

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 FA0271784 - CHIPOTLE MEXICAN GRILL #1765 | | Site Address 1095 E BROKAW RD 70, SAN JOSE, CA 95112 | | Inspection Date 12/18/2024 | |
| Program PR0410876 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13 | | | Owner Name CHIPOTLE MEXICAN GRILL, | | Inspection Time 14:45 - 16:05 |
| Inspected By MINDY NGUYEN | | Inspection Type ROUTINE INSPECTION | | Consent By KATHY HERNANDEZ | |
| | | | | FSC Kathy Hernandez 03/02/2029 | |

| |
|----------------------------------|
| Placard Color & Score |
| GREEN |
| 92 |

| 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 | | | | | | S |
| K04 Proper eating, tasting, drinking, tobacco use | X | | | | | | |
| K05 Hands clean, properly washed; gloves used properly | X | | | | | | |
| K06 Adequate handwash facilities supplied, accessible | X | | | | | | |
| K07 Proper hot and cold holding temperatures | | X | | X | | | S |
| 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 | | | | | | |
| 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

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

Inspector Observations: *In the kitchen, measured black beans on the steam table at 120F. Per PIC, black beans were transferred to the steam table approximately 1 hour prior to temperature measurement. [CA] Potentially hazardous foods (PHFs) shall be kept at 41F or below or 135F and above. [COS] PIC reheated the black beans for hot holding.*

Minor Violations

No minor violations were observed during this inspection.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

| Item | Location | Measurement | Comments |
|--------------------|--------------------------|-------------------|----------|
| black beans | steam table (kitchen) | 120.00 Fahrenheit | |
| cooked brown rice | hot holding | 165.00 Fahrenheit | |
| brown beans | steam table (kitchen) | 135.00 Fahrenheit | |
| water | handwash sink (restroom) | 100.00 Fahrenheit | |
| sour cream | walk-in cooler | 41.00 Fahrenheit | |
| rice | steam table (kitchen) | 135.00 Fahrenheit | |
| pico de gallo | service line | 41.00 Fahrenheit | |
| cooked chicken | service line | 135.00 Fahrenheit | |
| cheese | walk-in cooler | 41.00 Fahrenheit | |
| water | handwash sink | 100.00 Fahrenheit | |
| chlorine sanitizer | warewashing machine | 100.00 PPM | |
| rice | service line | 135.00 Fahrenheit | |
| raw steak | walk-in cooler | 41.00 Fahrenheit | |
| corn salsa | 2-door reach-in | 41.00 Fahrenheit | |
| cheese | service line | 41.00 Fahrenheit | |
| water | 3-compartment sink | 120.00 Fahrenheit | |

Overall Comments:

Joint inspection with Kathy Vo. Report written by Kathy Vo.

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 **1/1/2025**. 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: Kathy Hernandez
Manager

Signed On: December 18, 2024