

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 FA0287052 - CHIPOTLE MEXICAN GRILL | | Site Address 1566 MONTEREY RD 10, SAN JOSE, CA 95112 | | Inspection Date 07/15/2025 | | Placard Color & Score <div style="background-color: black; color: white; padding: 10px; text-align: center;"> GREEN 95 </div> | | |
| Program PR0430562 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13 | | | Owner Name CHIPOTLE MEXICAN GRILL I | | Inspection Time 14:15 - 15:20 | | | |
| Inspected By PRINCESS LAGANA | | Inspection Type ROUTINE INSPECTION | | Consent By AMBER HOLT | | | | FSC Amber Holt 08/20/2027 |

| 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 | | S |
| K11 | Proper reheating procedures for hot holding | | | | | X | | S |
| 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 | | X |
| 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

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: 1. Dish machine dispensing 200 ppm of Chlorine sanitizer.

[CA]: Dish machine shall dispense 50 ppm of Chlorine sanitizer.

2. Washed and wet equipment stacked on top of each other.

[CA]: Equipment and utensils must be properly air dried after sanitizing and prior to stacking.

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: Leak observed from the ceiling of walk in cooler and is dripping onto food containers. No direct contamination observed. Manager stated a work order has been placed.

[CA]: Repair/assess unit as needed to remove leak. Ensure food is stored in a way that it will be protected from contamination.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

| Item | Location | Measurement | Comments |
|----------------|---------------------------------|-------------------|----------|
| raw steak | 3 door reach in | 40.00 Fahrenheit | |
| cut tomatoes | cold holding prep line 1 | 40.00 Fahrenheit | |
| rice | hot holding prep line 1 | 149.00 Fahrenheit | |
| water | prep sink | 120.00 Fahrenheit | |
| barbacoa | hot holding prep line 2 | 147.00 Fahrenheit | |
| water | 3 comp sink | 120.00 Fahrenheit | |
| water | hand sink near dish machine | 100.00 Fahrenheit | |
| Quat sanitizer | 3 comp sink sanitizer dispenser | 200.00 PPM | |
| barbacoa | walk in cooler | 41.00 Fahrenheit | |
| salsa | cold holding prep line 1 | 41.00 Fahrenheit | |
| cut tomatoes | cold holding prep line 2 | 41.00 Fahrenheit | |
| chicken | hot holding prep line 1 | 154.00 Fahrenheit | |
| water | restroom hand sink | 100.00 Fahrenheit | |
| cut tomatoes | 3 door reach in | 41.00 Fahrenheit | |
| beef | hot holding prep line 2 | 145.00 Fahrenheit | |
| carnitas | walk in cooler | 40.00 Fahrenheit | |
| raw steak | 1 door under counter 2 | 41.00 Fahrenheit | |
| adobo ranch | 1 door under counter | 41.00 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 **7/29/2025**. 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.

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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 |



Received By: Ambert Holt
General Manager

Signed On: July 15, 2025