



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Chipotle Mexican Grill # 2955			DATE 4/23/2024	TIME IN 11:40 AM	TIME OUT 12:45 PM
ADDRESS 1870 N Perris Blvd #10, Perris, CA 92571			FACILITY DESCRIPTION Not Applicable		
PERMIT HOLDER Chipotle Mexican Grill Inc			EMAIL Licensing@chipotle.com		
PERMIT # PR0073081	EXPIRATION DATE 06/30/2024	SERVICE Routine inspection	REINSPECTION DATE Next Routine	FACILITY PHONE # (303)222-2524	PE 3620
		DISTRICT 0014	INSPECTOR NAME Leslie Aranda		Major Violations 0
					Points Deducted 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
<input checked="" type="radio"/>	N/A			2
1. Food safety certification Angelica Arreola, ServSafe, 4/24/26				
EMPLOYEE HEALTH AND HYGIENIC PRACTICES				
<input checked="" type="radio"/>			4	
2. Communicable disease; reporting, restrictions and exclusions				
<input checked="" type="radio"/>	N/O			2
3. No persistent discharge from eyes, nose, and mouth				
<input checked="" type="radio"/>	N/O			2
4. Proper eating, tasting, drinking or tobacco use				
PREVENTING CONTAMINATION BY HANDS				
<input checked="" type="radio"/>	N/O		4	2
5. Hands clean and properly washed; gloves used properly				
<input checked="" type="radio"/>				2
6. Adequate handwashing facilities supplied and accessible				
TIME AND TEMPERATURE RELATIONSHIPS				
<input checked="" type="radio"/>	N/O	N/A	4	2
7. Proper hot and cold holding temperatures				
<input checked="" type="radio"/>	N/O	N/A	4	2
8. Time as a public health control; procedures and records				
<input checked="" type="radio"/>	N/O	N/A	4	2
9. Proper cooling methods				
<input checked="" type="radio"/>	N/O	N/A	4	2
10. Proper cooking time and temperature				
<input checked="" type="radio"/>	N/O	N/A	4	
11. Proper reheating procedures for hot holding				
PROTECTION FROM CONTAMINATION				
<input checked="" type="radio"/>	N/O	N/A		2
12. Returned and re-service of food				
<input checked="" type="radio"/>			4	2
13. Food: unadulterated, no spoilage, no contamination				
<input checked="" type="radio"/>	N/O	N/A	4	2
14. Food contact surfaces: clean and sanitized Low temp dishmachine 50-100ppm chlorine / Discussed water				

FOOD FROM APPROVED SOURCES		COS	MAJ	OUT
<input checked="" type="radio"/>			4	2
15. Food obtained from approved sources				
<input checked="" type="radio"/>	N/O	N/A		2
16. Compliance with shell stock tags, condition, display				
<input checked="" type="radio"/>	N/O	N/A		2
17. Compliance with Gulf Oyster regulations				
CONFORMANCE WITH APPROVED PROCEDURES				
<input checked="" type="radio"/>	N/A			2
18. Compliance with variance, specialized process, and HACCP plan				
CONSUMER ADVISORY				
<input checked="" type="radio"/>	N/A			1
19. Written disclosure and reminder statements provided for raw or undercooked foods				
SCHOOL AND HEALTHCARE PROHIBITED FOODS				
<input checked="" type="radio"/>	N/A		4	2
20. Licensed health care facilities / public and private schools; prohibited foods not offered				
WATER / HOT WATER				
<input checked="" type="radio"/>			4	2
21. Hot and cold water available Water Temperature 3-comp sink: 133°F				
LIQUID WASTE DISPOSAL				
<input checked="" type="radio"/>			4	2
22. Sewage and wastewater properly disposed				
VERMIN				
<input checked="" type="radio"/>			4	2
23. No rodents, insects, birds, or animals				
<input checked="" type="radio"/>	N/A			1
24. Vermin proofing, air curtains, self-closing doors				

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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34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS

1

Inspector Comments: All utensils and equipment shall be approved and maintained in good repair. Observed the following:

-REPEAT VIOLATION: Deteriorating and stained caulking around the warewashing area. Re-caulk the area with a waterproof sealant, ensuring it is smooth, sealed, and easily cleanable.

-Split gasket at the walk-in cooler door. Replace the split gasket.

-Gaps in the sealant around the door frame for the back door. Re-seal the areas ensuring it is smooth, sealed, and easily cleanable.

Violation Description: All utensils and equipment shall be approved and in good repair. (114130, 114130.1-114130.6, 114132, 114133, 114137, 114175, 114177, 114257)

36. EQUIPMENT / UTENSILS PROPERLY INSTALLED, CLEAN; ADEQUATE CAPACITY

POINTS

1

Inspector Comments: All utensils and equipment shall be maintained clean. Remove any dust, debris, residue, and other accumulation from the below listed areas:

-The inside of the dishwasher as observed a dark residue inside the unit, near the back panel.

