

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 FA0203371 - CHIPOTLE MEXICAN GRILL 1611		Site Address 1039-A EL MONTE AV, MOUNTAIN VIEW, CA 94040		Inspection Date 02/13/2026	
Program PR0306773 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name CHIPOTLE MEXICAN GRILL,		Inspection Time 13:30 - 14:45
Inspected By ANABELLE GARCIA		Inspection Type ROUTINE INSPECTION		Consent By EVELYN LILIANA GOMEZ PEREZ	
				FSC Cesar Salgado 05/10/2030	

Placard Color & Score
GREEN
93

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						
K06 Adequate handwash facilities supplied, accessible	X						
K07 Proper hot and cold holding temperatures	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						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	X	
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		X
K49 Permits available		
K58 Placard properly displayed/posted		

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: Hot water measured between 114 - 118F at the following sinks:

- Janitorial sink
- Preparation sink
- 3 composition sink

[CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: Facility is lacking quaternary ammonium test strips.

[CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual warewashing.

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations: New Hobart upright warewash machine installed without prior Plan Check approval.

[CA] Prior to the installation of any new equipment, submittal is required to our Plan Check Department. Contact DEH Plan Check at (408)918-3400 or www.ehinfo.org to obtain plan check requirements.

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>
water	restroom hand wash sink	100.00 Fahrenheit	
water	prep sink	114.00 Fahrenheit	
water	hand wash sinks	100.00 Fahrenheit	
brown rice	under counter hot box	163.00 Fahrenheit	
pico de gallo	cold holding - digital make line	39.00 Fahrenheit	
ambient	walk in cooler	35.00 Fahrenheit	
water	janitorial sink	118.00 Fahrenheit	
white rice	hot holding - front prep line	153.00 Fahrenheit	
low fat milk	2 door under counter display cooler	38.00 Fahrenheit	IR
tomatillo salsa	2 door under counter cooler	38.00 Fahrenheit	
shredded cheddar cheese	walk in cooler	38.00 Fahrenheit	
black beans	walk in cooler	38.00 Fahrenheit	
white rice	hot holding - digital make line	162.00 Fahrenheit	
guacamole	cold holding - front prep line	40.00 Fahrenheit	
chicken quesadilla	counter	177.00 Fahrenheit	final cook temp
guacamole	walk in cooler	39.00 Fahrenheit	
quaternary ammonium	3 comp sink, sanitizer buckets	200.00 PPM	
black beans	hot holding - digital make line	156.00 Fahrenheit	
water	3 comp sink	116.00 Fahrenheit	
tofu sofritas	hot holding - front prep line	168.00 Fahrenheit	
fajita veggie mix	single door under counter cooler	40.00 Fahrenheit	
shredded cheddar cheese	cold holding - front prep line	41.00 Fahrenheit	
queso	hot holding - front prep line	139.00 Fahrenheit	
pico de gallo	cold holding - front prep line	38.00 Fahrenheit	
black beans	hot holding - front prep line	176.00 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 **2/27/2026**. 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: Evelyn Liliiana Gomez Perez
General Manager

Signed On: February 13, 2026