
Supervision				
IN	OUT			
1. Person in charge present, demonstrates knowledge, and performs duties		<input type="checkbox"/>		<input type="checkbox"/>
2. Certified Food Protection Manager		<input type="checkbox"/>		<input type="checkbox"/>
Employee Health				
IN	OUT			
3. Management, food employee, and conditional employee; knowledge, responsibilities, and reporting		<input type="checkbox"/>		<input type="checkbox"/>
IN	OUT			
4. Proper use of restriction and exclusion		<input type="checkbox"/>		<input type="checkbox"/>
IN	OUT			
5. Procedures for responding to vomiting and diarrheal events		<input type="checkbox"/>		<input type="checkbox"/>
Good Hygienic Practices				
IN	OUT	N/A		
6. Proper eating, tasting, drinking, or tobacco use		<input type="checkbox"/>		<input type="checkbox"/>
IN	OUT	N/A		
7. No discharge from eyes, nose, and mouth		<input type="checkbox"/>		<input type="checkbox"/>
Control of Hands as a Vehicle of Contamination				
IN	OUT	N/A		
8. Hands clean and properly washed		<input type="checkbox"/>		<input type="checkbox"/>
IN	OUT	N/A	N/A	
9. No bare hand contact with RTE foods or a pre-approved alternate procedure properly allowed		<input type="checkbox"/>		<input type="checkbox"/>
IN	OUT			
10. Adequate handwashing sinks properly supplied and accessible		<input type="checkbox"/>		<input type="checkbox"/>
Approved Source				
IN	OUT			
11. Food obtained from approved source		<input type="checkbox"/>		<input type="checkbox"/>
IN	OUT	N/A	N/A	
12. Food received at proper temperature		<input type="checkbox"/>		<input type="checkbox"/>
IN	OUT			
13. Food in good condition, safe, and unadulterated		<input type="checkbox"/>		<input type="checkbox"/>
IN	OUT	N/A	N/A	
14. Required records available: shellstock tags, parasite destruction		<input type="checkbox"/>		<input type="checkbox"/>
Protection from Contamination				
IN	OUT	N/A		
15. Food separated and protected		<input type="checkbox"/>		<input type="checkbox"/>
IN	OUT	N/A		
16. Food-contact surfaces: cleaned and sanitized		<input type="checkbox"/>		<input type="checkbox"/>
IN	OUT			
17. Proper disposition of returned, previously served, reconditioned, and unsafe food		<input type="checkbox"/>		<input type="checkbox"/>
Potentially Hazardous Food (Time/Temperature Control for Safety Food)				
IN	OUT	N/A	N/A	
18. Proper cooking time and temperatures		<input type="checkbox"/>		<input type="checkbox"/>
IN	OUT	N/A	N/A	
19. Proper reheating procedures for hot holding		<input type="checkbox"/>		<input type="checkbox"/>
IN	OUT	N/A	N/A	
20. Proper cooling time and temperature		<input type="checkbox"/>		<input type="checkbox"/>
IN	OUT	N/A	N/A	
21. Proper hot holding temperatures		<input type="checkbox"/>		<input type="checkbox"/>
IN	OUT	N/A		
22. Proper cold holding temperatures		<input type="checkbox"/>		<input type="checkbox"/>
IN	OUT	N/A	N/A	
23. Proper date marking and disposition		<input type="checkbox"/>		<input type="checkbox"/>
IN	OUT	N/A	N/A	
24. Time as a public health control: procedures and records		<input type="checkbox"/>		<input type="checkbox"/>
Consumer Advisory				
IN	OUT	N/A		
25. Consumer advisory provided for raw or undercooked foods		<input type="checkbox"/>		<input type="checkbox"/>
Highly Susceptible Populations				
IN	OUT	N/A		
26. Pasteurized foods used; prohibited foods not offered		<input type="checkbox"/>		<input type="checkbox"/>
Chemical				
IN	OUT	N/A		
27. Food additives: approved and properly used		<input type="checkbox"/>		<input type="checkbox"/>
IN	OUT	N/A		
28. Toxic substances properly identified, stored, and used		<input type="checkbox"/>		<input type="checkbox"/>
Conformance with Approved Procedures				
IN	OUT	N/A		
29. Compliance with variance, specialized process, and HACCP plan		<input type="checkbox"/>		<input type="checkbox"/>

GOOD RETAIL PRACTICES				
Compliance Status		COS	R	
Safe Food and Water				
IN	OUT	N/A		
30. Pasteurized eggs used where required		<input type="checkbox"/>		<input type="checkbox"/>
IN	OUT			
31. Water and ice from approved source		<input type="checkbox"/>		<input type="checkbox"/>
IN	OUT	N/A		
32. Variance obtained for specialized processing methods		<input type="checkbox"/>		<input type="checkbox"/>
Food Temperature Control				
IN	OUT			
33. Proper cooling methods used; adequate equipment for temperature control		<input type="checkbox"/>		<input type="checkbox"/>
IN	OUT	N/A	N/A	
34. Plant food properly cooked for hot holding		<input type="checkbox"/>		<input type="checkbox"/>
IN	OUT	N/A	N/A	
35. Approved thawing methods used		<input type="checkbox"/>		<input type="checkbox"/>
IN	OUT			
36. Thermometers provided and accurate		<input type="checkbox"/>		<input type="checkbox"/>
Food Identification				
IN	OUT			
37. Food properly labeled; original container		<input type="checkbox"/>		<input type="checkbox"/>
Prevention of Food Contamination				
IN	OUT			
38. Insects, rodents, and animals not present		<input type="checkbox"/>		<input type="checkbox"/>
IN	OUT			
39. Contamination prevented during food preparation, storage, and display		<input type="checkbox"/>		<input type="checkbox"/>
IN	OUT	N/A		
40. Personal cleanliness		<input type="checkbox"/>		<input type="checkbox"/>
IN	OUT			
41. Wiping cloths: properly used and stored		<input type="checkbox"/>		<input type="checkbox"/>
IN	OUT	N/A	N/A	
42. Washing fruits and vegetables		<input type="checkbox"/>		<input type="checkbox"/>
Proper Use of Utensils				
IN	OUT			
43. In-use utensils: properly stored		<input type="checkbox"/>		<input type="checkbox"/>
IN	OUT			
44. Utensils, equipment and linens: properly stored, dried, and handled		<input type="checkbox"/>		<input type="checkbox"/>
IN	OUT			
45. Single-use/single-service articles: properly stored and used		<input type="checkbox"/>		<input type="checkbox"/>
IN	OUT	N/A		
46. Gloves used properly		<input type="checkbox"/>		<input type="checkbox"/>
Utensils, Equipment, and Vending				
IN	OUT			
47. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		<input type="checkbox"/>		<input type="checkbox"/>
IN	OUT			
48. Warewashing facilities: installed, maintained, and used; test strips		<input type="checkbox"/>		<input type="checkbox"/>
IN	OUT			
49. Nonfood-contact surfaces clean		<input type="checkbox"/>		<input type="checkbox"/>
Physical Facilities				
IN	OUT			
50. Hot and cold water available; adequate pressure		<input type="checkbox"/>		<input type="checkbox"/>
IN	OUT			
51. Plumbing installed; proper backflow devices		<input type="checkbox"/>		<input type="checkbox"/>
IN	OUT			
52. Sewage and waste water properly disposed		<input type="checkbox"/>		<input type="checkbox"/>
IN	OUT			
53. Toilet facilities: properly constructed, supplied, and cleaned		<input type="checkbox"/>		<input type="checkbox"/>
IN	OUT			
54. Garbage and refuse properly disposed; facilities maintained		<input type="checkbox"/>		<input type="checkbox"/>
IN	OUT			
55. Physical facilities installed, maintained, and clean		<input type="checkbox"/>		<input type="checkbox"/>
IN	OUT			
56. Adequate ventilation and lighting; designated areas used		<input type="checkbox"/>		<input type="checkbox"/>

IN = in compliance OUT = not in compliance N/A = not applicable
 N/A = not applicable COS = corrected on-site R = repeat violation

Establishment Name CHIPOTLE MEXICAN GRILL

Establishment Address 413 8TH ST SE

OBSERVATIONS	25 DCMR	CORRECTIVE ACTIONS
38. - Observed old mice(2) droppings in rear outdoor premise immediately to the left of exit door.(CORRECT VIOLATION WITHIN 5-CALENDAR DAYS)	3210.1	The premises shall be maintained free of insects, rodents, and other pests. The presence of insects, rodents, and other pests shall be controlled to minimize their presence on the premises by: Pf (a) Routinely inspecting incoming shipments of food and supplies; Pf (b) Routinely inspecting the premises for evidence of pests; Pf (c) Using methods, if pests are found, such as trapping devices or other means of pest control as specified in Sections 3402, 3410 and 3411; Pf and (d) Eliminating harborage conditions. Pf
55. - Observed mops not placed in a position that will allow proper air dry. (CORRECT VIOLATION WITHIN 14 CALENDAR DAYS)	3205.1	After use, mops shall be placed in a position that allows them to air-dry without soiling walls, equipment, or supplies.

TEMPERATURES							
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Pork (Hot Holding)	182.0F	Tofu	151.0F	Tofu	165.0F	(Refrigerator - walk-in) (Cold Holding)	44.0F
salsa (Cold Holding)	39.4F	(Hot Holding)	273.0F	Queso Blanco (Hot Holding)	176.0F	Cheese (Cold Holding)	41.9F
Corn (Cold Holding)	40.0F	(Handwashing Sink)	113.0F	Steak cooked (Hot Holding)	154.0F	(Hot Holding)	231.0F
(Handwashing Sink)	107.0F	Wheat/Oat/Grain/Rice (Hot Holding)	155.0F				

Inspector Comments:
 Correct the cited violations within 14-calendar days.
 If you have any questions, please email the area supervisor at food.safety@dc.gov.

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IVAN A MUNGUIA
(Print) 04/30/2018
Date

Person-in-Charge (Signature) 04/30/2018
Date

Sharon Cave SHARON CAVE
(Print) 124
Badge # 04/30/2018
Date

Pursuant to Title 25-A of the District of Columbia Municipal Regulations

Health Regulation and Licensing Administration • Food Safety & Hygiene Inspection Services Division • 899 North Capitol Street, NE • Washington, DC 20002

http://doh.dc.gov/service/food-safety email: food.safety@dc.gov

Establishment Name CHIPOTLE MEXICAN GRILL
 Address 413 8TH ST SE
 City/State/Zip Code WASHINGTON, DC 20003
 Telephone (202) 464-3390 E-mail address dc.1691.barracksrow@chipotle.com
 Date of Inspection 05 / 16 / 2018 Time In 03 : 05 PM Time Out 03 : 55 PM
 License Holder Chipotle Mexican Grill of Colorado LLC
 License/Customer No. 09313xxxx-12000329
 License Period 08 / 01 / 2016 - 07 / 31 / 2018 Type of Inspection Follow-up
 Establishment Type: Restaurant Total Risk Category 1 2 3 4 5

Priority Violations	0	COS	0	R	0
Priority Foundation Violations	0	COS	0	R	0
Core Violations	2	COS	0	R	0
Certified Food Protection Manager (CFPM) SCACHICA GUERRO					
CFPM #: FS-67436					
CFPM Expiration Date: 07/28/2018					
D.C. licensed trash or solid waste contractor: KMG					
D.C. licensed sewage & liquid waste transport contractor: Nelbud					
D.C. licensed pesticide operator/contractor: Ecolab (most recent pest extermination service rendered on 5/8/2018)					
D.C. licensed ventilation hood system cleaning contractor: Nelbud					

