

County of Santa Clara

Department of Environmental Health

Consumer Protection Division

1555 Berger Drive, Suite 300, San Jose, CA 95112-2716

Phone (408) 918-3400 www.ehinfo.org



OFFICIAL INSPECTION REPORT

Facility FA0261202 - CHIPOTLE MEXICAN GRILL #1092		Site Address 775 COCHRANE RD 140, MORGAN HILL, CA 95037		Inspection Date 10/08/2024	
Program PR0383003 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name CHIPOTLE MEXICAN GRILL,		Inspection Time 15:50 - 17:00
Inspected By GLENCIJOY DAVID	Inspection Type ROUTINE INSPECTION		Consent By ISRAEL	FSC Isreal Benitez Estrada 06/06/2028	

Placard Color & Score
GREEN
94

RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification	X						
K02 Communicable disease; reporting/restriction/exclusion	X						S
K03 No discharge from eyes, nose, mouth	X						
K04 Proper eating, tasting, drinking, tobacco use	X						
K05 Hands clean, properly washed; gloves used properly	X						S
K06 Adequate handwash facilities supplied, accessible	X						
K07 Proper hot and cold holding temperatures			X				
K08 Time as a public health control; procedures & records	X						
K09 Proper cooling methods						X	
K10 Proper cooking time & temperatures					X		
K11 Proper reheating procedures for hot holding	X						
K12 Returned and reservice of food	X						
K13 Food in good condition, safe, unadulterated	X						
K14 Food contact surfaces clean, sanitized			X				S
K15 Food obtained from approved source	X						
K16 Compliance with shell stock tags, condition, display						X	
K17 Compliance with Gulf Oyster Regulations						X	
K18 Compliance with variance/ROP/HACCP Plan						X	
K19 Consumer advisory for raw or undercooked foods						X	
K20 Licensed health care facilities/schools: prohibited foods not being offered						X	
K21 Hot and cold water available	X						
K22 Sewage and wastewater properly disposed	X						
K23 No rodents, insects, birds, or animals	X						

GOOD RETAIL PRACTICES	OUT	COS
K24 Person in charge present and performing duties		
K25 Proper personal cleanliness and hair restraints		
K26 Approved thawing methods used; frozen food		
K27 Food separated and protected		
K28 Fruits and vegetables washed		
K29 Toxic substances properly identified, stored, used		
K30 Food storage: food storage containers identified		
K31 Consumer self service does prevent contamination		
K32 Food properly labeled and honestly presented		
K33 Nonfood contact surfaces clean		
K34 Warewash facilities: installed/maintained; test strips		
K35 Equipment, utensils: Approved, in good repair, adequate capacity		
K36 Equipment, utensils, linens: Proper storage and use		
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use		
K39 Thermometers provided, accurate		
K40 Wiping cloths: properly used, stored		
K41 Plumbing approved, installed, in good repair; proper backflow devices		
K42 Garbage & refuse properly disposed; facilities maintained		
K43 Toilet facilities: properly constructed, supplied, cleaned		
K44 Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing		
K45 Floor, walls, ceilings: built,maintained, clean		
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available		

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K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Measured cheese at 48F at parts in side service line. Per PIC, cheese has been in unit since 1:30PM (less than 3 hours). [CA] PHFs shall be held at 41°F or below or at 135°F or above.

Note: Ensure all parts of PHFs are maintained at or below 41F.

K14 - 3 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations: Clean, wet silver containers are stacked directly on top of one another and stored in a way that does not facilitate air drying. [CA] Equipment and utensils must be air dried or properly stored to facilitate drying after sanitizing.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
guacamole	walk in cooler	36.00 Fahrenheit	
pico de gallo	side service line	41.00 Fahrenheit	
guacamole	front service line	41.00 Fahrenheit	
sofritas	front service line	148.00 Fahrenheit	
chicken	reach in cooler	41.00 Fahrenheit	
green salsa	walk in cooler	36.00 Fahrenheit	
chicken	side service line	162.00 Fahrenheit	
pico de gallo	walk in cooler	36.00 Fahrenheit	
cheese	front service line	41.00 Fahrenheit	
chicken	front service line	167.00 Fahrenheit	
black beans	front service line	170.00 Fahrenheit	
green salsa	front service line	41.00 Fahrenheit	
brisket	reach in cooler	41.00 Fahrenheit	
cheese	walk in cooler	36.00 Fahrenheit	
corn salsa	side service line	41.00 Fahrenheit	
white rice	side service line	152.00 Fahrenheit	
pinto beans	side service line	166.00 Fahrenheit	
black beans	side service line	156.00 Fahrenheit	
green salsa	side service line	41.00 Fahrenheit	
black beans	stove	180.00 Fahrenheit	reheating
red salsa	walk in cooler	36.00 Fahrenheit	
sour cream	side service line	41.00 Fahrenheit	
chlorine	warewash machine	50.00 PPM	
corn salsa	front service line	41.00 Fahrenheit	
chicken	walk in cooler	36.00 Fahrenheit	
red salsa	side service line	41.00 Fahrenheit	
brown rice	side service line	150.00 Fahrenheit	
sofritas	side service line	171.00 Fahrenheit	
black beans	walk in cooler	36.00 Fahrenheit	
sofritas	walk in cooler	36.00 Fahrenheit	
guacamole	side service line	41.00 Fahrenheit	
brown rice	front service line	160.00 Fahrenheit	
quat	wiping cloth bucket	200.00 PPM	
brown rice	warmer	165.00 Fahrenheit	
cheese	side service line	48.00 Fahrenheit	
pinto beans	front service line	159.00 Fahrenheit	
sour cream	walk in cooler	36.00 Fahrenheit	
pico de gallo	front service line	41.00 Fahrenheit	
white rice	warmer	158.00 Fahrenheit	
white rice	front service line	156.00 Fahrenheit	
corn salsa	walk in cooler	36.00 Fahrenheit	
pinto beans	stove	170.00 Fahrenheit	reheating
red salsa	front service line	41.00 Fahrenheit	
pinto beans	walk in cooler	36.00 Fahrenheit	
hot water	handwash sinks	100.00 Fahrenheit	
hot water	three compartment sink	120.00 Fahrenheit	
sour cream	front service line	41.00 Fahrenheit	

Overall Comments:

When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **10/22/2024**. Any major change in menu or any change in ownership must have prior approval by this Department. This may require structural and/or equipment changes or remodeling to accommodate new operations.

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Legend:

- [CA] Corrective Action
- [COS] Corrected on Site
- [N] Needs Improvement
- [NA] Not Applicable
- [NO] Not Observed
- [PBI] Performance-based Inspection
- [PHF] Potentially Hazardous Food
- [PIC] Person in Charge
- [PPM] Part per Million
- [S] Satisfactory
- [SA] Suitable Alternative
- [TPHC] Time as a Public Health Control



Received By: Isreal Benitez Estrada
Manager

Signed On: October 08, 2024