-The undersides of the containers on the rack to the left of the handwashing sink as observed them to get soiled with the soap and water from the handwashing sink. Either provide a longer splashguard to prevent splash from handwashing onto the utensils or relocate the utensils to prevent possible splash onto them. Area manager removed the soap debris and relocated the dishes away from the handwashing sink to prevent the debris from ending up on the dishes.

-The water faucet by the knives magnetic strip as observed the inside to have calcification residue.

-The food preparation sink faucet handle as observed a green residue along the base of the faucet.

Violation Description: All utensils and equipment shall be clean and installed in an approved manner. Equipment type and quantity shall be adequate for the operation. (114115, 114130.3, 114139, 114153, 114163, 114165, 114167, 114169, 114175, 114180, 114182, 114257)

38. ADEQUATE VENTILATION & LIGHTING: DESIGNATED AREAS; USE

POINTS

0

Inspector Comments: NOTE:

All exhaust hoods shall be maintained to effectively remove heat, grease, vapors, and smoke. Observed missing heat-resistant sealant on the left side of the hood. Ensure to re-seal, ensuring it is smooth and easily cleanable.

Violation Description: Mechanical exhaust ventilation shall be provided to remove toxic gases, heat, grease, vapors, and smoke. All areas of a food facility shall have sufficient ventilation to facilitate proper food storage and provide a reasonable condition of comfort for each employee. Toilet rooms shall be vented to the outside air by a screened openable window, an air shaft, or a light-switch activated exhaust fan. Adequate lighting shall be provided in all areas to facilitate cleaning and inspection. Light fixtures in areas where open food is stored, served, prepared, and where utensils are washed shall be of shatterproof construction or protected with light shields. (114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1)

40. WIPING CLOTHS: PROPERLY USED AND STORED

POINTS

1

Inspector Comments: Wiping cloths used to clean up food spills more than once shall be properly stored inside a sanitizer bucket of approved concentration. Measured the sanitizer bucket by the food preparation sink with an undetectable amount of quaternary ammonia. Area manager corrected this on site and stated there was an issue with the sanitizer dispenser and that it's been corrected. Ensure to test and monitor the sanitizer buckets so they are maintained at 2000ppm quaternary ammonia.

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))



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41. PLUMBING: PROPERLY INSTALLED, GOOD REPAIR

POINTS

1

Inspector Comments: All plumbing shall be installed and maintained so as to prevent any contamination, kept clean, fully operative, and in good repair. Observed the following:

-A continuous drip from the food preparation sink when the knobs were turned off. Repair as needed in an approved manner to eliminate the leak.

-The left tankless water heater to be dripping onto the floor adjacent to the floor sink. Ensure it drains properly over the floor sink to prevent the water from draining and staying on the surface of the floor.

Violation Description: All plumbing shall be installed in compliance with local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair. All food-related equipment drain lines must discharge through an approved indirect connection. Any hose used for conveying potable water shall be made from approved material and used for no other purpose. (114171, 114189.1, 114190, 114192(b,c), 114193, 114193.1, 114199, 114201, 114269)

42. REFUSE PROPERLY DISPOSED: FACILITIES MAINTAINED

POINTS

0

Inspector Comments: NOTE: Observed the dumpsters to be uncovered. Maintain dumpsters covered when not in use.

Observed food debris on the floor around the inside of the dumpster enclosure. Ensure to keep it clean to prevent vermin attractant.

Violation Description: All food waste and rubbish shall be kept in leakproof and rodent-proof containers. Containers shall be covered at all times. All waste must be removed and disposed of as frequently as necessary to prevent a nuisance. The exterior premises of each food facility shall be kept clean and free of litter and rubbish. (114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114257.1)

46. FLOORS, WALLS, AND CEILINGS: CLEAN

POINTS

1

Inspector Comments: The floors, walls, and ceilings shall be maintained clean. Remove any dust, debris, residue, and other accumulation from the below listed areas:

-The flooring inside the walk-in cooler under the shelves as observed standing water and food debris.

-The flooring behind the reach in coolers and ice machine as observed miscellaneous water and food debris.

Violation Description: Floors, walls, and ceilings shall be maintained clean. (114257, 114268.1)

Overall Inspection Comments

This routine inspection was conducted in conjunction with a complaint investigation (CO0090290).

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.

Signature

Angelica Arreola
Person in Charge

04/23/2024

Leslie Aranda
Environmental Health Specialist

04/23/2024

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

135°F for 15 seconds	145°F for 15 seconds	145°F for 15 seconds	145°F for 15 seconds	155°F for 15 seconds	155°F for 15 seconds	165°F for 15 seconds	165°F for 15 seconds

Food temperature cannot be felt - use your probe thermometer!



FOR QUESTIONS OR COMMENTS CONTACT YOUR LOCAL AREA OFFICE

BLYTHER
 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
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 47-950 Arabia St #A
 Indio, CA 92201
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 554 S Paseo Dorotea
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