

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 FA0255012 - CHIPOTLE MEXICAN GRILL #1241		Site Address 1645 SARATOGA AV 10, SAN JOSE, CA 95129		Inspection Date 03/11/2025	
Program PR0372286 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name CHIPOTLE MEXICAN GRILL,		Inspection Time 10:15 - 11:35
Inspected By DENNIS LY	Inspection Type ROUTINE INSPECTION	Consent By CARLA ALVARADO BELTRAN	FSC Carla Alvarado Beltran 11/8/27		

Placard Color & Score
GREEN
89

RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification	X						S
K02 Communicable disease; reporting/restriction/exclusion	X						
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			
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						N
K12 Returned and reservice of food	X						
K13 Food in good condition, safe, unadulterated							
K14 Food contact surfaces clean, sanitized			X	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		

OFFICIAL INSPECTION REPORT

Facility FA0255012 - CHIPOTLE MEXICAN GRILL #1241	Site Address 1645 SARATOGA AV 10, SAN JOSE, CA 95129	Inspection Date 03/11/2025
Program PR0372286 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	Owner Name CHIPOTLE MEXICAN GRILL, INC	Inspection Time 10:15 - 11:35
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: Potentially hazardous foods measured at improper hot holding temperatures at the front service line. Carne asada (119F) and honey chicken (119F). [CA] Potentially hazardous foods when hot holding shall be held at or above 135F.

[COS] Employee reheated the food at the cook top prior to putting them back at 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 at the dishwasher is measured at 25 ppm. Container of sanitizer connected to the dishwasher was almost empty.

[CA] Maintain chlorine in mechanical warewash machine at 50 PPM.

[COS] Employee changed out the container of sanitizer with a new one.

Performance-Based Inspection Questions

Needs Improvement - Proper reheating procedures for hot holding.

Measured Observations

Item	Location	Measurement	Comments
Rice	Steam table at front service line	136.00 Fahrenheit	
Honey chicken	Steam table at front service line	112.00 Fahrenheit	
Honey chicken	Steam table at take-out service line	140.00 Fahrenheit	
Raw steak	Reach-in cooler by cook line	137.00 Fahrenheit	
Beans	Steam table at front service line	140.00 Fahrenheit	
Chicken	Steam table at front service line	139.00 Fahrenheit	
Carnitas	Walk-in cooler	38.00 Fahrenheit	
Chicken	Hot holding unit	135.00 Fahrenheit	
Cheese	Drop in cooler at front service line	41.00 Fahrenheit	
Rice	Drop in cooler at take-out service line	141.00 Fahrenheit	
Carne asada	Steam table at front service line	119.00 Fahrenheit	
Beans	Walk-in cooler	37.00 Fahrenheit	
Rice	Hot holding unit	147.00 Fahrenheit	
Quat sanitizer	Three compartment sink	200.00 PPM	
Hot water	Handwash sink	100.00 Fahrenheit	
Carnitas	Steam table at front service line	140.00 Fahrenheit	
Salsa	Drop in cooler at front service line	40.00 Fahrenheit	
Chicken	Grill - cooking	165.00 Fahrenheit	
Carnitas	Steam table at take-out service line	140.00 Fahrenheit	
Carne asada	Steam table at take-out service line	138.00 Fahrenheit	
Milk	Reach-in cooler under take-out service line	41.00 Fahrenheit	
Cheese	Walk-in cooler	40.00 Fahrenheit	
Corn	Drop in cooler at front service line	40.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Sour cream	Drop in cooler at take-out service line	40.00 Fahrenheit	
Raw steak	Walk-in cooler	38.00 Fahrenheit	
Chlorine sanitizer	Dishwasher	25.00 PPM	

OFFICIAL INSPECTION REPORT

Facility FA0255012 - CHIPOTLE MEXICAN GRILL #1241	Site Address 1645 SARATOGA AV 10, SAN JOSE, CA 95129	Inspection Date 03/11/2025
Program PR0372286 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	Owner Name CHIPOTLE MEXICAN GRILL, INC	Inspection Time 10:15 - 11:35

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 **3/25/2025**. 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.

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: Carla
Manager

Signed On: March 11, 2025