



**County of Riverside**  
**DEPARTMENT OF ENVIRONMENTAL HEALTH**  
 www.rivcoeh.org

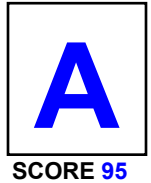
**FOOD ESTABLISHMENT INSPECTION FORM**

|  |                               |                               |                                   |  |                                    |                       |
|--|-------------------------------|-------------------------------|-----------------------------------|--|------------------------------------|-----------------------|
| FACILITY NAME<br><b>Chipotle Mexican Grill #3909</b> |                               |                               |                                   | DATE<br>6/21/2023                      | TIME IN<br>12:45 PM                | TIME OUT<br>1:30 PM   |
| ADDRESS<br>18492 Dexter Ave, Lake Elsinore, CA 92532 |                               |                               |                                   | FACILITY DESCRIPTION<br>Not Applicable |                                    |                       |
| PERMIT HOLDER<br>Chipotle Mexican Grill Inc          |                               |                               |                                   | EMAIL<br>licensing@chipotle.com        |                                    | Major Violations<br>0 |
| PERMIT #<br>PR0083545                                | EXPIRATION DATE<br>12/31/2023 | SERVICE<br>Routine inspection | REINSPECTION DATE<br>Next Routine | FACILITY PHONE #<br>(614)318-2482      | PE<br>3621                         | DISTRICT<br>0052      |
|  |                               |                               |                                   |  | INSPECTOR NAME<br>Celeste Alvarado | Points Deducted<br>5  |

The conditions listed below correspond to violations of the California Health and Safety Code and/or Riverside County Ordinances and must be corrected as indicated by the enforcement officer. The Department of Environmental Health appreciates your cooperation.

Failure to correct listed violation(s) prior to the designated compliance date may necessitate an additional reinspection at a charge determined by Riverside County Ordinance 640.

**Major / Minor Violations:** Major Violations are those that pose an imminent risk to public health and warrant immediate closure of the food facility or immediate correction. Minor Violations are those violations that do not pose an imminent public health risk, but do warrant correction.  
 GRADE REPRESENTS THE FOLLOWING RANGES: A = 100-90 Passed inspection / meets minimum health standards. B = 89-80 Did not pass inspection / does not meet minimum health standards. C = 79-0 Failed inspection / conditions exist which may pose a potential or actual threat to public health and safety. The facility is required to display a grade card in a conspicuous place selected by the Enforcement Officer. The grade card shall not be concealed and can only be removed or relocated by the Enforcement Officer per County Ordinance 492 / County Code Section 8.40.020



○ In = In compliance     + COS = Corrected on-site     ○ N/O = Not observed     ○ N/A = Not applicable     ○ OUT = Out of compliance

| DEMONSTRATION OF KNOWLEDGE             |   | COS | MAJ | OUT |
|--|---|-----|-----|-----|
| In                                     | N/A<br>1. Food safety certification<br>ServSafe: Jose Sandoval ex. 8/3/24               |     |     | 2   |
| EMPLOYEE HEALTH AND HYGIENIC PRACTICES |   |     |     |     |
| In                                     | 2. Communicable disease; reporting, restrictions and exclusions                         |     | 4   |     |
| In                                     | N/O<br>3. No persistent discharge from eyes, nose, and mouth                            |     |     | 2   |
| In                                     | N/O<br>4. Proper eating, tasting, drinking or tobacco use                               |     |     | 2   |
| PREVENTING CONTAMINATION BY HANDS      |   |     |     |     |
| In                                     | N/O<br>5. Hands clean and properly washed; gloves used properly                         |     | 4   | 2   |
| In                                     | 6. Adequate handwashing facilities supplied and accessible                              |     |     | 2   |
| TIME AND TEMPERATURE RELATIONSHIPS     |   |     |     |     |
| In                                     | N/O N/A<br>7. Proper hot and cold holding temperatures                                  |     | 4   | 2   |
| In                                     | N/O N/A<br>8. Time as a public health control; procedures and records                   |     | 4   | 2   |
| In                                     | N/A<br>9. Proper cooling methods  |     | 4   | 2   |
| In                                     | N/O N/A<br>10. Proper cooking time and temperature                                      |     | 4   | 2   |
| In                                     | N/O N/A<br>11. Proper reheating procedures for hot holding                              |     | 4   |     |
| PROTECTION FROM CONTAMINATION          |   |     |     |     |
| In                                     | N/O N/A<br>12. Returned and re-service of food  |     |     | 2   |
| In                                     | 13. Food: unadulterated, no spoilage, no contamination                                  |     | 4   | 2   |
| In                                     | N/O N/A<br>14. Food contact surfaces: clean and sanitized<br>Manual/ Quat/ 200ppm / 120 |     | 4   | 2   |

