



# COUNTY OF RIVERSIDE DEPARTMENT OF ENVIRONMENTAL HEALTH

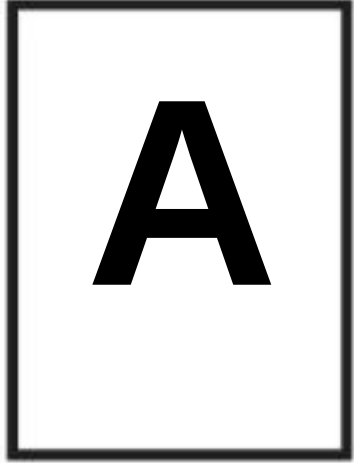
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## FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME <b>CHIPOTLE MEXICAN GRILL</b>				DATE <b>12/13/2024</b>	TIME IN <b>10:00 AM</b>	TIME OUT <b>12:00 PM</b>
FACILITY ADDRESS <b>3525 Riverside Plaza Dr Ste 204 Riverside, CA 92506-2703</b>				FACILITY PHONE # <b>(951) 779-1962</b>		
PERMIT HOLDER <b>Chipotle Mexican Grill</b>				EMAIL <b>ca.0333.riverside@chipotle.com</b>		
PERMIT # <b>PR0008533</b>	FACILITY DESCRIPTION <b>Restaurant 2001 to 5999 sq ft</b>	EXPIRATION DATE <b>11/30/2025</b>	SPECIALIST NAME <b>Esteban Delgado</b>	DISTRICT <b>5</b>	SERVICE <b>Routine Inspection</b>	REINSPECTION DATE <b>Next Routine</b>

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 96**

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 Ivette Hernandez / ServSafe				2	In		15. Food obtained from approved sources				4	2
							In	N/O	N/A	16. Compliance with shellstock tags, condition, display				2
							In	N/O	N/A	17. Compliance with Gulf Oyster regulations				2
EMPLOYEE HEALTH AND HYGIENIC PRACTICES							CONFORMANCE WITH APPROVED PROCEDURES							
In		2. Communicable disease; reporting, restrictions, and exclusions			4		In		N/A	18. Compliance with variance, specialized process, and HACCP plan				2
In	N/O	3. No persistent discharge from eyes, nose, and mouth				2				CONSUMER ADVISORY				
In	N/O	4. Proper eating, tasting, drinking, or tobacco use				2	In		N/A	19. Written disclosure and reminder statements provided for raw or undercooked food				1
PREVENTING CONTAMINATION BY HANDS							SCHOOL AND HEALTHCARE PROHIBITED FOOD							
In	N/O	5. Hands clean and properly washed; gloves used properly			4	2	In		N/A	20. Licensed health care facilities / public and private schools; prohibited food not offered			4	2
In		6. Adequate handwashing facilities supplied and accessible				2	WATER / HOT WATER							
TIME AND TEMPERATURE RELATIONSHIP							In			21. Hot and cold water available			4	2
In	N/O	N/A	7. Proper hot and cold holding temperatures	X	4	2				WATER TEMPERATURE: 89.50F				
In	N/O	N/A	8. Time as a public health control; procedures and records		4	2	LIQUID WASTE DISPOSAL							
In	N/O	N/A	9. Proper cooling methods		4	2	In			22. Sewage and wastewater properly disposed			4	2
In	N/O	N/A	10. Proper cooking time and temperature		4	2	VERMIN							
In	N/O	N/A	11. Proper reheating procedures for hot holding		4		In			23. No rodents, insects, birds, or animals			4	2
PROTECTION FROM CONTAMINATION							In	N/A		24. Vermin proofing, air curtains, self-closing doors				1
In	N/O	N/A	12. Returned and re-service of food			2								
In			13. Food: unadulterated, no spoilage, no contamination		4	2								
In	N/O	N/A	14. Food contact surfaces: clean and sanitized SANITIZER (ppm):200 Ammonia      WAREWASH TEMP:		4	2								

SUPERVISION / PERSONAL CLEANLINESS		OUT	EQUIPMENT / UTENSILS / LINENS		OUT	PERMANENT FOOD FACILITIES		OUT
25. Person in charge present and performs duties, demonstration of knowledge		2	34. Utensils and equipment approved, good repair		1	45. Floors, walls, ceilings: good repair / fully enclosed		1
26. Personal cleanliness and hair restraints		1	35. Warewashing: installed, maintained, proper use, test materials		1	46. Floors, walls, and ceilings: clean		1
GENERAL FOOD SAFETY REQUIREMENTS			36. Equipment / utensils: installed, clean, adequate capacity		1	47. No unapproved private homes / living or sleeping quarters		1
27. Approved thawing methods, frozen food storage		1	37. Equipment, utensils, and linens: storage and use		1	SIGNS / REQUIREMENTS		
28. Food separated and protected from contamination		2	38. Adequate ventilation and lighting; designated areas, use		1	48. Last inspection report available		
29. Washing fruits and vegetables		1	39. Thermometers provided and accurate		1	49. Food Handler Certifications available, current, and complete		1
30. Toxic substances properly identified, stored, used		1	40. Wiping cloths: properly used and stored		1	COMPLIANCE AND ENFORCEMENT		
FOOD STORAGE / DISPLAY / SERVICE			PHYSICAL FACILITIES			51. Plans approved / submitted		
31. Adequate food storage; food storage containers identified		1	41. Plumbing: properly installed, good repair		1	52. Permit available / current		
32. Consumer self-service		1	42. Refuse properly disposed; facilities maintained		1	53. Permit suspended / revoked		
33. Food properly labeled; honestly presented; menu labeling		1	43. Toilet facilities: properly constructed, supplied, cleaned		1			
			44. Premises; personal item storage and cleaning item storage		1			



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**DEPARTMENT OF ENVIRONMENTAL HEALTH**

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**FOOD ESTABLISHMENT INSPECTION REPORT**

FACILITY NAME CHIPOTLE MEXICAN GRILL	DATE 12/13/2024	PERMIT # PR0008533
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**General Comments:**

Joint inspection with R. George.

