

**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**

<b>Facility</b> FA0261770 - CHIPOTLE MEXICAN GRILL		<b>Site Address</b> 1815 S BASCOM AV, CAMPBELL, CA 95008		<b>Inspection Date</b> 01/30/2026	
<b>Program</b> PR0383907 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			<b>Owner Name</b> CHIPOTLE MEXICAN GRILL,		<b>Inspection Time</b> 13:30 - 15:00
<b>Inspected By</b> PRINCESS LAGANA		<b>Inspection Type</b> ROUTINE INSPECTION		<b>Consent By</b> ALEXA	
<b>FSC</b> Kassandra Ruiz 11/18/2028					

<b>Placard Color &amp; Score</b>
<b>GREEN</b>
<b>94</b>

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						
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	X			
K08 Time as a public health control; procedures & records					X		
K09 Proper cooling methods					X		
K10 Proper cooking time & temperatures	X						S
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

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: At back prep top wells, pico measured at 49F and red salsa and cheese measured at 46F.**

**Employee stated food items were placed in the unit approximately less than 1 hour prior to measurement.**

**Thermostat of unit indicated 41.6F.**

**[CA]: Potentially Hazardous Food shall be cold held at 41F or below at all times.**

**[SA]: Food items in the prep top wells were relocated to walk in cooler to cool down.**

**Note: employee placed a work order for the unit and will monitor temperatures. discussed ice bath or relocating food items to other units if unit is not able to cold hold PHFs properly.**

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: Washed and wet equipment stacked on top of each other at ware-wash area.**

**[CA]: Equipment shall properly air dry prior to stacking.**

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

### Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
raw chicken	under counter cooler	38.00 Fahrenheit	IR
red salsa	2 door under counter front line	40.00 Fahrenheit	
rice	hot well front line	156.00 Fahrenheit	
corn	prep top well rear	41.00 Fahrenheit	
Quat sanitizer	sanitizer bucket at cook line	200.00 PPM	
Quat sanitizr	3 comp sink	200.00 PPM	
chicken	flat top grill	186.00 Fahrenheit	final cooking temp
water	prep sink 2	120.00 Fahrenheit	
corn	prep top well rear	41.00 Fahrenheit	
beef	hot wells front line	145.00 Fahrenheit	
rice	hot box	154.00 Fahrenheit	
water	prep sink 1	120.00 Fahrenheit	
water	rear hand sink	100.00 Fahrenheit	
rice	hot well rear	149.00 Fahrenheit	
water	3 comp sink	120.00 Fahrenheit	
sour cream	prep top well rear	40.00 Fahrenheit	
milk	under counter cooler 2	40.00 Fahrenheit	
steak	under counter cooler	40.00 Fahrenheit	
green salsa	prep top well front	40.00 Fahrenheit	
water	womens restroom hand sink	100.00 Fahrenheit	
chicken	hot well rear	158.00 Fahrenheit	
pico	walk in cooler	38.00 Fahrenheit	
steak	walk in cooler	40.00 Fahrenheit	
pico	prep top well front line	40.00 Fahrenheit	

### Overall Comments:

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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 2/13/2026. 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



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**Received By:** Alexa Cifuentes  
Service Leader

**Signed On:** January 30, 2026