

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 FA0274067 - CHIPOTLE MEXICAN GRILL #2110		Site Address 361 N CAPITOL AV, SAN JOSE, CA 95133	Inspection Date 06/15/2026
Program PR0414489 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13		Owner Name CHIPOTLE MEXICAN GRILL,	Inspection Time 15:30 - 16:15
Inspected By HELEN DINH	Inspection Type LIMITED INSPECTION	Consent By ELICIA (SL)	

Placard Color & Score GREEN N/A
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Comments and Observations

Major Violations

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

Inspector Observations: 1. Measured container of chicken holding between 124F - 132F at hot holding service line.
 2. Measured container of chicken holding between 114F - 134F at hot holding service line right of cash register.
 Per operator, PHFs placed in unit for less than 4 hours. [COS] Operator directed to reheat PHFs to 165F for container at service line. [SA] Operator opted to use time as a public health control (TPHC) for chicken container at service line right of cash register.

Minor Violations

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: Found accumulated dust debris on white plug above prep table in back area. [CA] Routinely clean.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
chicken	walk-in	38.00 Fahrenheit	
brown rice	reach in warmer	156.00 Fahrenheit	
pico de gallo	cold top service line	40.00 Fahrenheit	
sour cream	cold top service line right side	39.00 Fahrenheit	
queso	hot holding service line right side	150.00 Fahrenheit	
sour cream	walk-in	38.00 Fahrenheit	
chicken	hot holding service line right side	114.00 Fahrenheit	between 114F - 148F for less than 4 hours. [SA] Operator opted to use time as a public health control (TPHC)
cooked chicken	hot holding service line	124.00 Fahrenheit	between 124F - 132F for less than 4 hours. [COS] reheat to 165F.
queso	hot holding service line	152.00 Fahrenheit	
quat	warewash/sani bucket	200.00 PPM	
chicken	flat top	156.00 Fahrenheit	process of cooking
corn	cold top service line right side	40.00 Fahrenheit	
salsa (red/green)	walk-in	38.00 Fahrenheit	
carnitas	hot holding service line	170.00 Fahrenheit	
salsa (red/green)	cold top service line	39.00 Fahrenheit	
pico de gallo	walk-in	40.00 Fahrenheit	
brown rice	hot holding service line	156.00 Fahrenheit	
brown rice	hot holding service line right side	156.00 Fahrenheit	
warm water	handsink (prep & RR)	100.00 Fahrenheit	
carnitas	hot holding service line right side	156.00 Fahrenheit	
sour cream	cold top service line	37.00 Fahrenheit	
shredded beef	hot holding service line right side	140.00 Fahrenheit	
corn	cold top service line	39.00 Fahrenheit	
hot water	warewash	120.00 Fahrenheit	

Overall Comments:

Reference CO0159946.

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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 **6/29/2026**. 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: Elicia Torres
Shift Lead

Signed On: June 15, 2026