| FOOD FROM APPROVED SOURCES             |   | COS | MAJ | OUT |
|--|---|-----|-----|-----|
| In                                     | 15. Food obtained from approved sources   |     | 4   | 2   |
| In                                     | N/O N/A<br>16. Compliance with shell stock tags, condition, display                                   |     |     | 2   |
| In                                     | N/O N/A<br>17. Compliance with Gulf Oyster regulations  |     |     | 2   |
| CONFORMANCE WITH APPROVED PROCEDURES   |   |     |     |     |
| In                                     | N/A<br>18. Compliance with variance, specialized process, and HACCP plan                              |     |     | 2   |
| CONSUMER ADVISORY                      |   |     |     |     |
| In                                     | N/A<br>19. Written disclosure and reminder statements provided for raw or undercooked foods           |     |     | 1   |
| SCHOOL AND HEALTHCARE PROHIBITED FOODS |   |     |     |     |
| In                                     | N/A<br>20. Licensed health care facilities / public and private schools; prohibited foods not offered |     | 4   | 2   |
| WATER / HOT WATER                      |   |     |     |     |
| In                                     | 21. Hot and cold water available<br>Water Temperature 120°F   |     | 4   | 2   |
| LIQUID WASTE DISPOSAL                  |   |     |     |     |
| In                                     | 22. Sewage and wastewater properly disposed   |     | 4   | 2   |
| VERMIN                                 |   |     |     |     |
| In                                     | 23. No rodents, insects, birds, or animals  |     | 4   | 2   |
| In                                     | N/A<br>24. Vermin proofing, air curtains, self-closing doors  |     |     | 1   |

| SUPERVISION / PERSONAL CLEANLINESS   | OUT |
|--|-----|
| 25. Person in charge present and performs duties, demonstration of knowledge | 2   |
| 26. Personal cleanliness and hair restraints                                 | 1   |
| GENERAL FOOD SAFETY REQUIREMENTS   |     |
| 27. Approved thawing methods, frozen food storage                            | 1   |
| 28. Food separated and protected from contamination                          | 2   |
| 29. Washing fruits and vegetables  | 1   |
| 30. Toxic substances properly identified, stored, used                       | 1   |
| FOOD STORAGE / DISPLAY / SERVICE   |     |
| 31. Adequate food storage; food storage containers identified                | 1   |
| 32. Consumer self-service  | 1   |
| 33. Food properly labeled; honestly presented; menu labeling                 | 1   |

| EQUIPMENT / UTENSILS / LINENS                                      | OUT |
|--|-----|
| 34. Utensils and equipment approved, good repair                   | 1   |
| 35. Warewashing: installed, maintained, proper use, test materials | 1   |
| 36. Equipment / utensils: installed, clean, adequate capacity      | 1   |
| 37. Equipment, utensils, and linens: storage and use               | 1   |
| 38. Adequate ventilation and lighting; designated areas, use       | 1   |
| 39. Thermometers provided and accurate                             | 1   |
| 40. Wiping cloths: properly used and stored                        | 1   |
| PHYSICAL FACILITIES  |     |
| 41. Plumbing: properly installed, good repair                      | 1   |
| 42. Refuse properly disposed; facilities maintained                | 1   |
| 43. Toilet facilities: properly constructed, supplied, cleaned     | 1   |
| 44. Premises: personal item storage and cleaning item storage      | 1   |

| PERMANENT FOOD FACILITIES  | OUT |
|--|-----|
| 45. Floors, walls, ceilings: good repair / fully enclosed        | 1   |
| 46. Floors, walls, and ceilings: clean                           | 1   |
| 47. No unapproved private homes / living or sleeping quarters    | 1   |
| SIGNS / REQUIREMENTS   |     |
| 48. Last inspection report available                             |     |
| 49. Food Handler certifications available, current, and complete | 1   |
| 50. Grade card and signs posted, visible                         |     |
| COMPLIANCE AND ENFORCEMENT                                       |     |
| 51. Plans approved / submitted                                   |     |
| 52. Permit available / current                                   |     |
| 53. Permit suspended / revoked                                   |     |
| 54. Voluntary condemnation                                       |     |
| 55. Impound  |     |



