



COUNTY OF RIVERSIDE DEPARTMENT OF ENVIRONMENTAL HEALTH

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FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME Chipotle Mexican Grill #1498			DATE 09/17/2024	TIME IN 01:45 PM	TIME OUT 02:30 PM	
FACILITY ADDRESS 40940 California Oaks Rd Ste A Murrieta, CA 92562-5968			FACILITY PHONE # (303) 595-4000			
PERMIT HOLDER Chipotle Mexican Grill Inc			EMAIL ca.1498.murrieta@chipotle.com			
PERMIT # PR0054009	FACILITY DESCRIPTION Restaurant 2001 to 5999 sq ft	EXPIRATION DATE 11/30/2024	SPECIALIST NAME Drew Loudon Morikawa	DISTRICT 43	SERVICE Routine Inspection	REINSPECTION DATE Next Routine

THE CONDITIONS LISTED BELOW CORRESPOND TO VIOLATIONS OF THE CALIFORNIA HEALTH AND SAFETY CODE AND / OR RIVERSIDE COUNTY ORDINANCES AND ALL VIOLATIONS SHALL BE CORRECTED AS INDICATED BY THE ENFORCEMENT OFFICER. REINSPECTION / RETURN-TO-COMPLIANCE WILL BE COMPLETED/VERIFIED ON OR AFTER THE DATE INDICATED ON THIS REPORT. THE DEPARTMENT OF ENVIRONMENTAL HEALTH APPRECIATES YOUR COOPERATION.

MAJOR / MINOR VIOLATIONS: MAJOR VIOLATIONS ARE THOSE THAT POSE AN IMMEDIATE 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 IMMEDIATE 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

SCORE 98

In = In compliance N/O = Not observed N/A = Not applicable COS = Corrected on-site MAJ = Major Violation OUT = Out of compliance

DEMONSTRATION OF KNOWLEDGE			COS	MAJ	OUT	FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
In	N/A	1. Food safety certification Roxana Alonzo / ServSafe EXP:04/04/2025			2	In		15. Food obtained from approved sources			2
EMPLOYEE HEALTH AND HYGIENIC PRACTICES						In	N/O	N/A			2
In		2. Communicable disease; reporting, restrictions, and exclusions		4		In	N/O	N/A			2
In	N/O	3. No persistent discharge from eyes, nose, and mouth			2	CONFORMANCE WITH APPROVED PROCEDURES					
In	N/O	4. Proper eating, tasting, drinking, or tobacco use			2	In		N/A			2
PREVENTING CONTAMINATION BY HANDS						CONSUMER ADVISORY					
In	N/O	5. Hands clean and properly washed; gloves used properly		4	2	In		N/A			1
In		6. Adequate handwashing facilities supplied and accessible			2	SCHOOL AND HEALTHCARE PROHIBITED FOOD					
TIME AND TEMPERATURE RELATIONSHIP						In		N/A		4	2
In	N/O	7. Proper hot and cold holding temperatures		4	2	WATER / HOT WATER					
In	N/O	8. Time as a public health control; procedures and records		4	2	In				4	2
In	N/O	9. Proper cooling methods		4	2	LIQUID WASTE DISPOSAL					
In	N/O	10. Proper cooking time and temperature		4	2	In				4	2
In	N/O	11. Proper reheating procedures for hot holding		4		VERMIN					
PROTECTION FROM CONTAMINATION						In				4	2
In	N/O	12. Returned and re-service of food			2	In				4	2
In		13. Food: unadulterated, no spoilage, no contamination		4	2	PERMANENT FOOD FACILITIES					
In	N/O	14. Food contact surfaces: clean and sanitized SANITIZER (ppm):50 Chlorine WAREWASH TEMP:		4	2	In				4	2
SUPERVISION / PERSONAL CLEANLINESS						In	N/A				1
25. Person in charge present and performs duties, demonstration of knowledge					2	SIGNS / REQUIREMENTS					
26. Personal cleanliness and hair restraints					1	45. Floors, walls, ceilings: good repair / fully enclosed					1
GENERAL FOOD SAFETY REQUIREMENTS						46. Floors, walls, and ceilings: clean					1
27. Approved thawing methods, frozen food storage					1	47. No unapproved private homes / living or sleeping quarters					1
28. Food separated and protected from contamination					2	COMPLIANCE AND ENFORCEMENT					
29. Washing fruits and vegetables					1	48. Last inspection report available					
30. Toxic substances properly identified, stored, used					1	49. Food Handler Certifications available, current, and complete					1
FOOD STORAGE / DISPLAY / SERVICE						50. Grade card and signs posted, visible					
31. Adequate food storage; food storage containers identified					1	51. Plans approved / submitted					
32. Consumer self-service					1	52. Permit available / current					
33. Food properly labeled; honestly presented; menu labeling					1	53. Permit suspended / revoked					
EQUIPMENT / UTENSILS / LINENS						PHYSICAL FACILITIES					
34. Utensils and equipment approved, good repair					1	41. Plumbing: properly installed, good repair					1
35. Warewashing: installed, maintained, proper use, test materials					1	42. Refuse properly disposed; facilities maintained					1
36. Equipment / utensils: installed, clean, adequate capacity					1	43. Toilet facilities: properly constructed, supplied, cleaned					1
37. Equipment, utensils, and linens: storage and use					1	44. Premises; personal item storage and cleaning item storage					1
38. Adequate ventilation and lighting; designated areas, use					1						
39. Thermometers provided and accurate					1						
40. Wiping cloths: properly used and stored					1						



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General Comments:

Observations:

34. Utensils and equipment approved, good repair

Status: OUT (PTS) **Type:** Violation

Inspector Comments:

1. Observed the sealant in disrepair at the following locations:

- a. At both hand sinks (near register and near the 3-compartment sink)
- b. At the hood in the front house area

Remove the sealant, sanitize the area, reapply sealant in an approved manner. Maintain in good repair.

