

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 FA0261496 - CHIPOTLE MEXICAN GRILL #1107		Site Address 2007 CAMDEN AV 50, SAN JOSE, CA 95124		Inspection Date 05/22/2025	
Program PR0383462 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name CHIPOTLE MEXICAN GRILL,		Inspection Time 15:00 - 16:00
Inspected By HELEN DINH	Inspection Type ROUTINE INSPECTION	Consent By JACKY-ALMA (GM)	FSC Alma Chavez 3/15/26		

Placard Color & Score
GREEN
90

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						S
K07 Proper hot and cold holding temperatures	X						
K08 Time as a public health control; procedures & records	X						
K09 Proper cooling methods					X		
K10 Proper cooking time & temperatures		X		X			N
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						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		X
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

K10 - 8 Points - Improper cooking time & temperatures; 114004, 114008, 114010

Inspector Observations: Measured container of cooked chicken holding between 149F - 164F on counter at cooks line. Observed employee removing cooked chicken from flat top to container. [CA] Chicken shall be cooked to a minimum internal temperature of 165°F or above. [COS] Operator directed to reheat PHFs to 165F prior to placement in hot inserts.

Minor Violations

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: Found leaking faucets in the following areas: 1-compartment sink (faucet) and at 3-compartment sink (hot water knob & middle faucet). [CA] Secure leak.

Performance-Based Inspection Questions

Needs Improvement - Proper cooking time & temperatures.

Measured Observations

Item	Location	Measurement	Comments
shredded cheese	cold inserts (back)	38.00 Fahrenheit	
quat	sani bucket	200.00 PPM	
steak	hot inserts (back)	123.00 Fahrenheit	under time as a public health control (TPHC), sticker with time observed.
steak	1 door reach in	41.00 Fahrenheit	
beans	hot inserts (service line)	149.00 Fahrenheit	
chicken	hot inserts (back)	140.00 Fahrenheit	
salsa	walk-in	39.00 Fahrenheit	
rice	hot inserts (back)	153.00 Fahrenheit	
salsa	cold inserts (back)	38.00 Fahrenheit	
rice	hot inserts (service line)	143.00 Fahrenheit	
beverage	1 door upright	34.00 Fahrenheit	
chicken	hot inserts (service line)	151.00 Fahrenheit	
cheese block	walk-in	41.00 Fahrenheit	
chicken	counter @ cooks line	149.00 Fahrenheit	between 149F - 187F, operator just placed PHFs front flat top to container. COS-Operator directed to reheat pieces of chicken not holding a minimum of 165F.
sour cream	cold inserts (service line)	39.00 Fahrenheit	
hot water	warewash/1-comp	120.00 Fahrenheit	
steak	hot inserts (service line)	130.00 Fahrenheit	under TPHC, sticker with time observed
sour cream	cold inserts (back)	39.00 Fahrenheit	
salsa	cold inserts (service line)	39.00 Fahrenheit	
warm water	handsink (front, back & RR)	100.00 Fahrenheit	

Overall Comments:

Inspection conducted in conjunction to a CO0156865.

Note: Dish machine was not in use at the time of inspection, per operator, currently inoperable and repair is needed. Prior to using dish machine, ensure hot water reaches a minimum of 160F and/or chlorine concentration at 50ppm.

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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 **6/5/2025**. 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.

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: Alma Chavez
General Manager

Signed On: May 22, 2025