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|  |                          |                              |
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|--|--------------------------|------------------------------|

**21. HOT AND COLD WATER AVAILABLE**

**POINTS**

**2**

**Inspector Comments:** Observed hot water at the prep sink measuring 109F. Increase and maintain a minimum of 120F at the prep, mop, and 3-comp sinks at all times.

**Violation Description:** An adequate, protected, pressurized, potable supply of hot water and cold water shall be provided at all times. Hot water of at least 120°F must be provided for facilities with unpackaged food or packaged potentially hazardous food. Handwashing facilities shall be equipped to provide warm water for at least 15 seconds. (113953(c), 114189, 114192 (a,d), 114192.1, 114195)

**24. VERMIN PROOFING, AIR CURTAINS, SELF-CLOSING DOORS**

**POINTS**

**1**

**Inspector Comments:** Observed air curtain knob in the off position above the drive thru window. Turn on air curtain and ensure air curtains operates in conjunction with the microswitch to turn on when the door is open and turn off when the door closes.

**Violation Description:** Each food facility shall be constructed, equipped, maintained, and operated to prevent the entrance and harborage of animals, including birds and vermin. (114259, 114259.2, 114259.3)

**35. WAREWASHING; INSTALLED, MAINTAINED. PROPER USE, TEST MATERIALS**

**POINTS**

**1**

**Inspector Comments:** Operator stated the automatic dish machine is currently in disrepair. They stated it has not been working in approx. 2 months. Repair dish machine and ensure it provides a final sanitizing rinse of 50ppm chlorine. If dish machine is replaced, ensure it is like-for-like otherwise contact this department to ensure water heater is adequate to support the dish machine. If dish machine is not to be replaced or repaired, remove from the facility.

**Violation Description:** Food facilities that prepare food shall have approved warewashing equipment. Testing equipment and materials shall be provided to measure the wash water temperature and applicable sanitization method. (114067(g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125)

**40. WIPING CLOTHS: PROPERLY USED AND STORED**

**POINTS**

**1**

**Inspector Comments:** Observed wiping cloths stored in buckets measuring 100ppm quaternary ammonia. Increase and maintain a minimum of 200ppm quaternary ammonia in the wiping cloth buckets. Change as often as necessary to ensure minimum concentrations.

**Violation Description:** Wiping cloths used to clean food spills shall be used only once, unless stored in an approved concentration of sanitizer solution and laundered daily. (114135, 114185.1, 114185.3(d-e))

**Overall Inspection Comments**

No summary comments have been made for this inspection.

**Did you know** that effective January 1, 2018, the California Health and Safety Code was amended to make it easier for food facilities to donate food? Please consider donating your excess food product to a local food bank, pantry, or soup kitchen. As a good faith food donor, you are protected from civil and criminal liability if the food product later causes harm to its recipient, unless the injury is a direct result of gross negligence or intentional misconduct in the preparation or handling of the donated food. See Section 171425 of the Civil Code and Sections 114432 to 114434 inclusive of the Health and Safety Code. For more information visit our website at [www.rivcoeh.org](http://www.rivcoeh.org).



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|---|-------------------|-----------------------|

Signature

CJ Garcia  
Person in Charge  
06/21/2023

Celeste Alvarado  
Environmental Health Specialist  
06/21/2023

## REASONS FOR IMMEDIATE CLOSURE OF A FOOD FACILITY

Per California Health and Safety Code Section 114409 (a):  
 "If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed."

A food facility may be closed for any of the following reasons:

- Overflowing sewage (inside or outside the facility)
- No potable water
- No hot water
- No electricity
- Rodent or insect infestation
- Any other conditions at the facility that may create an imminent public health risk

In addition to the reasons above, Per California Health and Safety Code Section 114411:

"The enforcement agency may, after providing opportunity for a hearing, modify, suspend, or revoke a permit for serious or repeated violations of any requirement of this part or for interference in the performance of the duty of the enforcement officer."

