

**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> FA0203371 - CHIPOTLE MEXICAN GRILL 1611		<b>Site Address</b> 1039-A EL MONTE AV, MOUNTAIN VIEW, CA 94040		<b>Inspection Date</b> 12/13/2024	
<b>Program</b> PR0306773 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			<b>Owner Name</b> CHIPOTLE MEXICAN GRILL,		<b>Inspection Time</b> 10:35 - 12:00
<b>Inspected By</b> PRINCESS LAGANA	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> JASON	<b>FSC</b> Lisbeth Funez 04/06/2028		

<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				S
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						S
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

No major violations were observed during this inspection.

### Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

**Inspector Observations: One food handler training observed expired.**

**[CA]: All employees that handle open food or food contact surfaces shall obtain valid Food Handler Cards within 30 days of employment. Food Handler Cards shall be maintained on site and available for review at all times**

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

**Inspector Observations: At the under counter hot box, steak measured at 131F. Per Manager, steak was cooked approximately 20 minutes prior to measurement. Heat setting observed at 140F. Manager stated heat setting should have been set to 165F.**

**[CA]: Potentially Hazardous Food (PHFs) shall be hot held at 135F or above at all times.**

**[COS]: Steak was reheated to 198F and heat setting of unit was increased to 165F.**

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

### Measured Observations

Item	Location	Measurement	Comments
rice	steam table 1	149.00 Fahrenheit	
water	prep sink	124.00 Fahrenheit	
chicken	steam table 2	156.00 Fahrenheit	
Chlorine sanitizer	dish machine	50.00 PPM	
tomato salad	prep line cooler 2	41.00 Fahrenheit	
chicken	under counter hotbox 1	135.00 Fahrenheit	
cheese	prep line cooler 1	41.00 Fahrenheit	
refried beans	steam table 2	159.00 Fahrenheit	
chicken	steam table 1	154.00 Fahrenheit	
beef	steam table 2	148.00 Fahrenheit	
water	front hand sink	100.00 Fahrenheit	
Quat sanitizer	3 comp sink	200.00 PPM	
white rice	under counter hot box 2	165.00 Fahrenheit	
sour cream	walk in cooler	39.00 Fahrenheit	
tomato salad	prep line cooler 1	41.00 Fahrenheit	
water	3 comp sink	120.00 Fahrenheit	
brown rice	under counter hot box 3	160.00 Fahrenheit	
milk	under counter	40.00 Fahrenheit	
sour cream	prep line cooler 1	40.00 Fahrenheit	
Quat sanitizer	front service line sanitizer bucket	200.00 PPM	
tomato salad	walk in cooler	39.00 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 **12/27/2024**. 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



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**Received By:** Jason Monteil  
General Manager

**Signed On:** December 13, 2024