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS				
Compliance Status		COS	R	
Supervision				
<u>IN</u>	OUT		<input type="checkbox"/>	<input type="checkbox"/>
1. Person in charge present, demonstrates knowledge, and performs duties				
<u>IN</u>	OUT		<input type="checkbox"/>	<input type="checkbox"/>
2. Certified Food Protection Manager				
Employee Health				
<u>IN</u>	OUT		<input type="checkbox"/>	<input type="checkbox"/>
3. Management, food employee, and conditional employee; knowledge, responsibilities, and reporting				
<u>IN</u>	OUT		<input type="checkbox"/>	<input type="checkbox"/>
4. Proper use of restriction and exclusion				
<u>IN</u>	OUT		<input type="checkbox"/>	<input type="checkbox"/>
5. Procedures for responding to vomiting and diarrheal events				
Good Hygienic Practices				
<u>IN</u>	OUT	N/O	<input type="checkbox"/>	<input type="checkbox"/>
6. Proper eating, tasting, drinking, or tobacco use				
<u>IN</u>	OUT	N/O	<input type="checkbox"/>	<input type="checkbox"/>
7. No discharge from eyes, nose, and mouth				
Control of Hands as a Vehicle of Contamination				
<u>IN</u>	OUT	N/O	<input type="checkbox"/>	<input type="checkbox"/>
8. Hands clean and properly washed				
<u>IN</u>	OUT	N/A N/O	<input type="checkbox"/>	<input type="checkbox"/>
9. No bare hand contact with RTE foods or a pre-approved alternate procedure properly allowed				
<u>IN</u>	OUT		<input type="checkbox"/>	<input type="checkbox"/>
10. Adequate handwashing sinks properly supplied and accessible				
Approved Source				
<u>IN</u>	OUT		<input type="checkbox"/>	<input type="checkbox"/>
11. Food obtained from approved source				
<u>IN</u>	OUT	N/A N/O	<input type="checkbox"/>	<input type="checkbox"/>
12. Food received at proper temperature				
<u>IN</u>	OUT		<input type="checkbox"/>	<input type="checkbox"/>
13. Food in good condition, safe, and unadulterated				
<u>IN</u>	OUT	N/A N/O	<input type="checkbox"/>	<input type="checkbox"/>
14. Required records available: shellstock tags, parasite destruction				
Protection from Contamination				
<u>IN</u>	OUT	N/A	<input type="checkbox"/>	<input type="checkbox"/>
15. Food separated and protected				
<u>IN</u>	OUT	N/A	<input type="checkbox"/>	<input type="checkbox"/>
16. Food-contact surfaces: cleaned and sanitized				
<u>IN</u>	OUT		<input type="checkbox"/>	<input type="checkbox"/>
17. Proper disposition of returned, previously served, reconditioned, and unsafe food				
Potentially Hazardous Food (Time/Temperature Control for Safety Food)				
<u>IN</u>	OUT	N/A N/O	<input type="checkbox"/>	<input type="checkbox"/>
18. Proper cooking time and temperatures				
<u>IN</u>	OUT	N/A N/O	<input type="checkbox"/>	<input type="checkbox"/>
19. Proper reheating procedures for hot holding				
<u>IN</u>	OUT	N/A N/O	<input type="checkbox"/>	<input type="checkbox"/>
20. Proper cooling time and temperature				
<u>IN</u>	OUT	N/A N/O	<input type="checkbox"/>	<input type="checkbox"/>
21. Proper hot holding temperatures				
<u>IN</u>	OUT	N/A	<input type="checkbox"/>	<input type="checkbox"/>
22. Proper cold holding temperatures				
<u>IN</u>	OUT	N/A N/O	<input type="checkbox"/>	<input type="checkbox"/>
23. Proper date marking and disposition				
<u>IN</u>	OUT	N/A N/O	<input type="checkbox"/>	<input type="checkbox"/>
24. Time as a public health control: procedures and records				
Consumer Advisory				
<u>IN</u>	OUT	N/A	<input type="checkbox"/>	<input type="checkbox"/>
25. Consumer advisory provided for raw or undercooked foods				
Highly Susceptible Populations				
<u>IN</u>	OUT	N/A	<input type="checkbox"/>	<input type="checkbox"/>
26. Pasteurized foods used; prohibited foods not offered				
Chemical				
<u>IN</u>	OUT	N/A	<input type="checkbox"/>	<input type="checkbox"/>
27. Food additives: approved and properly used				
<u>IN</u>	OUT	N/A	<input type="checkbox"/>	<input type="checkbox"/>
28. Toxic substances properly identified, stored, and used				
Conformance with Approved Procedures				
<u>IN</u>	OUT	N/A	<input type="checkbox"/>	<input type="checkbox"/>
29. Compliance with variance, specialized process, and HACCP plan				

GOOD RETAIL PRACTICES				
Compliance Status		COS	R	
Safe Food and Water				
<u>IN</u>	OUT	N/A	<input type="checkbox"/>	<input type="checkbox"/>
30. Pasteurized eggs used where required				
<u>IN</u>	OUT		<input type="checkbox"/>	<input type="checkbox"/>
31. Water and ice from approved source				
<u>IN</u>	OUT	N/A	<input type="checkbox"/>	<input type="checkbox"/>
32. Variance obtained for specialized processing methods				
Food Temperature Control				
<u>IN</u>	OUT		<input type="checkbox"/>	<input type="checkbox"/>
33. Proper cooling methods used; adequate equipment for temperature control				
<u>IN</u>	OUT	N/A N/O	<input type="checkbox"/>	<input type="checkbox"/>
34. Plant food properly cooked for hot holding				
<u>IN</u>	OUT	N/A N/O	<input type="checkbox"/>	<input type="checkbox"/>
35. Approved thawing methods used				
<u>IN</u>	OUT		<input type="checkbox"/>	<input type="checkbox"/>
36. Thermometers provided and accurate				
Food Identification				
<u>IN</u>	OUT		<input type="checkbox"/>	<input type="checkbox"/>
37. Food properly labeled; original container				
Prevention of Food Contamination				
<u>IN</u>	OUT		<input type="checkbox"/>	<input type="checkbox"/>
38. Insects, rodents, and animals not present				
<u>IN</u>	OUT		<input type="checkbox"/>	<input type="checkbox"/>
39. Contamination prevented during food preparation, storage, and display				
<u>IN</u>	OUT	N/A	<input type="checkbox"/>	<input type="checkbox"/>
40. Personal cleanliness				
<u>IN</u>	OUT		<input type="checkbox"/>	<input type="checkbox"/>
41. Wiping cloths: properly used and stored				
<u>IN</u>	OUT	N/A N/O	<input type="checkbox"/>	<input type="checkbox"/>
42. Washing fruits and vegetables				
Proper Use of Utensils				
<u>IN</u>	OUT		<input type="checkbox"/>	<input type="checkbox"/>
43. In-use utensils: properly stored				
<u>IN</u>	OUT		<input type="checkbox"/>	<input type="checkbox"/>
44. Utensils, equipment and linens: properly stored, dried, and handled				
<u>IN</u>	OUT		<input type="checkbox"/>	<input type="checkbox"/>
45. Single-use/single-service articles: properly stored and used				
<u>IN</u>	OUT	N/A	<input type="checkbox"/>	<input type="checkbox"/>
46. Gloves used properly				
Utensils, Equipment, and Vending				
<u>IN</u>	OUT		<input type="checkbox"/>	<input type="checkbox"/>
47. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used				
<u>IN</u>	OUT		<input type="checkbox"/>	<input type="checkbox"/>
48. Warewashing facilities: installed, maintained, and used; test strips				
<u>IN</u>	OUT		<input type="checkbox"/>	<input type="checkbox"/>
49. Nonfood-contact surfaces clean				
Physical Facilities				
<u>IN</u>	OUT		<input type="checkbox"/>	<input type="checkbox"/>
50. Hot and cold water available; adequate pressure				
<u>IN</u>	OUT		<input type="checkbox"/>	<input type="checkbox"/>
51. Plumbing installed; proper backflow devices				
<u>IN</u>	OUT		<input type="checkbox"/>	<input type="checkbox"/>
52. Sewage and waste water properly disposed				
<u>IN</u>	OUT		<input type="checkbox"/>	<input type="checkbox"/>
53. Toilet facilities: properly constructed, supplied, and cleaned				
<u>IN</u>	OUT		<input type="checkbox"/>	<input type="checkbox"/>
54. Garbage and refuse properly disposed; facilities maintained				
<u>IN</u>	OUT		<input type="checkbox"/>	<input type="checkbox"/>
55. Physical facilities installed, maintained, and clean				
<u>IN</u>	OUT		<input type="checkbox"/>	<input type="checkbox"/>
56. Adequate ventilation and lighting; designated areas used				

IN = in compliance OUT = not in compliance N/O = not observed
 N/A = not applicable COS = corrected on-site R = repeat violation

Establishment Name CHIPOTLE MEXICAN GRILL

Establishment Address 413 8TH ST SE

OBSERVATIONS	25 DCMR	CORRECTIVE ACTIONS
44. - Observed cleaned wet metal pans and bowls stacked one on top of the other while they were wet on the racks located at the 3-compartment ware sink area (Wet-nesting). (CORRECT VIOLATION WITHIN 14 CALENDAR DAYS)	2203.2	Clean equipment and utensils shall be stored as specified in Section 2203.1 and shall be stored: (a) In a self-draining position that allows air drying; and (b) Covered or inverted. Clean equipment and utensils shall be stored as specified in Section 2203.1 and shall be stored: (a) In a self-draining position that allows air drying; and (b) Covered or inverted.
55. - Door handle missing at the trash room located at the back of establishment. (CORRECT VIOLATION WITHIN 14 CALENDAR DAYS)	3200.1	The physical facilities shall be maintained in good repair.

TEMPERATURES							
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Wheat/Oat/Grain/Rice (Hot Holding Unit) (Hot Holding)	157.0F	Wheat/Oat/Grain/Rice (Hot Holding Unit) (Cold Holding)	146.0F	Hot Water (Handwashing Sink - Service Line)	122.0F	Hot Water (3-compartment sink)	123.0F
Wheat/Oat/Grain/Rice (Hot Holding Unit) (Hot Holding)	156.0F	Beans (Hot Holding Unit) (Hot Holding)	148.0F	Wheat/Oat/Grain/Rice (Hot Holding Unit) (Hot Holding)	146.0F	Chicken (Hot Holding Unit) (Hot Holding)	145.0F
Chicken (Griddle) (Cooking)	189.0F	Chicken (Griddle) (Cooking)	199.0F	Chicken (Griddle) (Cooking)	208.0F	Corn (Refrigerator - reach-in) (Cold Holding)	39.0F

Inspector Comments:
 The licensee has complied with the 5 calendar-day and 14 calendar-day notices which was issued during the prior inspection on 4/30/2018.
 Correct cited violations within 5 and 14 calendar days.
 If you have question, please contact the area supervisor Mrs. Jacqueline Coleman at food.safety@dc.gov
 DC Health does not assign a grade, percentage, or rating for establishment inspection reports. We perform a pass-fail inspection. The amount of Priority, Priority Foundation, and Core violations are tallied at the top of each inspection report. DC Health also performs follow up inspections to ensure the violations which were cited on the initial report have been corrected. To view an establishment's inspection report, follow this link: <https://dc.healthinspections.us>.

Person-in-Charge (Signature)  Kazi Shehab-Ahmed (Print) 05/16/2018 Date

Inspector (Signature)  Jemal Yasin (Print) 026 Badge # 05/16/2018 Date

Establishment Name CHIPOTLE MEXICAN GRILL
 Address 413 8TH ST SE
 City/State/Zip Code WASHINGTON, DC 20003
 Telephone (202) 464-3390 E-mail address dc.1691.barracksrow@chipotle.com
 Date of Inspection 06 / 18 / 2018 Time In 03 : 00 PM Time Out 04 : 00 PM
 License Holder Chipotle Mexican Grill of Colorado LLC
 License/Customer No. 09313xxxx-12000329
 License Period 08 / 01 / 2016 - 07 / 31 / 2018 Type of Inspection Complaint
 Establishment Type: Restaurant Total Risk Category 1 2 3 4 5

Priority Violations	1	COS	1	R	0
Priority Foundation Violations	0	COS	0	R	0
Core Violations	1	COS	1	R	0
Certified Food Protection Manager (CFPM) RHONDA JONES					
CFPM #: FS-81351					
CFPM Expiration Date: 12/29/2020					
D.C. licensed trash or solid waste contractor: KMG					
D.C. licensed sewage & liquid waste transport contractor: Nelbud					
D.C. licensed pesticide operator/contractor: Ecolab					
D.C. licensed ventilation hood system cleaning contractor: Nelbud					