2. Observed a reach-in cooler near the flat grill to have an ambient temperature of 50 F. Observed no food stored in this unit; operator stated that this unit is not typically used. Repair unit in an approved manner or remove it.

3. Observed several floor sinks throughout the facility to have rusting and corroding. Repair the floor sinks in an approved manner (ie. reseal the floor sink enamel coating in an approved manner).

Violation Code - 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: installed, clean, adequate capacity

Status: OUT (PTS) **Type:** Violation

Inspector Comments:

Clean the following; maintain clean:

- 1. Observed dust accumulation on the front vents of the beverage cooler near the registers.
- 2. Observed dust accumulation in the hood vent system (at the hood vent near the prep sink).

Violation Code - 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)

45. Floors, walls, ceilings: good repair / fully enclosed

Status: NOTE (PTS)

Inspector Comments:

NOTE: Observed the flooring to be in disrepair near the walk-in cooler. Repair the flooring in an approved manner; provide a smooth and easily cleanable surface; maintain in good repair.

Violation Code - The floors, walls, ceilings finishes must be of an approved material, durable, smooth, nonabsorbent, and

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

PERSON IN CHARGE: Roxy Alonzo

PRINT

INSPECTOR: Drew Loudon Morikawa

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easily cleanable. Food facilities shall be fully enclosed. (114143 (d), 114257, 114266, 114268, 114271, 114272)

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 _____ PERSON IN CHARGE: <u>Roxy Alonzo</u> PRINT	 _____ INSPECTOR: <u>Drew Loudon Morikawa</u> PRINT

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:

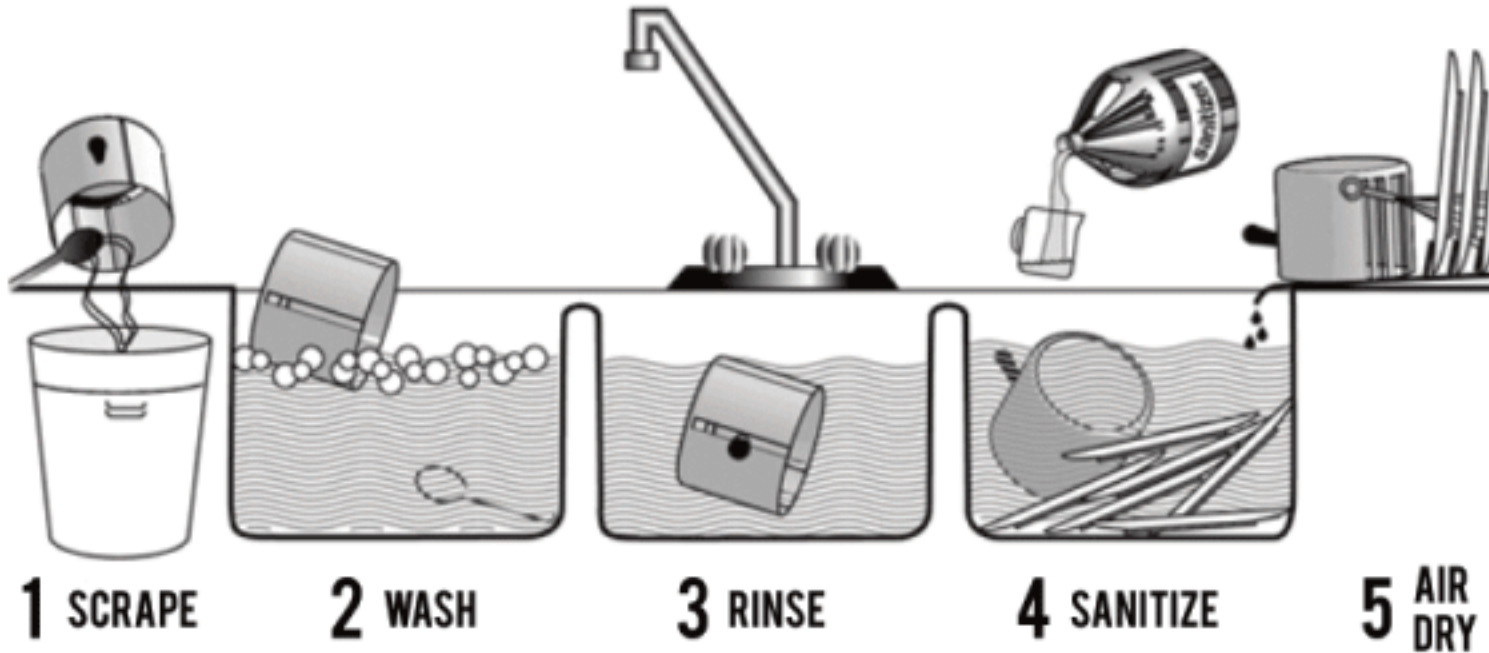
"The enforcement agency may, after providing opportunity for a hearing, modify, suspend, or revoke a permit for serious or repeated violations of any requirement of this part or for interference in the performance of the duty of the enforcement officer."

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.



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!

THE MAJOR 8 FOOD ALLERGENS

- MILK
- EGGS
- FISH
- SHELLFISH
- TREE NUTS
- PEANUTS
- SOYBEANS
- WHEAT

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