



# COUNTY OF RIVERSIDE DEPARTMENT OF ENVIRONMENTAL HEALTH

(888)722-4234 • RIVCOEH.ORG

## FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME Chipotle Mexican Grill #2598			DATE 08/14/2024	TIME IN 01:45 PM	TIME OUT 03:15 PM	
FACILITY ADDRESS 3510 Tyler St Ste 102 Riverside, CA 92503-4106			FACILITY PHONE # (951) 351-2604			
PERMIT HOLDER Chipotle Mexican Grill Inc			EMAIL ca.2598.tylerstreet@chipotle.com			
PERMIT # PR0069491	FACILITY DESCRIPTION Restaurant 1 to 2000 sq ft	EXPIRATION DATE 02/28/2025	SPECIALIST NAME Sabrina Rodgers	DISTRICT 4	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** 95

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 Steven Rodriguez / Serv Safe EXP:04/25/2029			2	In		15. Food obtained from approved sources		4	2
<b>EMPLOYEE HEALTH AND HYGIENIC PRACTICES</b>						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	<b>CONFORMANCE WITH APPROVED PROCEDURES</b>					
In	N/O	4. Proper eating, tasting, drinking, or tobacco use			2	In		N/A			2
<b>PREVENTING CONTAMINATION BY HANDS</b>						<b>CONSUMER ADVISORY</b>					
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	<b>SCHOOL AND HEALTHCARE PROHIBITED FOOD</b>					
<b>TIME AND TEMPERATURE RELATIONSHIP</b>						In		N/A		4	2
In	N/O	7. Proper hot and cold holding temperatures		4	2	<b>WATER / HOT WATER</b>					
In	N/O	N/A		4	2	In				4	2
In	N/O	8. Time as a public health control; procedures and records		4	2	<b>WATER TEMPERATURE: 120F</b>					
In	N/O	9. Proper cooling methods		4	2	<b>LIQUID WASTE DISPOSAL</b>					
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		<b>VERMIN</b>					
<b>PROTECTION FROM CONTAMINATION</b>						In				4	2
In	N/O	N/A			2	In				4	2
In		12. Returned and re-service of food			2	<b>PERMANENT FOOD FACILITIES</b>					
In		13. Food: unadulterated, no spoilage, no contamination		4	2	45. Floors, walls, ceilings: good repair / fully enclosed				1	
In	N/O	14. Food contact surfaces: clean and sanitized SANITIZER (ppm):200 Ammonia      WAREWASH TEMP: 100F		4	2	46. Floors, walls, and ceilings: clean				1	
<b>SUPERVISION / PERSONAL CLEANLINESS</b>						47. No unapproved private homes / living or sleeping quarters				1	
25. Person in charge present and performs duties, demonstration of knowledge					2	<b>SIGNS / REQUIREMENTS</b>					
26. Personal cleanliness and hair restraints					1	48. Last inspection report available					
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>						49. Food Handler Certifications available, current, and complete				1	
27. Approved thawing methods, frozen food storage					1	50. Grade card and signs posted, visible					
28. Food separated and protected from contamination					2	<b>COMPLIANCE AND ENFORCEMENT</b>					
29. Washing fruits and vegetables					1	51. Plans approved / submitted					
30. Toxic substances properly identified, stored, used					1	52. Permit available / current					
<b>FOOD STORAGE / DISPLAY / SERVICE</b>						53. Permit suspended / revoked					
31. Adequate food storage; food storage containers identified					1	<b>PHYSICAL FACILITIES</b>					
32. Consumer self-service					1	41. Plumbing: properly installed, good repair				1	
33. Food properly labeled; honestly presented; menu labeling					1	42. Refuse properly disposed; facilities maintained				1	
<b>EQUIPMENT / UTENSILS / LINENS</b>						43. Toilet facilities: properly constructed, supplied, cleaned				1	
34. Utensils and equipment approved, good repair					1	44. Premises; personal item storage and cleaning item storage				1	
35. Warewashing: installed, maintained, proper use, test materials					1	<b>PERMITS</b>					
36. Equipment / utensils: installed, clean, adequate capacity					1	54. All permits current					
37. Equipment, utensils, and linens: storage and use					1	<b>REMARKS</b>					
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:**

Joint inspection with B. Lopez

**Observations:**

**7. Proper hot and cold holding temperatures**

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

**Inspector Comments:** Observed internal temperature of sour cream on the cold holding table at 47 degrees F.

Operator voluntarily discarded the sour cream and replaced with sour cream at 40 degrees F.

Maintain cold holding temperature at 41 degrees F or below.