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS				
Compliance Status		COS	R	
Supervision				
IN	OUT		<input type="checkbox"/>	<input type="checkbox"/>
1. Person in charge present, demonstrates knowledge, and performs duties				
IN	OUT		<input type="checkbox"/>	<input type="checkbox"/>
2. Certified Food Protection Manager				
Employee Health				
IN	OUT		<input type="checkbox"/>	<input type="checkbox"/>
3. Management, food employee, and conditional employee; knowledge, responsibilities, and reporting				
IN	OUT		<input type="checkbox"/>	<input type="checkbox"/>
4. Proper use of restriction and exclusion				
IN	OUT		<input type="checkbox"/>	<input type="checkbox"/>
5. Procedures for responding to vomiting and diarrheal events				
Good Hygienic Practices				
IN	OUT	N/A	<input type="checkbox"/>	<input type="checkbox"/>
6. Proper eating, tasting, drinking, or tobacco use				
IN	OUT	N/A	<input type="checkbox"/>	<input type="checkbox"/>
7. No discharge from eyes, nose, and mouth				
Control of Hands as a Vehicle of Contamination				
IN	OUT	N/A	<input type="checkbox"/>	<input type="checkbox"/>
8. Hands clean and properly washed				
IN	OUT	N/A	<input type="checkbox"/>	<input type="checkbox"/>
9. No bare hand contact with RTE foods or a pre-approved alternate procedure properly allowed				
IN	OUT		<input type="checkbox"/>	<input type="checkbox"/>
10. Adequate handwashing sinks properly supplied and accessible				
Approved Source				
IN	OUT		<input type="checkbox"/>	<input type="checkbox"/>
11. Food obtained from approved source				
IN	OUT	N/A	<input type="checkbox"/>	<input type="checkbox"/>
12. Food received at proper temperature				
IN	OUT		<input type="checkbox"/>	<input type="checkbox"/>
13. Food in good condition, safe, and unadulterated				
IN	OUT	N/A	<input type="checkbox"/>	<input type="checkbox"/>
14. Required records available: shellstock tags, parasite destruction				
Protection from Contamination				
IN	OUT	N/A	<input type="checkbox"/>	<input type="checkbox"/>
15. Food separated and protected				
IN	OUT	N/A	<input type="checkbox"/>	<input type="checkbox"/>
16. Food-contact surfaces: cleaned and sanitized				
IN	OUT		<input type="checkbox"/>	<input type="checkbox"/>
17. Proper disposition of returned, previously served, reconditioned, and unsafe food				
Potentially Hazardous Food (Time/Temperature Control for Safety Food)				
IN	OUT	N/A	<input type="checkbox"/>	<input type="checkbox"/>
18. Proper cooking time and temperatures				
IN	OUT	N/A	<input type="checkbox"/>	<input type="checkbox"/>
19. Proper reheating procedures for hot holding				
IN	OUT	N/A	<input type="checkbox"/>	<input type="checkbox"/>
20. Proper cooling time and temperature				
IN	OUT	N/A	<input type="checkbox"/>	<input type="checkbox"/>
21. Proper hot holding temperatures				
IN	OUT	N/A	<input type="checkbox"/>	<input type="checkbox"/>
22. Proper cold holding temperatures				
IN	OUT	N/A	<input type="checkbox"/>	<input type="checkbox"/>
23. Proper date marking and disposition				
IN	OUT	N/A	<input type="checkbox"/>	<input type="checkbox"/>
24. Time as a public health control: procedures and records				
Consumer Advisory				
IN	OUT	N/A	<input type="checkbox"/>	<input type="checkbox"/>
25. Consumer advisory provided for raw or undercooked foods				
Highly Susceptible Populations				
IN	OUT	N/A	<input type="checkbox"/>	<input type="checkbox"/>
26. Pasteurized foods used; prohibited foods not offered				
Chemical				
IN	OUT	N/A	<input type="checkbox"/>	<input type="checkbox"/>
27. Food additives: approved and properly used				
IN	OUT	N/A	<input type="checkbox"/>	<input type="checkbox"/>
28. Toxic substances properly identified, stored, and used				
Conformance with Approved Procedures				
IN	OUT	N/A	<input type="checkbox"/>	<input type="checkbox"/>
29. Compliance with variance, specialized process, and HACCP plan				

GOOD RETAIL PRACTICES				
Compliance Status		COS	R	
Safe Food and Water				
IN	OUT	N/A	<input type="checkbox"/>	<input type="checkbox"/>
30. Pasteurized eggs used where required				
IN	OUT		<input type="checkbox"/>	<input type="checkbox"/>
31. Water and ice from approved source				
IN	OUT	N/A	<input type="checkbox"/>	<input type="checkbox"/>
32. Variance obtained for specialized processing methods				
Food Temperature Control				
IN	OUT		<input type="checkbox"/>	<input type="checkbox"/>
33. Proper cooling methods used; adequate equipment for temperature control				
IN	OUT	N/A	<input type="checkbox"/>	<input type="checkbox"/>
34. Plant food properly cooked for hot holding				
IN	OUT	N/A	<input type="checkbox"/>	<input type="checkbox"/>
35. Approved thawing methods used				
IN	OUT		<input type="checkbox"/>	<input type="checkbox"/>
36. Thermometers provided and accurate				
Food Identification				
IN	OUT		<input type="checkbox"/>	<input type="checkbox"/>
37. Food properly labeled; original container				
Prevention of Food Contamination				
IN	OUT		<input type="checkbox"/>	<input type="checkbox"/>
38. Insects, rodents, and animals not present				
IN	OUT		<input type="checkbox"/>	<input type="checkbox"/>
39. Contamination prevented during food preparation, storage, and display				
IN	OUT	N/A	<input type="checkbox"/>	<input type="checkbox"/>
40. Personal cleanliness				
IN	OUT		<input type="checkbox"/>	<input type="checkbox"/>
41. Wiping cloths: properly used and stored				
IN	OUT	N/A	<input type="checkbox"/>	<input type="checkbox"/>
42. Washing fruits and vegetables				
Proper Use of Utensils				
IN	OUT		<input type="checkbox"/>	<input type="checkbox"/>
43. In-use utensils: properly stored				
IN	OUT		<input type="checkbox"/>	<input type="checkbox"/>
44. Utensils, equipment and linens: properly stored, dried, and handled				
IN	OUT		<input type="checkbox"/>	<input type="checkbox"/>
45. Single-use/single-service articles: properly stored and used				
IN	OUT	N/A	<input type="checkbox"/>	<input type="checkbox"/>
46. Gloves used properly				
Utensils, Equipment, and Vending				
IN	OUT		<input type="checkbox"/>	<input type="checkbox"/>
47. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used				
IN	OUT		<input type="checkbox"/>	<input type="checkbox"/>
48. Warewashing facilities: installed, maintained, and used; test strips				
IN	OUT		<input type="checkbox"/>	<input type="checkbox"/>
49. Nonfood-contact surfaces clean				
Physical Facilities				
IN	OUT		<input type="checkbox"/>	<input type="checkbox"/>
50. Hot and cold water available; adequate pressure				
IN	OUT		<input type="checkbox"/>	<input type="checkbox"/>
51. Plumbing installed; proper backflow devices				
IN	OUT		<input type="checkbox"/>	<input type="checkbox"/>
52. Sewage and waste water properly disposed				
IN	OUT		<input type="checkbox"/>	<input type="checkbox"/>
53. Toilet facilities: properly constructed, supplied, and cleaned				
IN	OUT		<input type="checkbox"/>	<input type="checkbox"/>
54. Garbage and refuse properly disposed; facilities maintained				
IN	OUT		<input type="checkbox"/>	<input type="checkbox"/>
55. Physical facilities installed, maintained, and clean				
IN	OUT		<input type="checkbox"/>	<input type="checkbox"/>
56. Adequate ventilation and lighting; designated areas used				

IN = in compliance OUT = not in compliance N/A = not applicable
 COS = corrected on-site R = repeat violation

Establishment Name CHIPOTLE MEXICAN GRILL

Establishment Address 413 8TH ST SE

OBSERVATIONS	25 DCMR	CORRECTIVE ACTIONS
8. - Cashier observed bagging chips and handling money without washing her hands in-between tasks. Manager informed cashier and she washed her hands before handling food again. (Corrected On Site)	402.1	Food employees shall clean their hands and exposed portions of their arms as specified in Section 401 immediately before working in direct contact with food, clean equipment and utensils, and unwrapped single-service and single-use articles, P and: (a) After touching bare human body parts other than clean hands and clean, exposed portions of arms; P (b) After using the toilet room; P (c) After caring for or handling aquatic animals as specified in Section 503.2; P (d) After coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking; P (e) After handling soiled surfaces, equipment, or utensils; P (f) During food preparation, as often as necessary to remove soil and contamination and to prevent cross-contamination when changing tasks; P (g) After each absence from the work station; P (h) Immediately before touching ready-to-eat food or food-contact surfaces; P (i) When switching between working with raw food and working with ready-to-eat food; P (j) Before donning gloves for working with food; P and (k) After engaging in other activities that contaminate the hands. P
40. - Observed employee wearing gold chain while working with open food. (CORRECT VIOLATION WITHIN 14 CALENDAR DAYS) (Corrected On Site)	406.1	Persons working in direct contact with food, clean equipment and utensils, or unwrapped single-service and single-use articles shall not wear jewelry, including medical information jewelry on their arms or hands, except for a plain ring such as a wedding band.

Sanitizer: Quaternary Ammonium, 400 ppm, 0.0 pH, 75.0°F

TEMPERATURES

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Guacamole (Service Line) (Cold Holding)	38.0F	Green Salsa (Service Line) (Cold Holding)	40.0F	Sour Cream (Service Line) (Cold Holding)	41.0F	Corn Salsa (Service Line) (Cold Holding)	39.0F
Tomato Salsa (Service Line) (Cold Holding)	40.0F	Brown Rice (Service Line) (Hot Holding)	159.0F	Pinto Beans (Service Line) (Hot Holding)	160.0F	Wheat/Oat/Grain/Rice (Service Line) (Hot Holding)	158.0F
Carnitas (Service Line) (Hot Holding)	152.0F	Chicken (Service Line) (Hot Holding)	150.0F	Hot Water (3-compartment sink)	126.0F	Hot Water (Handwashing Sink)	118.0F
Fajita (Hot Holding Unit) (Hot Holding)	145.0F	Carnitas (Walk-in Refrigerator) (Cold Holding)	35.0F	Sour Cream (Walk-in Refrigerator) (Cold Holding)	41.0F	Corn Salsa (Walk-in Refrigerator) (Cold Holding)	30.0F
Raw Chicken (Walk-in Refrigerator) (Cold Holding)	38.0F	Tomato Salsa (Walk-in Refrigerator) (Cold Holding)	38.0F	Guacamole (Walk-in Refrigerator) (Cold Holding)	39.0F		

Inspector Comments:
 Correct stated item within 14 days.
 DC Health does not assign a grade, percentage, or rating for establishment inspection reports. We perform a pass-fail inspection. The amount of Priority, Priority Foundation, and Core violations are tallied at the top of each inspection report. DC Health also performs follow up inspections to ensure the violations which were cited on the initial report have been corrected. To view an establishment's inspection report, follow this link: <https://dc.healthinspections.us>.

Person-in-Charge (Signature)	Rhonda Jones (Print)	06/18/2018 Date
Inspector (Signature)	Megan Johnson (Print)	121 Badge #
		06/18/2018 Date

Establishment Name CHIPOTLE MEXICAN GRILL
 Address 413 8TH ST SE
 City/State/Zip Code WASHINGTON, DC 20003
 Telephone (202) 464-3390 E-mail address dc.1691.barracksrow@chipotle.com
 Date of Inspection 08 / 14 / 2018 Time In 01 : 00 PM Time Out 02 : 15 PM
 License Holder Chipotle Mexican Grill of Colorado LLC
 License/Customer No. 09313xxxx-12000329
 License Period 08 / 01 / 2018 - 07 / 31 / 2020 Type of Inspection Complaint
 Establishment Type: Restaurant Total Risk Category 1 2 3 4 5

Priority Violations	0	COS	0	R	0
Priority Foundation Violations	1	COS	1	R	0
Core Violations	3	COS	1	R	0
Certified Food Protection Manager (CFPM) KAZI SHEHAB AHMED					
CFPM #: FS-86692					
CFPM Expiration Date: 06/21/2021					
D.C. licensed trash or solid waste contractor: KmG					
D.C. licensed sewage & liquid waste transport contractor: Quick Servant					
D.C. licensed pesticide operator/contractor: Ecolab					
D.C. licensed ventilation hood system cleaning contractor: Nelbud					