Impound tag provided for the automatic dishwasher. Reinspection set for 12/20/2023 to check the dishwasher.

Complaint investigation CO1001954 also conducted during the routine inspection and no issues were found.

**Observations:**

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

**Status:** OUT ( PTS) **Type:** Corrected On Site.

**Inspector Comments:** Observed one container of brown rice at the online order hot holding station at 130.8 F internally for 1 hour. Operator voluntarily discarded the rice. Ensure hot holding items are held at 135 F or greater in an approved manner.

**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)

**34. Utensils and equipment approved, good repair**

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

**Inspector Comments:** Observed one of the grill press outer surface materials to be deteriorating. Repair the surface 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:** Observed the hood grease vents at the cookline to contain a significant accumulation of grease, as well as the grill press to contain heavy food residue on the grill top and inner side compartments. Clean the grease vents and grill press in an approved manner.

**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)

**Did you know** you are protected from civil and criminal liability when donating food? The Federal Good Samaritan Food Donation Act (Civil Code, 171425) provides liability protections for good faith donations of surplus food. The California Good Samaritan Food Donation Act (California Retail Food Code, 114432) further expands the list of entities covered by the protection. It also allows for direct donation to a person from regulated and inspected facilities in addition to stating past-date food is subject to liability protection. Please consider donating your excess food product to a local food recovery organization. For more information visit our website at [www.rivcoeh.org](http://www.rivcoeh.org).

**SIGNATURE**

PERSON IN CHARGE: Ivette Hernandez

PRINT

SPECIALIST: Esteban Delgado

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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."

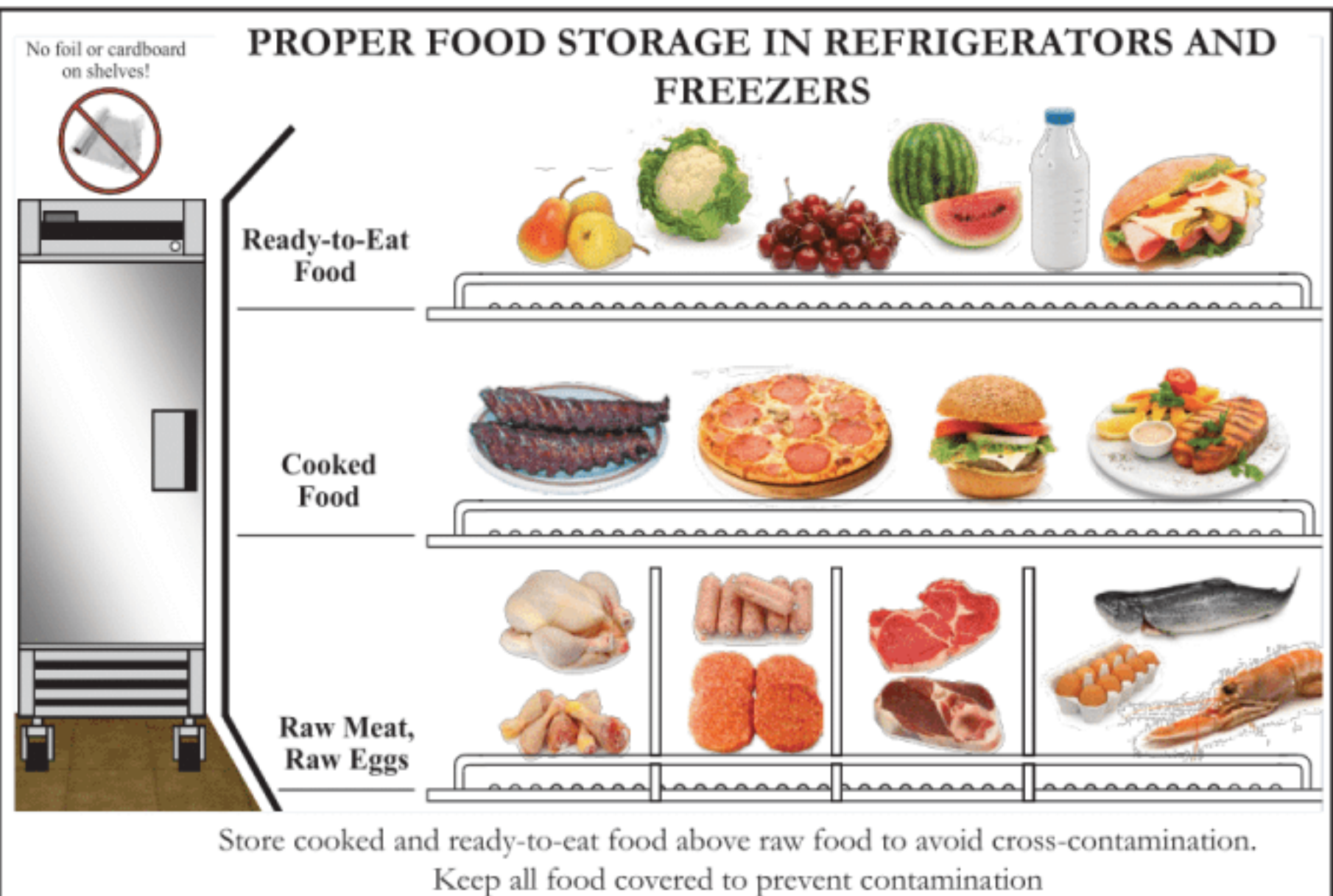
A food facility may be closed for any of the following reasons:

- 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