**Violation Code** - Potentially hazardous food shall be held at or below 41°F / 45°F or at or above 135°F. Potentially hazardous food removed from proper holding temperature during preparation must be returned to proper temperature within 2 hours. Potentially hazardous food shall be received at proper temperature without evidence of temperature abuse. (113996, 113998, 114037)

**23. No rodents, insects, birds, or animals**

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

**Inspector Comments:** Observed fruit flies in the facility near the boxed produce and in the dry storage area.

Eliminate fruit flies from facility in an approved manner.

**Violation Code** - Each food facility shall be kept free of vermin. Only approved animals, such as service animals or decorative fish in aquariums, are permitted inside a food facility. (114259.1, 114259.4, 114259.5)

**36. Equipment / utensils: installed, clean, adequate capacity**

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

**Inspector Comments:** Observed food residue on the handles of the hot holding unit.

Clean the handles to remove food residue.

Observed dust build up on the back tubing and under the ice machine.

Clean behind and under the ice machine to eliminate dust.

Observed residue build up in the fry cabinet.

Clean the fry cabinet to eliminate residue.

**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)

**41. Plumbing: properly installed, good repair**

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

**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).

**SIGNATURE**

PERSON IN CHARGE: Steven Rodriguez

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INSPECTOR: Sabrina Rodgers

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**Inspector Comments:** Observed an accumulation of food debris in the floor sink under the 3-compartment sink. Clean the floor sink to eliminate food debris.

Observed a mop stored in the mop sink. Operator moved the mop to hang dry in designated area. Store mops hanging to air dry.  
**Violation Code** - 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)

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## 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:

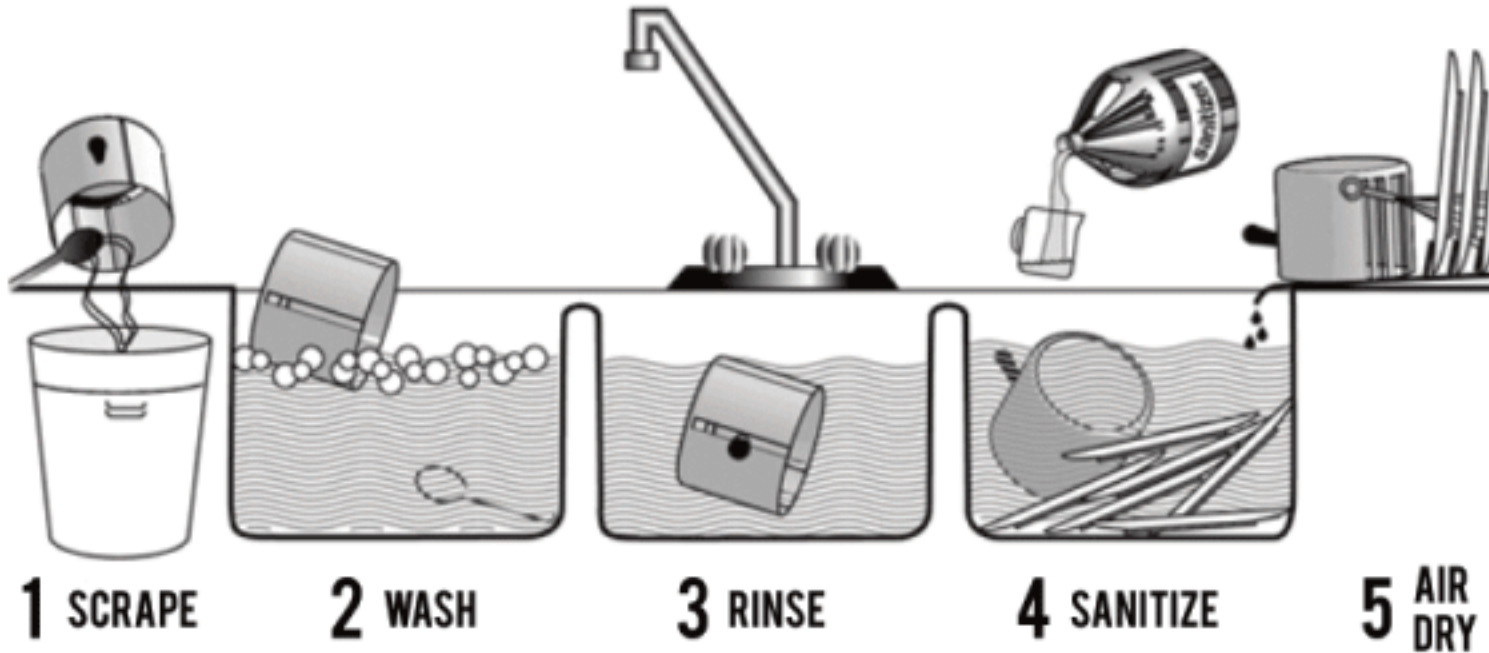
"The enforcement agency may, after providing opportunity for a hearing, modify, suspend, or revoke a permit for serious or repeated violations of any requirement of this part or for interference in the performance of the duty of the enforcement officer."

### 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

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