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS				
Compliance Status		COS	R	
Supervision				
<u>IN</u>	OUT		<input type="checkbox"/>	<input type="checkbox"/>
1. Person in charge present, demonstrates knowledge, and performs duties				
<u>IN</u>	OUT		<input type="checkbox"/>	<input type="checkbox"/>
2. Certified Food Protection Manager				
Employee Health				
<u>IN</u>	OUT		<input type="checkbox"/>	<input type="checkbox"/>
3. Management, food employee, and conditional employee; knowledge, responsibilities, and reporting				
<u>IN</u>	OUT		<input type="checkbox"/>	<input type="checkbox"/>
4. Proper use of restriction and exclusion				
<u>IN</u>	OUT		<input type="checkbox"/>	<input type="checkbox"/>
5. Procedures for responding to vomiting and diarrheal events				
Good Hygienic Practices				
<u>IN</u>	OUT	N/A	<input type="checkbox"/>	<input type="checkbox"/>
6. Proper eating, tasting, drinking, or tobacco use				
<u>IN</u>	OUT	N/A	<input type="checkbox"/>	<input type="checkbox"/>
7. No discharge from eyes, nose, and mouth				
Control of Hands as a Vehicle of Contamination				
<u>IN</u>	OUT	N/A	<input type="checkbox"/>	<input type="checkbox"/>
8. Hands clean and properly washed				
<u>IN</u>	OUT	N/A	<input type="checkbox"/>	<input type="checkbox"/>
9. No bare hand contact with RTE foods or a pre-approved alternate procedure properly allowed				
<u>IN</u>	OUT		<input type="checkbox"/>	<input type="checkbox"/>
10. Adequate handwashing sinks properly supplied and accessible				
Approved Source				
<u>IN</u>	OUT		<input type="checkbox"/>	<input type="checkbox"/>
11. Food obtained from approved source				
<u>IN</u>	OUT	N/A	<input type="checkbox"/>	<input type="checkbox"/>
12. Food received at proper temperature				
<u>IN</u>	OUT		<input type="checkbox"/>	<input type="checkbox"/>
13. Food in good condition, safe, and unadulterated				
<u>IN</u>	OUT	N/A	<input type="checkbox"/>	<input type="checkbox"/>
14. Required records available: shellstock tags, parasite destruction				
Protection from Contamination				
<u>IN</u>	OUT	N/A	<input type="checkbox"/>	<input type="checkbox"/>
15. Food separated and protected				
<u>IN</u>	OUT	N/A	<input type="checkbox"/>	<input type="checkbox"/>
16. Food-contact surfaces: cleaned and sanitized				
<u>IN</u>	OUT		<input type="checkbox"/>	<input type="checkbox"/>
17. Proper disposition of returned, previously served, reconditioned, and unsafe food				
Potentially Hazardous Food (Time/Temperature Control for Safety Food)				
<u>IN</u>	OUT	N/A	<input type="checkbox"/>	<input type="checkbox"/>
18. Proper cooking time and temperatures				
<u>IN</u>	OUT	N/A	<input type="checkbox"/>	<input type="checkbox"/>
19. Proper reheating procedures for hot holding				
<u>IN</u>	OUT	N/A	<input type="checkbox"/>	<input type="checkbox"/>
20. Proper cooling time and temperature				
<u>IN</u>	OUT	N/A	<input type="checkbox"/>	<input type="checkbox"/>
21. Proper hot holding temperatures				
<u>IN</u>	OUT	N/A	<input type="checkbox"/>	<input type="checkbox"/>
22. Proper cold holding temperatures				
<u>IN</u>	OUT	N/A	<input type="checkbox"/>	<input type="checkbox"/>
23. Proper date marking and disposition				
<u>IN</u>	OUT	N/A	<input type="checkbox"/>	<input type="checkbox"/>
24. Time as a public health control: procedures and records				
Consumer Advisory				
<u>IN</u>	OUT	N/A	<input type="checkbox"/>	<input type="checkbox"/>
25. Consumer advisory provided for raw or undercooked foods				
Highly Susceptible Populations				
<u>IN</u>	OUT	N/A	<input type="checkbox"/>	<input type="checkbox"/>
26. Pasteurized foods used; prohibited foods not offered				
Chemical				
<u>IN</u>	OUT	N/A	<input type="checkbox"/>	<input type="checkbox"/>
27. Food additives: approved and properly used				
<u>IN</u>	OUT	N/A	<input type="checkbox"/>	<input type="checkbox"/>
28. Toxic substances properly identified, stored, and used				
Conformance with Approved Procedures				
<u>IN</u>	OUT	N/A	<input type="checkbox"/>	<input type="checkbox"/>
29. Compliance with variance, specialized process, and HACCP plan				

GOOD RETAIL PRACTICES				
Compliance Status		COS	R	
Safe Food and Water				
<u>IN</u>	OUT	N/A	<input type="checkbox"/>	<input type="checkbox"/>
30. Pasteurized eggs used where required				
<u>IN</u>	OUT		<input type="checkbox"/>	<input type="checkbox"/>
31. Water and ice from approved source				
<u>IN</u>	OUT	N/A	<input type="checkbox"/>	<input type="checkbox"/>
32. Variance obtained for specialized processing methods				
Food Temperature Control				
<u>IN</u>	OUT		<input type="checkbox"/>	<input type="checkbox"/>
33. Proper cooling methods used; adequate equipment for temperature control				
<u>IN</u>	OUT	N/A	<input type="checkbox"/>	<input type="checkbox"/>
34. Plant food properly cooked for hot holding				
<u>IN</u>	OUT	N/A	<input type="checkbox"/>	<input type="checkbox"/>
35. Approved thawing methods used				
<u>IN</u>	OUT		<input type="checkbox"/>	<input type="checkbox"/>
36. Thermometers provided and accurate				
Food Identification				
<u>IN</u>	OUT		<input type="checkbox"/>	<input type="checkbox"/>
37. Food properly labeled; original container				
Prevention of Food Contamination				
<u>IN</u>	OUT		<input type="checkbox"/>	<input type="checkbox"/>
38. Insects, rodents, and animals not present				
<u>IN</u>	OUT		<input type="checkbox"/>	<input type="checkbox"/>
39. Contamination prevented during food preparation, storage, and display				
<u>IN</u>	OUT	N/A	<input type="checkbox"/>	<input type="checkbox"/>
40. Personal cleanliness				
<u>IN</u>	OUT		<input type="checkbox"/>	<input type="checkbox"/>
41. Wiping cloths: properly used and stored				
<u>IN</u>	OUT	N/A	<input type="checkbox"/>	<input type="checkbox"/>
42. Washing fruits and vegetables				
Proper Use of Utensils				
<u>IN</u>	OUT		<input type="checkbox"/>	<input type="checkbox"/>
43. In-use utensils: properly stored				
<u>IN</u>	OUT		<input type="checkbox"/>	<input type="checkbox"/>
44. Utensils, equipment and linens: properly stored, dried, and handled				
<u>IN</u>	OUT		<input type="checkbox"/>	<input type="checkbox"/>
45. Single-use/single-service articles: properly stored and used				
<u>IN</u>	OUT	N/A	<input type="checkbox"/>	<input type="checkbox"/>
46. Gloves used properly				
Utensils, Equipment, and Vending				
<u>IN</u>	OUT		<input type="checkbox"/>	<input type="checkbox"/>
47. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used				
<u>IN</u>	OUT		<input type="checkbox"/>	<input type="checkbox"/>
48. Warewashing facilities: installed, maintained, and used; test strips				
<u>IN</u>	OUT		<input type="checkbox"/>	<input type="checkbox"/>
49. Nonfood-contact surfaces clean				
Physical Facilities				
<u>IN</u>	OUT		<input type="checkbox"/>	<input type="checkbox"/>
50. Hot and cold water available; adequate pressure				
<u>IN</u>	OUT		<input type="checkbox"/>	<input type="checkbox"/>
51. Plumbing installed; proper backflow devices				
<u>IN</u>	OUT		<input type="checkbox"/>	<input type="checkbox"/>
52. Sewage and waste water properly disposed				
<u>IN</u>	OUT		<input type="checkbox"/>	<input type="checkbox"/>
53. Toilet facilities: properly constructed, supplied, and cleaned				
<u>IN</u>	OUT		<input type="checkbox"/>	<input type="checkbox"/>
54. Garbage and refuse properly disposed; facilities maintained				
<u>IN</u>	OUT		<input type="checkbox"/>	<input type="checkbox"/>
55. Physical facilities installed, maintained, and clean				
<u>IN</u>	OUT		<input type="checkbox"/>	<input type="checkbox"/>
56. Adequate ventilation and lighting; designated areas used				

IN = in compliance OUT = not in compliance N/A = not applicable
 COS = corrected on-site R = repeat violation

Establishment Name CHIPOTLE MEXICAN GRILL

Establishment Address 413 8TH ST SE

OBSERVATIONS	25 DCMR	CORRECTIVE ACTIONS
10. - There is no hand washing signage at the hand washing sink located in the downstairs employee toilet room. (PIC placed a hand washing sign at the hand washing sink at the time of inspection.) (Corrected On Site)	3004.1	A sign or poster that notifies food employees to wash their hands shall be provided at all handwashing sinks used by food employees and shall be clearly visibly to food employees.
40. - Food employee observed not wearing a hair restraint while working around open foods.(CORRECT VIOLATION WITHIN 14 CALENDAR DAYS)	502.1	Food employees shall wear clean and effective hair restraints, such as hairnets or beard nets, if appropriate, and clothing that covers body hair that are designed and worn to effectively keep hair from contacting exposed food, clean equipment and utensils, linens, and unwrapped single-service and single-use articles. Hats, caps, scarves or other head covers are acceptable if the hair is contained to prevent contamination. Hair spray and tying back the hair in a ponytail are not effective hair restraints.
51. - The garbage disposal unit (food waste grinder) is out of order. (CORRECT VIOLATION WITHIN 14 CALENDAR DAYS)	2418.1	A plumbing system shall be: (a) Repaired according to the D.C. Plumbing Code (2008) incorporating the International Plumbing Code 2006, as amended by the D.C. Plumbing Code Supplement (subtitle F of 12 DCMR); and (b) Maintained in good repair.
53. - The supply of toilet tissue has run out in the main level toilet room. (PIC placed a new supply of toilet tissue at the toilet at the time of inspection.) (Corrected On Site)	3007.1	A supply of toilet tissue shall be available at each toilet. Pf

TEMPERATURES

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
(Walk-in Refrigerator)	37.0F	Hot Water (3-compartment sink)	125.0F	Pinto Beans (Hot Holding Unit) (Hot Holding)	159.0F	Chicken raw (Under-counter Refrigerator) (Cold Holding)	39.0F
(Under-counter Refrigerator)	38.0F	Sour Cream (Counter Top) (Cold Holding)	40.0F	Pico de Gallo (Counter Top) (Cold Holding)	41.0F	Corn (Counter Top) (Cold Holding)	37.0F
Chicken (Steam Table) (Hot Holding)	143.0F	Beans (Steam Table) (Hot Holding)	175.0F	Wheat/Oat/Grain/Rice (Steam Table) (Hot Holding)	139.0F	(Hot Holding Cabinet)	159.0F
Hot Water (Handwashing Sink)	125.0F	(Hot Holding Cabinet)	157.0F	Onions raw (Walk-in Refrigerator) (Cold Holding)	39.0F	Guacamole (Walk-in Refrigerator) (Cold Holding)	30.0F

Inspector Comments:

Correct cited violations within 14 calendar days.


Please submit all questions/inquiries to the Area Supervisor at food.safety@dc.gov for efficient response.

DC Health does not assign a grade, percentage, or rating for establishment inspection reports. We perform a pass-fail inspection. The amount of Priority, Priority Foundation, and Core violations are tallied at the top of each inspection report. DC Health also performs follow up inspections to ensure the violations which were cited on the initial report have been corrected. To view an establishment's inspection report, follow this link: <https://dc.healthinspections.us>.

Person-in-Charge (Signature)

Kazi Shehab Ahmed
(Print)

08/14/2018
Date



Denise T. Lucas
(Print)

603
Badge #

08/14/2018
Date

Establishment Name CHIPOTLE MEXICAN GRILL
 Address 413 8TH ST SE
 City/State/Zip Code WASHINGTON, DC 20003
 Telephone (202) 464-3390 E-mail address dc.1691.barracksrow@chipotle.com
 Date of Inspection 09 / 19 / 2017 Time In 12 : 58 PM Time Out 01 : 45 PM
 License Holder Chipotle Mexican Grill of Colorado LLC
 License/Customer No. 09313xxxx-12000329
 License Period 08 / 01 / 2016 - 07 / 31 / 2018 Type of Inspection Routine
 Establishment Type: Restaurant Total Risk Category 1 2 3 4 5

Priority Violations	0	COS	0	R	0
Priority Foundation Violations	1	COS	0	R	0
Core Violations	4	COS	0	R	0
Certified Food Protection Manager (CFPM) JUWAN BELLE					
CFPM #: FS-73587					
CFPM Expiration Date: 07/29/2018					
D.C. licensed trash or solid waste contractor: KmG					
D.C. licensed sewage & liquid waste transport contractor: Melbud360					
D.C. licensed pesticide operator/contractor: Eco-Lab					
D.C. licensed ventilation hood system cleaning contractor: Melbud360					

