

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 07/31/2025	
Program PR0410876 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name CHIPOTLE MEXICAN GRILL,		Inspection Time 14:15 - 15:30
Inspected By PRINCESS LAGANA	Inspection Type ROUTINE INSPECTION		Consent By JORGE	FSC Kathy Hernandez 03/02/2029	

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						
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						
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		
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

K14 - 3 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: Washed and wet metal insert containers stacked on top of each other at the ware-wash station.

[CA]: Equipment and utensils must be properly air dried after sanitizing and prior to stacking.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
ambient temp	1 door under counter 2	40.00 Fahrenheit	
beef	hot plate prep table	138.00 Fahrenheit	
cut tomatoes	prep top cooler 1	40.00 Fahrenheit	
cut tomatoes	walk in cooler	39.00 Fahrenheit	
raw chicken	1 door under counter 1	41.00 Fahrenheit	
frijoles	steam table 2	150.00 Fahrenheit	
water	hand sink cook line	100.00 Fahrenheit	
chicken	steam table 1	157.00 Fahrenheit	
rice	steam table 1	145.00 Fahrenheit	
water	prep sink	120.00 Fahrenheit	
ambient temp	hot box 2	160.00 Fahrenheit	
cut tomatoes	prep top cooler 2	41.00 Fahrenheit	
adobo ranch	2 door under counter 1	39.00 Fahrenheit	
brown rice	hot box 1	167.00 Fahrenheit	
carnitas	steam table 1	149.00 Fahrenheit	
water	restroom hand sink womens	100.00 Fahrenheit	
carnitas	walk in cooler	38.00 Fahrenheit	
water	3 comp sink	120.00 Fahrenheit	
chicken	steam table 2	159.00 Fahrenheit	

Overall Comments:

Note: Turbo chef oven released smoke during inspection. PIC stated the unit overheated. Unit is only used for quesadilla (pre-cooked items). Smoke cleared after approximately 5-10 minutes. Discussed with PIC that as the permit condition states and given that there are continued issues with the unit, it may lead to exhaust hood exemption revocation and an approved mechanical exhaust system must be installed or the unit removed if ventilation issues occur that may result in uncomfortable work conditions for employees.

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 **8/14/2025**. 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: Jorge Cruz
Service Leader

Signed On: July 31, 2025