

# 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 FA0257304 - CHIPOTLE MEXICAN GRILL #2137		Site Address 6955 CAMINO ARROYO 70, GILROY, CA 95020		Inspection Date 10/07/2025		<b>Placard Color &amp; Score</b> <span style="font-size: 2em; font-weight: bold;">GREEN</span> <span style="font-size: 3em; font-weight: bold;">83</span>
Program PR0376170 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name CHIPOTLE MEXICAN GRILL,		Inspection Time 14:45 - 16:15	
Inspected By GUILLERMO VAZQUEZ	Inspection Type ROUTINE INSPECTION	Consent By JOSE ZAMUDIO	FSC Jose Zamudio 6/15/28			

RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification	X						S
K02 Communicable disease; reporting/restriction/exclusion	X						
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						S
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	X	
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	X	
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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<b>Program</b> PR0376170 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	<b>Owner Name</b> CHIPOTLE MEXICAN GRILL, INC	<b>Inspection Time</b> 14:45 - 16:15
K48 Plan review		
K49 Permits available		
K58 Placard properly displayed/posted	X	

## Comments and Observations

### Major Violations

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

**Inspector Observations: Under counter prep table next to the cook line was measured at 60°F at the time of inspection. PHFs within the unit were recently placed in there.**

**[CA] PHFs shall be held at 41°F or below or at 135°F or above. Have the unit serviced by a contractor.**

**[SA] PIC moved all the recently placed PHFs from that unit and moved them to the walk in.**

### Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

**Inspector Observations: Soap dispenser within the restroom is not functioning at the time of inspection. Batteries seem to be low.**

**[CA] Provide hand washing cleanser in dispenser at hand wash stations at all times.**

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

**Inspector Observations: Bulk containers are not labeled at the time of inspection.**

**[CA] Working containers holding food or food ingredients that are removed from their original packages shall be identified with the common name of the food if not easily recognizable.**

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

**Inspector Observations: Sanitizer buckets within the kitchen area were measured at 100PPM of quats at the time of inspection.**

**[CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).**

**[COS] PIC changed out the sanitizer bucket; re-measured at 200PPM of quats.**

K58 - 2 Points - Placard not properly displayed/posted

**Inspector Observations: Green placard is missing from its original location; front of the store. Notify this department if it ever gets stolen or damaged.**

**[CA] The placard shall be posted and clearly visible to the general public and patrons entering the food establishment.**

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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## Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Sanitizer (Quats)	3-Compartment	200.00 PPM	
Sanitizer (Chlorine)	Dish washer	50.00 PPM	
Beans	Walk in	37.00 Fahrenheit	
Hot water	3-Compartment/prep/mop sinks	120.00 Fahrenheit	
Beans	Hot holding (steam tables) station #2	164.00 Fahrenheit	
Cheese	Walk in	38.00 Fahrenheit	
Cooked steak	Hot holding (steam tables) station #1	163.00 Fahrenheit	
Cheese	Prep tables station #2	39.00 Fahrenheit	
Cooked chicken	Hot holding (steam tables) station #1	161.00 Fahrenheit	
Sanitizer (Quats)	Sanitizer buckets	100.00 PPM	Adjust to 200PPM. COS
Pico de gallo	Prep tables station #2	39.00 Fahrenheit	
Pico de gallo	Prep tables station #1	39.00 Fahrenheit	
Sour cream	Prep tables station #1	40.00 Fahrenheit	
Rice	Hot holding (under counter warmer)	143.00 Fahrenheit	
Warm water	Hand wash/restroom	100.00 Fahrenheit	
Rice	Hot holding (steam tables) station #2	158.00 Fahrenheit	
Cooked chicken	Cook line	191.00 Fahrenheit	Final cook temperature.
Beans	Rethermalizer	179.00 Fahrenheit	Re-heating.

## 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 **10/21/2025**. 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




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**Received By:** Jose Zamudio  
Manager

**Signed On:** October 07, 2025