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS					
Compliance Status		COS	R		
Supervision					
IN	OUT			1. Person in charge present, demonstrates knowledge, and performs duties	<input type="checkbox"/>
IN	OUT			2. Certified Food Protection Manager	<input type="checkbox"/>
Employee Health					
IN	OUT			3. Management, food employee, and conditional employee; knowledge, responsibilities, and reporting	<input type="checkbox"/>
IN	OUT			4. Proper use of restriction and exclusion	<input type="checkbox"/>
IN	OUT			5. Procedures for responding to vomiting and diarrheal events	<input type="checkbox"/>
Good Hygienic Practices					
IN	OUT	N/O		6. Proper eating, tasting, drinking, or tobacco use	<input type="checkbox"/>
IN	OUT	N/O		7. No discharge from eyes, nose, and mouth	<input type="checkbox"/>
Control of Hands as a Vehicle of Contamination					
IN	OUT	N/O		8. Hands clean and properly washed	<input type="checkbox"/>
IN	OUT	N/A	N/O	9. No bare hand contact with RTE foods or a pre-approved alternate procedure properly allowed	<input type="checkbox"/>
IN	OUT			10. Adequate handwashing sinks properly supplied and accessible	<input type="checkbox"/>
Approved Source					
IN	OUT			11. Food obtained from approved source	<input type="checkbox"/>
IN	OUT	N/A	N/O	12. Food received at proper temperature	<input type="checkbox"/>
IN	OUT			13. Food in good condition, safe, and unadulterated	<input type="checkbox"/>
IN	OUT	N/A	N/O	14. Required records available: shellstock tags, parasite destruction	<input type="checkbox"/>
Protection from Contamination					
IN	OUT	N/A		15. Food separated and protected	<input type="checkbox"/>
IN	OUT	N/A		16. Food-contact surfaces: cleaned and sanitized	<input type="checkbox"/>
IN	OUT			17. Proper disposition of returned, previously served, reconditioned, and unsafe food	<input type="checkbox"/>
Potentially Hazardous Food (Time/Temperature Control for Safety Food)					
IN	OUT	N/A	N/O	18. Proper cooking time and temperatures	<input type="checkbox"/>
IN	OUT	N/A	N/O	19. Proper reheating procedures for hot holding	<input type="checkbox"/>
IN	OUT	N/A	N/O	20. Proper cooling time and temperature	<input type="checkbox"/>
IN	OUT	N/A	N/O	21. Proper hot holding temperatures	<input type="checkbox"/>
IN	OUT	N/A		22. Proper cold holding temperatures	<input type="checkbox"/>
IN	OUT	N/A	N/O	23. Proper date marking and disposition	<input type="checkbox"/>
IN	OUT	N/A	N/O	24. Time as a public health control: procedures and records	<input type="checkbox"/>
Consumer Advisory					
IN	OUT	N/A		25. Consumer advisory provided for raw or undercooked foods	<input type="checkbox"/>
Highly Susceptible Populations					
IN	OUT	N/A		26. Pasteurized foods used; prohibited foods not offered	<input type="checkbox"/>
Chemical					
IN	OUT	N/A		27. Food additives: approved and properly used	<input type="checkbox"/>
IN	OUT	N/A		28. Toxic substances properly identified, stored, and used	<input type="checkbox"/>
Conformance with Approved Procedures					
IN	OUT	N/A		29. Compliance with variance, specialized process, and HACCP plan	<input type="checkbox"/>

GOOD RETAIL PRACTICES					
Compliance Status		COS	R		
Safe Food and Water					
IN	OUT	N/A		30. Pasteurized eggs used where required	<input type="checkbox"/>
IN	OUT			31. Water and ice from approved source	<input type="checkbox"/>
IN	OUT	N/A		32. Variance obtained for specialized processing methods	<input type="checkbox"/>
Food Temperature Control					
IN	OUT			33. Proper cooling methods used; adequate equipment for temperature control	<input type="checkbox"/>
IN	OUT	N/A	N/O	34. Plant food properly cooked for hot holding	<input type="checkbox"/>
IN	OUT	N/A	N/O	35. Approved thawing methods used	<input type="checkbox"/>
IN	OUT			36. Thermometers provided and accurate	<input type="checkbox"/>
Food Identification					
IN	OUT			37. Food properly labeled; original container	<input type="checkbox"/>
Prevention of Food Contamination					
IN	OUT			38. Insects, rodents, and animals not present	<input type="checkbox"/>
IN	OUT			39. Contamination prevented during food preparation, storage, and display	<input type="checkbox"/>
IN	OUT	N/A		40. Personal cleanliness	<input type="checkbox"/>
IN	OUT			41. Wiping cloths: properly used and stored	<input type="checkbox"/>
IN	OUT	N/A	N/O	42. Washing fruits and vegetables	<input type="checkbox"/>
Proper Use of Utensils					
IN	OUT			43. In-use utensils: properly stored	<input type="checkbox"/>
IN	OUT			44. Utensils, equipment and linens: properly stored, dried, and handled	<input type="checkbox"/>
IN	OUT			45. Single-use/single-service articles: properly stored and used	<input type="checkbox"/>
IN	OUT	N/A		46. Gloves used properly	<input type="checkbox"/>
Utensils, Equipment, and Vending					
IN	OUT			47. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	<input type="checkbox"/>
IN	OUT			48. Warewashing facilities: installed, maintained, and used; test strips	<input type="checkbox"/>
IN	OUT			49. Nonfood-contact surfaces clean	<input type="checkbox"/>
Physical Facilities					
IN	OUT			50. Hot and cold water available; adequate pressure	<input type="checkbox"/>
IN	OUT			51. Plumbing installed; proper backflow devices	<input type="checkbox"/>
IN	OUT			52. Sewage and waste water properly disposed	<input type="checkbox"/>
IN	OUT			53. Toilet facilities: properly constructed, supplied, and cleaned	<input type="checkbox"/>
IN	OUT			54. Garbage and refuse properly disposed; facilities maintained	<input type="checkbox"/>
IN	OUT			55. Physical facilities installed, maintained, and clean	<input type="checkbox"/>
IN	OUT			56. Adequate ventilation and lighting; designated areas used	<input type="checkbox"/>

IN = in compliance OUT = not in compliance N/O = not observed
 N/A = not applicable COS = corrected on-site R = repeat violation

Establishment Name CHIPOTLE MEXICAN GRILLEstablishment Address 413 8TH ST SE

OBSERVATIONS	25 DCMR	CORRECTIVE ACTIONS
10. - There are no paper towels at the handwashing sink.(CORRECT VIOLATION WITHIN 3 CALENDAR DAYS)	3002.1	Each handwashing sink or group of adjacent sinks shall be provided with: (a) Individual, disposable towels; Pf (b) A continuous towel system that supplies the user with a clean towel; Pf (c) A heated-air hand drying device that is provided in addition to other hand-drying devices at sinks used for food preparation or warewashing areas; Pf or (d) A hand drying device that employs an air-knife system that delivers high velocity, pressurized air at ambient temperatures. Pf
37. - Working containers of foods that are not easily recognizable are not name labeled.(CORRECT VIOLATION WITHIN 14 CALENDAR DAYS)	803.1	Working containers holding food or food ingredients that are removed from their original packages for use in the food establishment, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the food, except that containers holding food that can be readily and unmistakably recognized, such as dry pasta, need not be identified.
41. - Wet wiping cloths are not stored in sanitizer buckets when not in use.(CORRECT VIOLATION WITHIN 14 CALENDAR DAYS)	812.2	Cloths that are in-use for wiping counters and other equipment surfaces shall be: (a) Held between uses in a chemical sanitizer solution at a concentration specified in Section 1813; and (b) Laundered daily as specified in Section 2101.4.
47. - Cutting boards need to be replaced or resurfaced.(CORRECT VIOLATION WITHIN 14 CALENDAR DAYS)	1801.1	Surfaces such as cutting blocks and boards that are subject to scratching and scoring shall be resurfaced if they can no longer be effectively cleaned and sanitized, or discarded if they are not capable of being resurfaced.
51. - The garbage disposal unit (food waste grinder) is out of order.(CORRECT VIOLATION WITHIN 14 CALENDAR DAYS)	2418.1	A plumbing system shall be: (a) Repaired according to the D.C. Plumbing Code (2008) incorporating the International Plumbing Code 2006, as amended by the D.C. Plumbing Code Supplement (subtitle F of 12 DCMR); and (b) Maintained in good repair.

TEMPERATURES

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Avocado (Counter Top) (Cold Holding)	38.0F	Bacon (Counter Top) (Cold Holding)	37.8F	Diced Tomatoes (Counter Top) (Cold Holding)	35.8F	Chicken Chop (Counter Top) (Cold Holding)	40.1F
Lettuce (Counter Top) (Cold Holding)	37.8F	Peppers (Counter Top) (Cold Holding)	39.2F	Lettuce (Counter Top) (Cold Holding)	38.7F	Cheese shredded (Counter Top) (Cold Holding)	38.7F
Cheese (Counter Top) (Cold Holding)	41.3F	Tomatoes chopped (Counter Top) (Cold Holding)	37.5F	Sour Cream (Counter Top) (Cold Holding)	42.1F	salsa (Counter Top) (Cold Holding)	38.4F
Mushrooms (Counter Top) (Cold Holding)	40.2F	Onions raw (Counter Top) (Cold Holding)	38.1F	Corn (Counter Top) (Cold Holding)	40.2F	Wheat/Oat/Grain/Rice (Hot Holding Display Unit) (Hot Holding)	166.9F
Beans (Hot Holding Unit) (Hot Holding)	156.9F	Black Beans (Hot Holding Unit) (Hot Holding)	167.9F	Hot Water (Handwashing Sink)	125.6F	Hot Water (3-compartment sink)	118.9F
Chicken (Grill) (Cooking)	207.6F	Steak cooked (Grill) (Cooking)	223.5F				

Inspector Comments:Correct items stated with in 3 and 14 days. If you have any questions please contact food.safety@dc.gov for efficient response.

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Person-in-Charge (Signature)

JUWAN BELLE
(Print)

09/19/2017
Date

Victor Currie
Inspector (Signature)

VICTOR CURRIE
(Print)

088
Badge #

09/19/2017
Date

Establishment Name CHIPOTLE MEXICAN GRILL
 Address 413 8TH ST SE
 City/State/Zip Code WASHINGTON, DC 20003
 Telephone (202) 464-3390 E-mail address dc.1691.barracksrow@chipotle.com
 Date of Inspection 09 / 27 / 2017 Time In 11 : 00 AM Time Out 11 : 55 AM
 License Holder Chipotle Mexican Grill of Colorado LLC
 License/Customer No. 09313xxxx-12000329
 License Period 08 / 01 / 2016 - 07 / 31 / 2018 Type of Inspection Follow-up
 Establishment Type: Restaurant Total Risk Category 1 2 3 4 5

Priority Violations	0	COS	0	R	0
Priority Foundation Violations	0	COS	0	R	0
Core Violations	1	COS	1	R	0
Certified Food Protection Manager (CFPM) JUWAN BELLE					
CFPM #: FS-73587					
CFPM Expiration Date: 07/29/2018					
D.C. licensed trash or solid waste contractor: KmG					
D.C. licensed sewage & liquid waste transport contractor: MELBUD360					
D.C. licensed pesticide operator/contractor: ECOLAB					
D.C. licensed ventilation hood system cleaning contractor: MELBUD360					

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS				
Compliance Status		COS	R	
Supervision				
<u>IN</u>	OUT		<input type="checkbox"/>	<input type="checkbox"/>
1. Person in charge present, demonstrates knowledge, and performs duties				
<u>IN</u>	OUT		<input type="checkbox"/>	<input type="checkbox"/>
2. Certified Food Protection Manager				
Employee Health				
<u>IN</u>	OUT		<input type="checkbox"/>	<input type="checkbox"/>
3. Management, food employee, and conditional employee; knowledge, responsibilities, and reporting				
<u>IN</u>	OUT		<input type="checkbox"/>	<input type="checkbox"/>
4. Proper use of restriction and exclusion				
<u>IN</u>	OUT		<input type="checkbox"/>	<input type="checkbox"/>
5. Procedures for responding to vomiting and diarrheal events				
Good Hygienic Practices				
<u>IN</u>	OUT	N/O	<input type="checkbox"/>	<input type="checkbox"/>
6. Proper eating, tasting, drinking, or tobacco use				
<u>IN</u>	OUT	N/O	<input type="checkbox"/>	<input type="checkbox"/>
7. No discharge from eyes, nose, and mouth				
Control of Hands as a Vehicle of Contamination				
<u>IN</u>	OUT	N/O	<input type="checkbox"/>	<input type="checkbox"/>
8. Hands clean and properly washed				
<u>IN</u>	OUT	N/A	N/O	<input type="checkbox"/>
9. No bare hand contact with RTE foods or a pre-approved alternate procedure properly allowed				
<u>IN</u>	OUT		<input type="checkbox"/>	<input type="checkbox"/>
10. Adequate handwashing sinks properly supplied and accessible				
Approved Source				
<u>IN</u>	OUT		<input type="checkbox"/>	<input type="checkbox"/>
11. Food obtained from approved source				
<u>IN</u>	OUT	N/A	N/O	<input type="checkbox"/>
12. Food received at proper temperature				
<u>IN</u>	OUT		<input type="checkbox"/>	<input type="checkbox"/>
13. Food in good condition, safe, and unadulterated				
<u>IN</u>	OUT	N/A	N/O	<input type="checkbox"/>
14. Required records available: shellstock tags, parasite destruction				
Protection from Contamination				
<u>IN</u>	OUT	N/A	<input type="checkbox"/>	<input type="checkbox"/>
15. Food separated and protected				
<u>IN</u>	OUT	N/A	<input type="checkbox"/>	<input type="checkbox"/>
16. Food-contact surfaces: cleaned and sanitized				
<u>IN</u>	OUT		<input type="checkbox"/>	<input type="checkbox"/>
17. Proper disposition of returned, previously served, reconditioned, and unsafe food				
Potentially Hazardous Food (Time/Temperature Control for Safety Food)				
<u>IN</u>	OUT	N/A	N/O	<input type="checkbox"/>
18. Proper cooking time and temperatures				
<u>IN</u>	OUT	N/A	N/O	<input type="checkbox"/>
19. Proper reheating procedures for hot holding				
<u>IN</u>	OUT	N/A	N/O	<input type="checkbox"/>
20. Proper cooling time and temperature				
<u>IN</u>	OUT	N/A	N/O	<input type="checkbox"/>
21. Proper hot holding temperatures				
<u>IN</u>	OUT	N/A	<input type="checkbox"/>	<input type="checkbox"/>
22. Proper cold holding temperatures				
<u>IN</u>	OUT	N/A	N/O	<input type="checkbox"/>
23. Proper date marking and disposition				
<u>IN</u>	OUT	N/A	N/O	<input type="checkbox"/>
24. Time as a public health control: procedures and records				
Consumer Advisory				
<u>IN</u>	OUT	N/A	<input type="checkbox"/>	<input type="checkbox"/>
25. Consumer advisory provided for raw or undercooked foods				
Highly Susceptible Populations				
<u>IN</u>	OUT	N/A	<input type="checkbox"/>	<input type="checkbox"/>
26. Pasteurized foods used; prohibited foods not offered				
Chemical				
<u>IN</u>	OUT	N/A	<input type="checkbox"/>	<input type="checkbox"/>
27. Food additives: approved and properly used				
<u>IN</u>	OUT	N/A	<input type="checkbox"/>	<input type="checkbox"/>
28. Toxic substances properly identified, stored, and used				
Conformance with Approved Procedures				
<u>IN</u>	OUT	N/A	<input type="checkbox"/>	<input type="checkbox"/>
29. Compliance with variance, specialized process, and HACCP plan				

