

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 FA0271784 - CHIPOTLE MEXICAN GRILL #1765		Site Address 1095 E BROKAW RD 70, SAN JOSE, CA 95112		Inspection Date 07/22/2026		Placard Color & Score GREEN 95		
Program PR0410876 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name CHIPOTLE MEXICAN GRILL,		Inspection Time 15:35 - 16:45			
Inspected By HELEN DINH		Inspection Type ROUTINE INSPECTION		Consent By KATHY				FSC Kathy Hernandez 3/2/29

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						
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		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

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: Found several fruit flies in the following areas: near warewash sink, near office area and dinning area near restroom. [CA] Each food facility shall be free of pest such as fruit flies. Continue to provide approved pest control services.

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 draining line under 3-compartment sink (right compartment). [CA] Secure leak.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
white rice	2 door reach in warmer	146.00 Fahrenheit	
white rice	counter	155.00 Fahrenheit	
diced tomato	cold insert	36.00 Fahrenheit	
white rice	hot insert	169.00 Fahrenheit	
chicken	hot insert	178.00 Fahrenheit	
warm water	handsink (front, back & 2RR)	100.00 Fahrenheit	
rice	hot insert (back)	146.00 Fahrenheit	
beverage	2 door reach in	41.00 Fahrenheit	
brown rice	hot insert	167.00 Fahrenheit	
quat	sani bucket/warewash	200.00 PPM	
brown rice	cookline (under type 2 hood)	171.00 Fahrenheit	process of cooking
ambient	2 door reach in	39.00 Fahrenheit	
diced tomato	cold insert (back)	39.00 Fahrenheit	
beans	hot insert (back)	147.00 Fahrenheit	
chicken	flat top	180.00 Fahrenheit	process of cooking
beef	hot insert	179.00 Fahrenheit	
beans	hot insert	178.00 Fahrenheit	
sour cream	cold insert (back)	40.00 Fahrenheit	
hot water	warewash/1-comp	120.00 Fahrenheit	
shredded cheese	walk-in	41.00 Fahrenheit	
shredded cheese	cold insert (back)	40.00 Fahrenheit	
sour cream	cold insert	37.00 Fahrenheit	

Overall Comments:

Note: Dish machine is currently not in use. Facility in process of repair.

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 **8/5/2026**. 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: Kathy Hernandez
General Manager

Signed On: July 22, 2026