

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 FA0286253 - CHIPOTLE MEXICAN GRILL #3069		Site Address 1 S MARKET ST 104, SAN JOSE, CA 95113		Inspection Date 10/09/2026		Placard Color & Score GREEN 87		
Program PR0429235 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name CHIPOTLE MEXICAN GRILL,		Inspection Time 14:05 - 15:25			
Inspected By ALEXANDER ALFARO		Inspection Type ROUTINE INSPECTION		Consent By AYUSHA				FSC Ayusha Rai 05/25/2028

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						S
K07	Proper hot and cold holding temperatures		X		X			S
K08	Time as a public health control; procedures & records						X	S
K09	Proper cooling methods					X		S
K10	Proper cooking time & temperatures					X		
K11	Proper reheating procedures for hot holding	X						S
K12	Returned and reservice of food	X						
K13	Food in good condition, safe, unadulterated	X						
K14	Food contact surfaces clean, sanitized			X	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		X
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

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations:

Cut cooked chicken measured between 119-130F in the well across the grill. Per grill cook, they finished cutting the chicken within 20 minutes.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[COS] Service manager, Ayusha, instructed grill cook to reheat the chicken on the grill to 165F and then place in the steam table.

Minor Violations

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:

Chlorine sanitizer in mechanical warewash machine measured at 0 ppm. Ayusha changed out the sanitizer bottle as it was empty. Chlorine still read at 0 ppm.

Follow-up By
10/16/2026

[CA] Ensure chlorine measures at 50ppm in the mechanical warewash machine.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations:

There is a trench extending from the mop sink, through the main walkway of the back warewash/storage area, and office that is covered with plywood. There are gaps still exposing the trench, pipe, and soil despite the plywood.

Follow-up By
10/16/2026

Per PIC Ayusha and field leader Clerence, the pipe repair has been completed and are waiting for concrete to be poured and tiles installed. Per Clerence, they cannot conduct the work during the weekend due to a San Jose City ordinance regarding noise.

Clerence stated they have repairs scheduled for Monday, October 12th.

[CA] Repair holes in structure and maintain in good repair to prevent pest harborage. A follow up inspection will be conducted to verify repairs are completed.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
Pico de Gallo	Upright Reach in Cooler	40.00 Fahrenheit	
Beans	Steam Table - DML	150.00 Fahrenheit	
Chicken	Steam Table - Service Line	150.00 Fahrenheit	
Water	Three Compartment Sink	120.00 Fahrenheit	
Rice	Hot box	170.00 Fahrenheit	
Quaternary Ammonia - Sanitizer	Sanitizer Bucket	400.00 PPM	
Brown Rice	Hot Box	170.00 Fahrenheit	
Water	Handwash Sink	100.00 Fahrenheit	
Rice	Steam Table - Service Line	150.00 Fahrenheit	
Quaternary Ammonia - Sanitizer	Three Compartment Sink	400.00 PPM	
Steak	Steam Table - DML	140.00 Fahrenheit	
Chlorine - Sanitizer	Upright Dishwasher	0.00 PPM	
Shredded Cheese	Cold Hold - DML	38.00 Fahrenheit	
Chicken	Steam Table - DML	145.00 Fahrenheit	
Chicken	Hot Well	130.00 Fahrenheit	
Pico de Gallo	Cold Hold - Service Line	40.00 Fahrenheit	

Overall Comments:

Notes:

- A follow up inspection will be conducted to verify the waste pipe repair is completed with finishings restored. Contact district specialist once structural repairs have been completed.

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 **10/23/2026**. 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.

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: Ayusha
Service Manager
Signed On: October 09, 2026