GOOD RETAIL PRACTICES				
Compliance Status		COS	R	
Safe Food and Water				
<u>IN</u>	OUT	N/A	<input type="checkbox"/>	<input type="checkbox"/>
30. Pasteurized eggs used where required				
<u>IN</u>	OUT		<input type="checkbox"/>	<input type="checkbox"/>
31. Water and ice from approved source				
<u>IN</u>	OUT	N/A	<input type="checkbox"/>	<input type="checkbox"/>
32. Variance obtained for specialized processing methods				
Food Temperature Control				
<u>IN</u>	OUT		<input type="checkbox"/>	<input type="checkbox"/>
33. Proper cooling methods used; adequate equipment for temperature control				
<u>IN</u>	OUT	N/A	N/O	<input type="checkbox"/>
34. Plant food properly cooked for hot holding				
<u>IN</u>	OUT	N/A	N/O	<input type="checkbox"/>
35. Approved thawing methods used				
<u>IN</u>	OUT		<input type="checkbox"/>	<input type="checkbox"/>
36. Thermometers provided and accurate				
Food Identification				
<u>IN</u>	OUT		<input type="checkbox"/>	<input type="checkbox"/>
37. Food properly labeled; original container				
Prevention of Food Contamination				
<u>IN</u>	OUT		<input type="checkbox"/>	<input type="checkbox"/>
38. Insects, rodents, and animals not present				
<u>IN</u>	OUT		<input type="checkbox"/>	<input type="checkbox"/>
39. Contamination prevented during food preparation, storage, and display				
<u>IN</u>	OUT	N/A	<input type="checkbox"/>	<input type="checkbox"/>
40. Personal cleanliness				
<u>IN</u>	OUT		<input type="checkbox"/>	<input type="checkbox"/>
41. Wiping cloths: properly used and stored				
<u>IN</u>	OUT	N/A	N/O	<input type="checkbox"/>
42. Washing fruits and vegetables				
Proper Use of Utensils				
<u>IN</u>	OUT		<input type="checkbox"/>	<input type="checkbox"/>
43. In-use utensils: properly stored				
<u>IN</u>	OUT		<input type="checkbox"/>	<input type="checkbox"/>
44. Utensils, equipment and linens: properly stored, dried, and handled				
<u>IN</u>	OUT		<input type="checkbox"/>	<input type="checkbox"/>
45. Single-use/single-service articles: properly stored and used				
<u>IN</u>	OUT	N/A	<input type="checkbox"/>	<input type="checkbox"/>
46. Gloves used properly				
Utensils, Equipment, and Vending				
<u>IN</u>	OUT		<input type="checkbox"/>	<input type="checkbox"/>
47. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used				
<u>IN</u>	OUT		<input type="checkbox"/>	<input type="checkbox"/>
48. Warewashing facilities: installed, maintained, and used; test strips				
<u>IN</u>	OUT		<input type="checkbox"/>	<input type="checkbox"/>
49. Nonfood-contact surfaces clean				
Physical Facilities				
<u>IN</u>	OUT		<input type="checkbox"/>	<input type="checkbox"/>
50. Hot and cold water available; adequate pressure				
<u>IN</u>	OUT		<input type="checkbox"/>	<input type="checkbox"/>
51. Plumbing installed; proper backflow devices				
<u>IN</u>	OUT		<input type="checkbox"/>	<input type="checkbox"/>
52. Sewage and waste water properly disposed				
<u>IN</u>	OUT		<input type="checkbox"/>	<input type="checkbox"/>
53. Toilet facilities: properly constructed, supplied, and cleaned				
<u>IN</u>	OUT		<input type="checkbox"/>	<input type="checkbox"/>
54. Garbage and refuse properly disposed; facilities maintained				
<u>IN</u>	OUT		<input type="checkbox"/>	<input type="checkbox"/>
55. Physical facilities installed, maintained, and clean				
<u>IN</u>	OUT		<input type="checkbox"/>	<input type="checkbox"/>
56. Adequate ventilation and lighting; designated areas used				

IN = in compliance OUT = not in compliance N/O = not observed
 N/A = not applicable COS = corrected on-site R = repeat violation

Establishment Name CHIPOTLE MEXICAN GRILL

Establishment Address 413 8TH ST SE

OBSERVATIONS	25 DCMR	CORRECTIVE ACTIONS
51. - Disposer is under repair when inspection. (Corrected On Site)	2418.1	A plumbing system shall be: (a) Repaired according to the D.C. Plumbing Code (2008) incorporating the International Plumbing Code 2006, as amended by the D.C. Plumbing Code Supplement (subtitle F of 12 DCMR); and (b) Maintained in good repair.

Sanitizer: Chlorine, 00 ppm, 0.0 pH, 00.0°F

TEMPERATURES

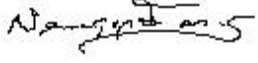
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Peppers	39.0F	Lettuce	41.0F	Tomatoes chopped	40.0F	Cheese	40.0F
(Refrigerator - sandwich prep unit)	38.0F	(Counter Top)	39.0F	Hot Water	116.0F	Beans	148.0F
Rice steamed	136.0F						

Inspector Comments:

Notice abated from inspection of 09/19/2017.

DC Health does not assign a grade, percentage, or rating for establishment inspection reports. We perform a pass-fail inspection. The amount of Priority, Priority Foundation, and Core violations are tallied at the top of each inspection report. DC Health also performs follow up inspections to ensure the violations which were cited on the initial report have been corrected. To view an establishment's inspection report, follow this link: <https://dc.healthinspections.us>.

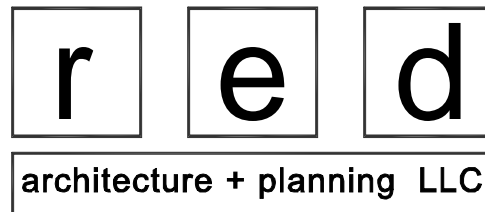
Person-in-Charge (Signature)	Juwan Belle (Print)	09/27/2017 Date
------------------------------	------------------------	--------------------

 Inspector (Signature)	Fang (Print)	611 Badge #	09/27/2017 Date
--	-----------------	----------------	--------------------

GENERAL NOTES

REFER TO SHEET A131 FOR EQUIPMENT LIST AND FURNITURE SCHEDULE.

Consultant:



855 GRANDVIEW AVENUE
SUITE 295
COLUMBUS, OHIO 43215
PHONE: 614.487.8770
FAX: 614.487.8770

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This drawing is an instrument of service, and as such, remains the property of Chipotle Mexican Grill Inc. Permission for use of this document is limited and can be extended only by written agreement with Chipotle Mexican Grill Inc.



1401 Wynkoop, Suite 500
Denver, Colorado 80202
Phone: (303) 595-4000
Fax: (303) 595-4014
Internet: www.chipotle.com

STORE #1691
BARRACKS ROW
413 8TH STREET, SE
WASHINGTON, DC 20003

Issue Record:
08.15.2011 LANDLORD SUBMITTAL

Revisions:

Drawn: JW
Checked: STAFF

Project No.
CMG116

Content:
Fixtures, Furniture, & Equipment Plan

A
130

Date of Last Print:
08.15.2011

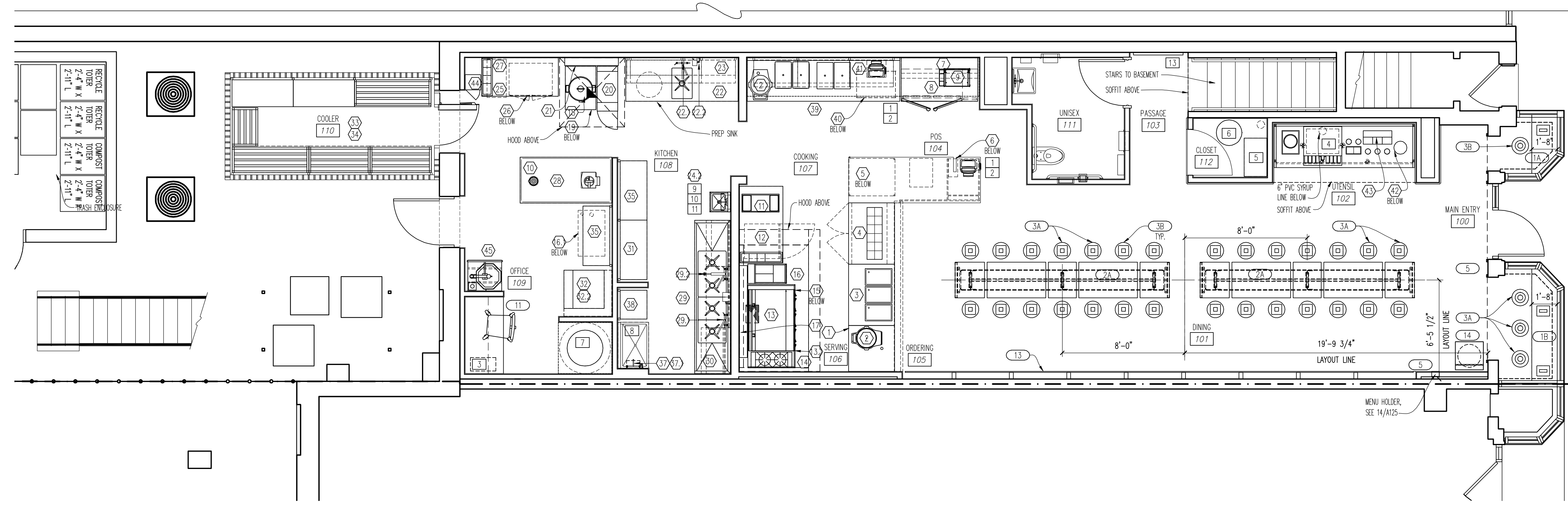
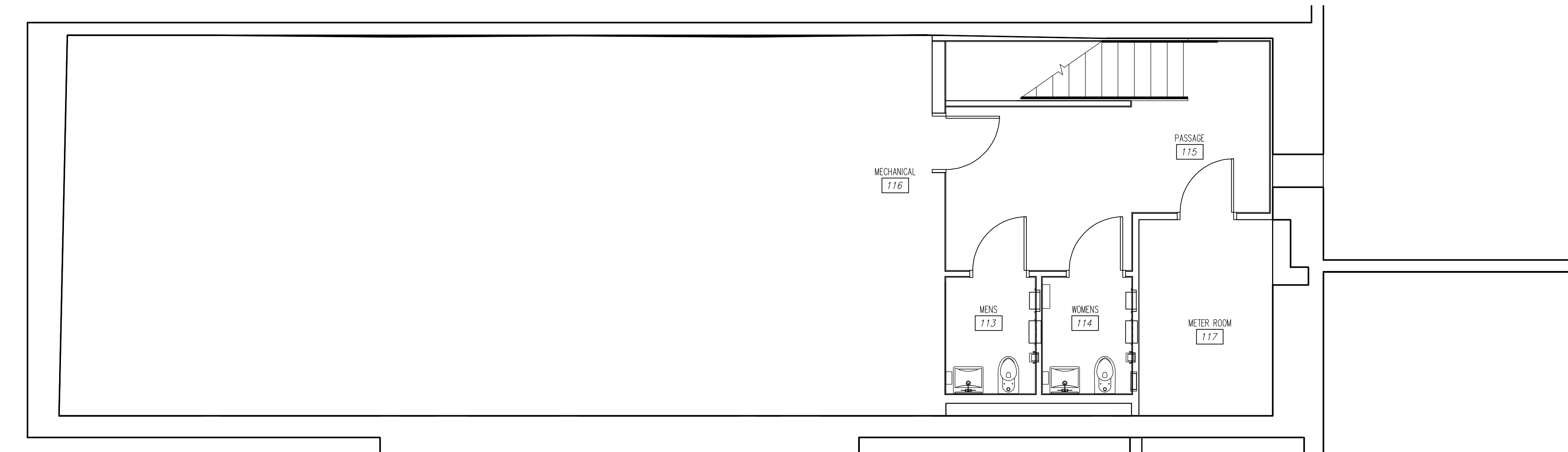














