

# 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> FA0273994 - CHIPOTLE MEXICAN GRILL #2149		<b>Site Address</b> 3952 RIVERMARK PY, SANTA CLARA, CA 95054		<b>Inspection Date</b> 07/25/2024		<b>Placard Color &amp; Score</b> <div style="background-color: green; color: white; padding: 10px; text-align: center;"> <b>GREEN</b>  <b>89</b> </div>		
<b>Program</b> PR0414404 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			<b>Owner Name</b> CHIPOTLE MEXICAN GRILL,		<b>Inspection Time</b> 14:45 - 16:15			
<b>Inspected By</b> GLENCIJOY DAVID		<b>Inspection Type</b> ROUTINE INSPECTION		<b>Consent By</b> CHESTER DO				<b>FSC</b> Chester Do 12/30/2028

  

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						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		
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		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		
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

K14 - 8 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: Measured chlorine at 0 ppm in warewash machine during active warewashing. Sanitizer container was empty. [CA] Maintain chlorine in mechanical warewash machine at 50 PPM. [COS] Manager replaced sanitizer container for warewash machine.**

**Minor: Clean, wet containers are stacked directly on top of one another and stored in a way that does not facilitate air drying. [CA] Equipment and utensils must be air dried or properly stored to facilitate drying after sanitizing.**

### Minor Violations

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

**Inspector Observations: Measured shredded cheese at 45F in walk in cooler and main service line reach in cooler. Per employees, cheese was shredded and placed into cooler less than four hours ago (around 11-11:30AM). [CA] PHFs shall be held at 41°F or below or at 135°F or above. [COS] Containers of shredded cheese were placed in ice baths in walk in cooler.**

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

### Measured Observations

Item	Location	Measurement	Comments
cheese	service line - side	41.00 Fahrenheit	
guacamole	walk in cooler	46.00 Fahrenheit	prep
cheese	reach in cooler - main line	45.00 Fahrenheit	
cheese	main service line	41.00 Fahrenheit	
black beans	walk in cooler	41.00 Fahrenheit	
fajitas	main service line	143.00 Fahrenheit	
hot water	three compartment sink	120.00 Fahrenheit	
carnitas	main service line	150.00 Fahrenheit	
barbacoa	walk in cooler	41.00 Fahrenheit	
pinto beans	main service line	162.00 Fahrenheit	
chicken	main service line	168.00 Fahrenheit	
queso blanco	hot water cooker	163.00 Fahrenheit	still reheating
brown rice	service line - side	140.00 Fahrenheit	
hot water	prep sink	120.00 Fahrenheit	
sour cream	service line - side	41.00 Fahrenheit	
brown rice	two door hot hold unit	171.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
white rice	main service line	158.00 Fahrenheit	
carnitas	walk in cooler	41.00 Fahrenheit	
chicken	service line - side	152.00 Fahrenheit	
chlorine	warewash machine	0.00 PPM	
sour cream	reach in cooler - side	41.00 Fahrenheit	
shredded cheese	walk in cooler	45.00 Fahrenheit	
quat	wiping cloth buckets	200.00 PPM	

### 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 **8/8/2024**. 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.

## 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:** Chester Do  
Manager

**Signed On:** July 25, 2024