No foil or cardboard on shelves



## PROPER FOOD STORAGE IN REFRIGERATORS AND FREEZERS



Store cooked and ready-to-eat food above raw food to avoid cross-contamination.  
 Keep all food covered to prevent contamination

## MANUAL SANITIZING OF EQUIPMENT AND UTENSILS USING A THREE COMPARTMENT SINK

1. **SCRAPE**, clean, or soak items as necessary before washing.
2. **WASH** items in detergent and hot water of at least 100°F in the first sink.
3. **RINSE** items in clear water in the second sink.
4. **SANITIZE** by submerging each item in a sanitizing solution in the third sink. Use one of the following sanitizing methods:
  - 100ppm of a chlorine based sanitizer for a minimum of 30 seconds in the solution
  - 200ppm of a quaternary ammonium based sanitizer for a minimum of 60 seconds in the solution
  - 25ppm of an iodine based sanitizer for a minimum of 60 seconds in the solution
  - Water at a temperature of 171°F for a minimum of 30 seconds in solution
5. **AIR DRY** all items on the drain board.



1 SCRAPE 2 WASH 3 RINSE 4 SANITIZE 5 AIR DRY

## PROPER COOLING OF FOOD IN YOUR FACILITY

Potentially hazardous foods should always be rapidly cooled.

### TIME IS THE KEY FACTOR IN PROPER COOLING

- Foods must cool from 135°F to 70°F in 2 hours or less
- Foods must cool from 70°F to 41°F in 4 hours or less

Use one of the following methods to cool food properly:

- Break large foods down into smaller portions and place in shallow pans no more than 4 inches deep. Metal pans cool better than glass or plastic pans.
- Add ice as an ingredient to replace water used in the recipe.
- Place foods within an ice bath and frequently stir the foods to speed the cooling process.
- Loosely cover foods so that heat and steam can escape during cooling.
- Arrange containers within a refrigeration unit so that air can flow properly around containers.
- Use special equipment like chill paddles or blast chillers to rapidly bring down food temperature.

Use an accurate thermometer to verify the food is being cooled within proper timeframes.

## PROPER FOOD THAWING METHODS



1. Under refrigeration
2. In a microwave oven on "defrost"
3. Submerged under cold running water in an approved preparation sink for no longer than 2 hours
4. As part of the cooking process



## INTERNAL COOKING TEMPERATURES

Use a probe thermometer to take internal cooking temperatures

|                                |                                |                                |                                |                                |                                |                                |                                |
|--------------------------------|--------------------------------|--------------------------------|--------------------------------|--------------------------------|--------------------------------|--------------------------------|--------------------------------|
|                                |                                |                                |                                |                                |                                |                                |                                |
| <b>135°F</b><br>for 15 seconds | <b>145°F</b><br>for 15 seconds | <b>145°F</b><br>for 15 seconds | <b>145°F</b><br>for 15 seconds | <b>155°F</b><br>for 15 seconds | <b>155°F</b><br>for 15 seconds | <b>165°F</b><br>for 15 seconds | <b>165°F</b><br>for 15 seconds |

Food temperature cannot be felt - use your probe thermometer!



## FOR QUESTIONS OR COMMENTS CONTACT YOUR LOCAL AREA OFFICE

**BLYTHE**  
 260 N Broadway  
 Blythe, CA 92225  
 Self-Service Kiosk  
 Only

**CORONA**  
 2275 S Main St #204  
 Corona, CA 92882  
 Phone 951-273-9140  
 Fax 951-520-8319

**HEMET**  
 800 S Sanderson Ave #200  
 Hemet, CA 92545  
 Phone 951-766-2824  
 Fax 951-766-7874

**INDIO**  
 47-950 Arabia St #A  
 Indio, CA 92201  
 Phone 760-863-8287  
 Fax 760-863-8303

**MURRIETA**  
 30135 Technology Dr #250  
 Murrieta, CA 92563  
 Phone 951-461-0284  
 Fax 951-461-0245

**PALM SPRINGS**  
 554 S Paseo Dorotea  
 Palm Springs, CA 92264  
 Phone 760-320-1048  
 Fax 760-320-1470

**RIVERSIDE**  
 4065 County Circle Dr #104  
 Riverside, CA 92503  
 Phone 951-358-5172  
 Fax 951-358-5017