EXHIBIT C

Summary of Consultations

GOVERNMENT OF THE DISTRICT OF COLUMBIA
BOARD OF ZONING ADJUSTMENT

EIGHTH ST. LLC,)
)
 Applicant,)
) APPLICATION NO.
)
)

**APPLICANT EIGHTH ST. LLC'S SUMMARY OF CONSULTATION AND
OUTREACH WITH ANC 6B IN SUPPORT OF APPLICATION
FOR MODIFICATION OF SIGNIFICANCE**

- 1) I, Robert M. Waterson, am counsel for the Chipotle Mexican Grill, Inc. ("Chipotle").
- 2) I will provide testimony in this matter at a public hearing substantially as provided in this affidavit, which summarizes Chipotle's consultations and outreach with ANC 6B regarding its application for a modification of significance for the premises located at 413 8th Street, S.E. (Square 902, Lot 828).
- 3) Chipotle's counsel began consultations with the ANC 6B president Brian Ready on March 9, 2020, via email. Over the course of six months, Chipotle's counsel and Mr. Ready exchanged dozens of emails and conducted several phone calls to discuss the application for a modification of significance with the BZA.
- 4) Due to COVID-19 related restrictions, Applicant, Chipotle, and Chipotle's counsel were unable to consult in-person with the ANC members. Instead, Chipotle's counsel engaged in a series of emails and phone conversations with Mr. Ready from March through August 2020.
- 5) On March 27, 2020, Chipotle's counsel held an introductory phone call with Mr. Ready in which they discussed Chipotle's plan to apply for a 10-year extension of the current special exception and possible concerns held by some members of the ANC.
- 6) On May 6, 2020, Chipotle's counsel held a follow-up call with Mr. Ready and conveyed Chipotle's response to possible ANC concerns. Chipotle's counsel shared with Mr. Ready the site constraints that prevent significant physical alteration of the premises and the fact that the current facilities and procedures work very well.
- 7) On May 26, Chipotle and Chipotle's counsel participated in a video conference call with members of the ANC and neighborhood members to address their concerns. To answer any question from neighborhood and ANC members, Chipotle made six people available for the call, including the store manager, the area manager, the development director, the

facilities manager, the national licensing director, and the property owner. During the call, Chipotle made the Barracks Row store available to any concerned individual for a walk-through to observe the facilities and operations and to answer any specific questions about the premises.

- 8) On June 30, 2020, having received no response to Chipotle's offer to conduct walk-throughs, the area manager Cire Lo called Mr. Ready and provided his personal contact information, including phone number and email address, so that any ANC or neighborhood member could schedule a walk-through at his or her convenience. Unfortunately, to date, no one has availed themselves of this still-open invitation.
- 9) On July 14, 2020, having received no response to Chipotle's offer to conduct walk-throughs, Chipotle's counsel emailed Mr. Ready to inform him of the lack of response, reiterated Chipotle's offer, and shared Mr. Lo's contact information again.
- 10) On August 6, 2020, Chipotle's counsel spoke to Mr. Ready and conveyed Chipotle's concern that no one had chosen to participate in a walk-through or otherwise contact Chipotle or Chipotle's counsel. Mr. Ready informed Chipotle's counsel that he would reach out once again to potentially concerned individuals. Chipotle's counsel assured Mr. Ready that Chipotle would keep the invitation open and would accommodate any request for a walk-through.
- 11) On August 24, 2020, having received no response to Chipotle's offer to conduct a walk-through, Chipotle's counsel informed Mr. Ready that Chipotle intended to proceed with its application to the BZA. Mr. Ready did not respond to the email, and neither Chipotle nor Chipotle's counsel has received any communication from the ANC or any member of the neighborhood since that date.

EXHIBIT D

Summaries of Supporting Testimony

)
)
)
)
)
)

APPLICANT EIGHTH ST. LLC'S AFFIDAVIT IN SUPPORT OF APPLICATION FOR MODIFICATION OF SIGNIFICANCE BY CHIPOTLE AREA MANAGER

The undersigned, being duly sworn, states the following:

- 1) I, Cire Lo, am the area manager for the Chipotle Mexican Grill restaurant located at 413 8th Street, S.E. (Square 902, Lot 828).
- 2) I will provide testimony in this matter at a public hearing substantially as provided in this affidavit.
- 3) I am responsible for approving and overseeing implementation of store policies, including the store's waste disposal policy.
- 4) When waste is removed from the restaurant waste receptacles, it is placed directly in the trash room.
- 5) When the waste disposal company arrives to receive the store's waste, the waste is taken from the trash room directly to the disposal company's container.
- 6) Other than cleaning and taking waste from the restaurant to the trash shed and from the trash shed to the disposal company's container, the trash shed remains closed and locked per store policy.
- 7) Store employees regularly clean the trash shed with commercial grade cleaning chemicals appropriate to an enclosed trash containment unit.
- 8) The store's waste disposal policy is posted in the store.
- 9) The exterior of the trash shed door has the following posted sign:

Trash bins are prohibited from being left out.

- 10) The trash room has worked as well or better at keeping vermin out than originally envisioned by Chipotle and the ANC.
- 11) Other than continued use of the trash room, there is no viable alternative for waste management on the premises that would both keep vermin out and allow for safe food preparation and consumption..

IN WITNESS WHEREOF, the Affiant has executed and delivered this Affidavit this 21st day of October, 2020.

Cire Lo 10/21/2020
Cire Lo
Area Manager
Chipotle Mexican Grill
413 8th Street, S.E.

District of Columbia

The foregoing instrument was acknowledged before me on this 21st day of October, 2020, by Cire Lo, an individual.

Deborah G. Chite
Notary Public
Title Notary Public - State of
My Commission Expires: June 4, 2023 Maryland



GOVERNMENT OF THE DISTRICT OF COLUMBIA
BOARD OF ZONING ADJUSTMENT

EIGHTH ST. LLC,)
)
 Applicant,)
) APPLICATION NO.
)
)

**APPLICANT EIGHTH ST. LLC'S MEMORANDUM IN SUPPORT OF APPLICATION
FOR MODIFICATION OF SIGNIFICANCE**

- 1) I, Kyle Fennessey, am the facilities manager for the Chipotle Mexican Grill restaurant located at 413 8th Street, S.E. (Square 902, Lot 828).
- 2) I will provide testimony in this matter at a public hearing substantially as provided in this affidavit.
- 3) I am responsible for overseeing physical operations and infrastructure, including all structural aspects of the premises.
- 4) The current trash room was designed and built specifically at the request of the local ANC.
- 5) The premises do not contain sufficient space to provide waste storage in the main building.
- 6) Using the refrigerated storage areas for waste storage would be an unacceptably dangerous food safety issue because that space holds the store's perishable food items.
- 7) The current trash room is a brick and mortar structure, completely enclosed by a metal roof and locking, sealed metal door.
- 8) Due to the building's inherent physical limitations, there is no commercially viable alternative to the current trash room.

IN WITNESS WHEREOF, the Affiant has executed and delivered this Affidavit this 15 day of October, 2020.

Kyle Fennessey

Kyle Fennessey
Facilities Manager
Chipotle Mexican Grill
413 8th Street, S.E.

COMMONWEALTH OF VIRGINIA)

) SS:

CITY/COUNTY OF Hennu)

The foregoing instrument was acknowledged before me on this 15th day of October, 2020, by Kyle Fenessey, an individual.

LANEKA VERNELL SLEDGE
NOTARY PUBLIC
COMMONWEALTH OF VIRGINIA
MY COMMISSION EXPIRES JAN. 31, 2023
COMMISSION # 7809352

Laneka Vernell Sledge

Notary Public's signature

Notary registration number

7809352

My commission expires:

01/31/2023

EIGHTH STREET, LLC

October 15, 2020

Dear DC Zoning Commission:

I am the Managing Partner and represent the ownership of 413 8th Street (Barracks Row), and I would like to take a moment to share with you our experience having Chipotle as a tenant in our building for almost 10 years. Simply put, we could not have asked for a more well managed, well operated, and responsive tenant. If I may highlight a few key thoughts:

1. Chipotle has always maintained the property above the required standards. Our property Management Company (Finmarc Management) has never had an issue with Chipotle, including how they maintain the front sidewalk and the rear area.
2. Chipotle has always been willing to go the extra mile, especially relating to the trash room in the rear of the Premises. In response to the request made by the immediate surrounding neighbors, Chipotle spent an unprecedented amount of time and money to build a designated, closed trash enclosure that I am not sure exists elsewhere on the block. They regularly wash down the rear outside area and keep the trash room incredibly clean. They remove the trash during the designated restrictive removal times without issue and without complaints.
3. Chipotle has worked incredibly hard at the store level to meet all safety guidelines so they can safely remain open and serve the community during COVID.
4. Chipotle is one of the "shining stars" on the 400 Block 8th Street that keeps that segment of the street active and bustling as they are community focused by serving all segments of the neighborhood.
5. Chipotle is an active participant at the Barracks Row Fall Festival.
6. Chipotle always pays its rent on time.
7. Chipotle has helped maintain property values during these unprecedented times.

In short, Chipotle has proved to be a great tenant, a responsive neighbor in the community, a well-respected, tax paying commercial entity in SE Washington DC, and one of a few respected success stories on the 400 Block 8th Street, SE. We are hopeful that the next 10 years will be equally rewarding for all constituents.

Please feel free to reach out to me at any time with questions you may have. I am happy to share more details.

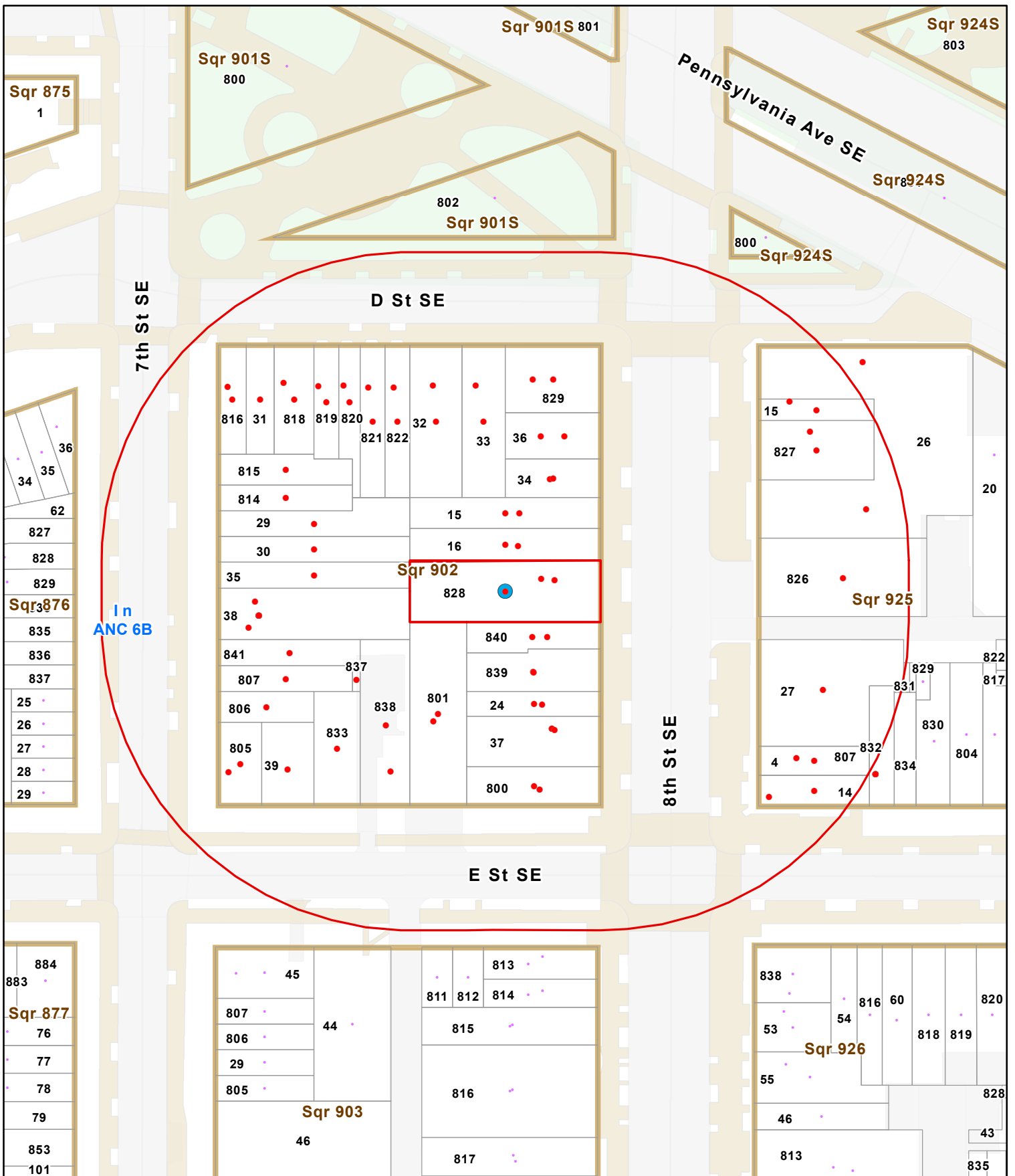
Sincerely



Guy Silverman

EXHIBIT E

200 Ft. Radius Tax Report



In
ANC 6B

Subject Property ID(s):
0902 0828

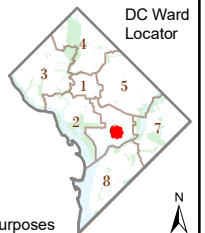
- Subject Property
- Radius
- Ownership Lots
- DC Squares
- ANC Boundary

