

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 FA0273994 - CHIPOTLE MEXICAN GRILL #2149		Site Address 3952 RIVERMARK PY, SANTA CLARA, CA 95054		Inspection Date 10/08/2025	
Program PR0414404 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name CHIPOTLE MEXICAN GRILL,		Inspection Time 16:20 - 17:20
Inspected By MAVERICK CHIN	Inspection Type ROUTINE INSPECTION	Consent By HETAL	FSC Alexander Loscutoff 04/26/2030		

Placard Color & Score
GREEN
97

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						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						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				S

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

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations:

1. 20+ flies observed throughout facility, with a large concentration observed in a pile of food waste/debris on the floor in the alcove directly above the floor sink that is located directly underneath the front service counter.

PIC provided pest control report from Ecolab, stating that treatment for "Large fly presence" was performed several days earlier, and that traps were 25% full prior to being replaced.

[CA] Eradicate presence of flies in the facility, as fly presence may lead to contamination of food or food contact surfaces.

2. Dog observed inside the facility dining area. When prompted, the manager did not take action to remove the presence of non-service animal from the facility.

[CA] No live animals may be allowed in a food facility, except in the following situations; decorative fish or shellfish in aquarium, animals intended for consumption if kept separated from other food and food contact surfaces, dogs under the control of on-duty uniformed law enforcement or private patrol, outdoor dining areas, and service animals.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
beef	walk-in cooler	39.00 Fahrenheit	
shredded cheese	main service line - cold hold	41.00 Fahrenheit	
carnitas	main service line - hot hold	163.00 Fahrenheit	
quaternary ammonium	wiping cloth bucket	200.00 PPM	
rice	main service line - hot hold	152.00 Fahrenheit	
warm water	hand sink	100.00 Fahrenheit	
diced tomatoes	walk-in cooler	39.00 Fahrenheit	
sour cream	main service line - cold hold	40.00 Fahrenheit	
chlorine sanitizer	mechanical dishwasher	50.00 PPM	
pico de gallo	cold hold - side	40.00 Fahrenheit	
sour cream	cold hold - side	39.00 Fahrenheit	
quaternary ammonium	three compartment sink	200.00 PPM	
cooked chicken	hot hold - side	160.00 Fahrenheit	
beans	main service line - hot hold	164.00 Fahrenheit	
hot water	three compartment sink	120.00 Fahrenheit	
carne asada	hot hold - side	160.00 Fahrenheit	

Overall Comments:

Routine inspection conducted in conjunction with complaint CO0158092

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 **10/22/2025**. 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: Hetal Solanki
Manager

Signed On: October 08, 2025