★ ★ ★ DC Office of Tax and Revenue
OTR Real Property Assessment Division
GIS Maps and Titles Assessment Roll
 Geographic Information Systems

1:1,000
0 50
Feet

Print Date: 10/5/2020

For general planning purposes



GOLDSTAR BARRACKS ROW LLC
3 BETHESDA METRO CTR STE 507
BETHESDA, MD 20814-6417

M M T LIMITED PARTNERSHIP
4141 N HENDERSON RD STE 8
ARLINGTON, VA 22203-2485

RICHARD HALBERSTEIN
225 PENNSYLVANIA AVE SE
WASHINGTON, DC 20003-1108

GUSTAF N LONAEUS
806 1/2 E ST SE
WASHINGTON, DC 20003-3188

LARRY D QUILLIAN
820 D ST SE
WASHINGTON, DC 20003-2125

HUNTINGTON CAR CARE LLC
9921 MAYFIELD DR
BETHESDA, MD 20817-1651

GUSTAF N LONAEUS
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WASHINGTON, DC 20003-2842

PENTAGON FEDERAL CREDIT UNION
PO BOX 247027
OMAHA, NE 68124-7027

709 D STREET SE LP
10225 BIG ROCK RD
SILVER SPRING, MD 20901-2708

GUSTAF N LONAEUS
806R E ST SE
WASHINGTON, DC 20003-2842

ROCHELLE D COHEN TRUSTEE
2200 WISCONSIN AVE NW # 100
WASHINGTON, DC 20007-4103

A AND M MANAGEMENT LLC
1123 PENNSYLVANIA AVE SE
WASHINGTON, DC 20003-2229

REED A KOBERNIK
806 1/2 E ST SE
WASHINGTON, DC 20003-3188

HELD CATHERINE L
642 N CAROLINA AVE SE
WASHINGTON, DC 20003-4310

ESP WAREHOUSE LLC
1901 18TH ST NW
WASHINGTON, DC 20009-1730

615 PENN LLC
10601 STABLE LN
POTOMAC, MD 20854-3869

SHARRON V BIEGALSKI
12402 ENGLISH GARDEN CT
OAK HILL, VA 20171-1547

POTOMAC ELECTRIC POWER COMPANY
701 9TH ST NW
WASHINGTON, DC 20068-0001

637 -639 PENNSYLVANIA AVENUE SE LLC
11150 SANTA MONICA BLVD STE
LOS ANGELES, CA 90025-0479

JOAN M FRYE
11148 MONTCLAIR CT
WHITE PLAINS, MD 20695-3152

ROBERT E BRADLEY
PO BOX 189
RIVA, MD 21140-0189

653 PENN AVE LLC
4630 MONTGOMERY AVE STE 600
BETHESDA, MD 20814-3442

CAPITOL HILL INVESTORS LLC
7101 WISCONSIN AVE STE 1203
BETHESDA, MD 20814-4873

KAI Y WONG
2521 PENNSYLVANIA AVE SE
WASHINGTON, DC 20020-6713

L&S REAL ESTATE LLC
611 PENNSYLVANIA AVE SE
WASHINGTON, DC 20003-4303

ATAOLLAH HAJI-MOMENIAN
712 E ST SE
WASHINGTON, DC 20003-2840

DAVID SHER
4829 ROCK SPRING RD
ARLINGTON, VA 22207-2741

BINDEMAN PROPERTIES TWO LLC
7101 WISCONSIN AVE STE 1203
BETHESDA, MD 20814-4873

DBT 400 7TH STREET LLC
400 7TH ST SE
WASHINGTON, DC 20003-2707

CITADEL DEVELOPMENT LLC
1484 NEWTON ST NW
WASHINGTON, DC 20010-3102

LOUIS A SIGALAS
PO BOX 6953
MC LEAN, VA 22106-6953

S 3 HOLDINGS LLC
703 D ST SE
WASHINGTON, DC 20003-2153

HUNTINGTON CAR CARE LLC
9921 MAYFIELD DR
BETHESDA, MD 20817-1651

GOLDSTEIN CAPLAN LLC
14801 COBBLESTONE DR
SILVER SPRING, MD 20905-5814

DAVID APPLESTEIN
124 S VILLAGE WAY
JUPITER, FL 33458-7828

709 D STREET SE LP
10225 BIG ROCK RD
SILVER SPRING, MD 20901-2708

THOMAS O MALONE
1341 PENNSYLVANIA AVE SE
WASHINGTON, DC 20003-3027

ATAOLLAH HAJI-MOMENIAN
712 E ST SE
WASHINGTON, DC 20003-2840

LEONIDA P DADO
91-1101 HANALOA ST
EWA BEACH, HI 96706-2836

JAMES F ABELL
6328 EASTERN AVE NE
WASHINGTON, DC 20011-1541

JOHN E SCHEUERMANN
700 E ST SE
WASHINGTON, DC 20003-2840

713-D, LLC
816 MASSACHUSETTS AVE NE
WASHINGTON, DC 20002-6016

FARID NAIMI
1423 AUDMAR DR
MC LEAN, VA 22101-5624

JOSEPH FENTY
9945A SARATOGA RD
FORT DRUM, NY 13603-3409

EIGHT ST LLC
7200 WISCONSIN AVE STE 1100
BETHESDA, MD 20814-4845

ZUSIN DEVELOPMENT LLC
151 HAVEN AVE
PRT WASHINGTON, NY 11050-3926

VINAY CHAWLA
424 7TH ST SE
WASHINGTON, DC 20003-2707

ASLAM HAYAT
417 8TH ST SE
WASHINGTON, DC 20003-2833

J T INC
5606 BRADDOCK FARMS WAY
CLIFTON, VA 20124-1315

SEXUAL MINORITY YOUTH ASSISTANCE
410 7TH ST SE
WASHINGTON, DC 20003-2707

CAPITOL HILL INVESTORS LLC
7101 WISCONSIN AVE STE 1203
BETHESDA, MD 20814-4873

JOAN M FRYE
11148 MONTCLAIR CT
WHITE PLAINS, MD 20695-3152

SEXUAL MINORITY YOUTH ASSISTANCE
408 7TH ST SE
WASHINGTON, DC 20003-2707

AP 430 8TH ST SE LLC
1616 CAMDEN RD # 210
CHARLOTTE, NC 28203-4925

REGAL INTERNATIONAL GROUP LLC
2021 L ST NW # 101-341
WASHINGTON, DC 20036-4909

DBT 400 7TH STREET LLC
400 7TH ST SE
WASHINGTON, DC 20003-2707

THE SONIA ZANDI TRUST
13004 SCARLET OAK DR
DARNESTOWN, MD 20878-3550

JOHN M WEST
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LEONA ATKINS
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FT LAUDERDALE, FL 33316-3806

COMMUNITY CONNECTIONS REAL
801 PENNSYLVANIA AVE SE
WASHINGTON, DC 20003-2167

DREAMBOAT ENTERPRISES LLC
PO BOX 15342
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HERBERT A LEHNER
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WASHINGTON, DC 20003-2911

NICHOLAS M STOKES
418 7TH ST SE UNIT 302
WASHINGTON, DC 20003-2950

DISTRICT OF COLUMBIA
2000 14TH ST NW
WASHINGTON, DC 20009-4487

KIRK E BEATLEY
416 7TH ST SE
WASHINGTON, DC 20003-2707

DARIA FARKONDEPAY
418 7TH ST SE # 303
WASHINGTON, DC 20003-2707

JAMAL'S NITI LLC
702 H ST NW STE 400
WASHINGTON, DC 20001-3875

CAPITOL HILL INVESTORS LLC
7101 WISCONSIN AVE STE 1203
BETHESDA, MD 20814-4873

MATTHEW J KENNERKNECHT
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WASHINGTON, DC 20003-2950

E 710 LLC
1775 EYE ST NW STE 1150
WASHINGTON, DC 20006-2435

ANNA K SZAFRAN
704 E ST SE
WASHINGTON, DC 20003-2840

GOLDSTAR BARRACKS ROW LLC
4630 MONTGOMERY AVE
BETHESDA, MD 20814-3410

CAPITOL HILL INVESTORS LLC
7101 WISCONSIN AVE STE 1203
BETHESDA, MD 20814-4873

LINDY K STEVENS
418 7TH ST SE # 101
WASHINGTON, DC 20003-2707

EIGHT ST LLC
7200 WISCONSIN AVE STE 1100
BETHESDA, MD 20814-4845

CAPITOL HILL INVESTORS LLC
7101 WISCONSIN AVE STE 1203
BETHESDA, MD 20814-4873

RACHEL CHRISTOPHER
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WASHINGTON, DC 20003-2950

CAPITOL HILL INVESTORS LLC
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SARAH E VONESH
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WASHINGTON, DC 20003-2950

LINDA J YOUNG
706 E ST SE
WASHINGTON, DC 20003-2840

JENNIFER A MORAN
418 7TH ST SE # 201
WASHINGTON, DC 20003-2707

VINAY CHAWLA
424 7TH ST SE
WASHINGTON, DC 20003-2707

TERICKE D BLANCHARD
418 7TH ST SE # 202
WASHINGTON, DC 20003-2707

VINAY CHAWLA
422 7TH ST SE
WASHINGTON, DC 20003-2707

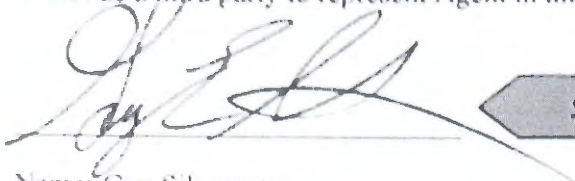
LOUIS MANARA
52 OAK RIDGE DR
VOORHEES, NJ 08043-1536

EXHIBIT F

Required Authorizations

October 5, 2020

Eighth St. LLC (the undersigned "Owner") hereby authorizes Chipotle Mexican Grill, Inc. (the undersigned "Agent") to act on Owner's behalf in this matter. Owner also authorizes Agent to authorize a third party to represent Agent in this matter.



SIGN HERE

Name: Guy Silverman
For Eighth St. LLC, Owner

Agent has read the Board's rules of practice and procedure (11 DCMR, Chapter 31) and is able to competently represent the owner.

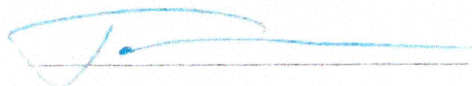


SIGN HERE

Name: Tim Luskin,
Licensing Manager
For Chipotle Mexican Grill, Inc., Agent for Eighth St. LLC

October 5, 2020

Chipotle Mexican Grill, Inc., pursuant to that certain authorization from Eighth St. LLC, dated October 5, 2020, hereby authorizes the undersigned agents to act on Chipotle Mexican Grill, Inc.'s behalf in this matter.



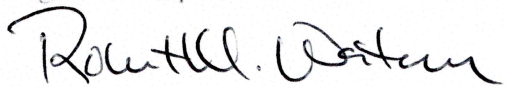
SIGN HERE

Name: Tim Luskin.
Licensing Manager
For Chipotle Mexican Grill, Inc., Agent for Eighth St. LLC

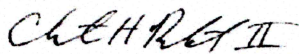
Agents for Chipotle Mexican Grill, Inc., have read the Board's rules of practice and procedure (11 DCMR, Chapter 31) and are able to competently represent Chipotle Mexican Grill, Inc.



Name: Sam Porter.
Lee Miller LLP
Agent for Chipotle Mexican Grill, Inc.



Name: Robert Waterson.
Lee Miller LLP
Agent for Chipotle Mexican Grill, Inc.



Name: Christian Robertson.
Lee Miller LLP
Agent for Chipotle Mexican Grill, Inc.