



# COUNTY OF RIVERSIDE DEPARTMENT OF ENVIRONMENTAL HEALTH

(888)722-4234 • RIVCOEH.ORG

## FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME Chipotle Mexican Grill #1498				DATE 01/17/2025	TIME IN 11:15 AM	TIME OUT 12:05 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 11/30/2025	SPECIALIST NAME Luan Le	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 99**

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				2	In	15. Food obtained from approved sources					2							
						EXP:04/04/2025	In	N/O	N/A	16. Compliance with shellstock tags, condition, display					2					
<b>EMPLOYEE HEALTH AND HYGIENIC PRACTICES</b>										In	N/O	N/A	17. Compliance with Gulf Oyster regulations					2		
In		2. Communicable disease; reporting, restrictions, and exclusions				4	<b>CONFORMANCE WITH APPROVED PROCEDURES</b>													
In	N/O	3. No persistent discharge from eyes, nose, and mouth				2	In	N/A			18. Compliance with variance, specialized process, and HACCP plan					2				
In	N/O	4. Proper eating, tasting, drinking, or tobacco use				2	<b>CONSUMER ADVISORY</b>													
<b>PREVENTING CONTAMINATION BY HANDS</b>										In	N/A			19. Written disclosure and reminder statements provided for raw or undercooked food					1	
In	N/O	5. Hands clean and properly washed; gloves used properly				4	<b>SCHOOL AND HEALTHCARE PROHIBITED FOOD</b>													
In		6. Adequate handwashing facilities supplied and accessible				2	In	N/A			20. Licensed health care facilities / public and private schools; prohibited food not offered					4	2			
<b>TIME AND TEMPERATURE RELATIONSHIP</b>										<b>WATER / HOT WATER</b>										
In	N/O	N/A	7. Proper hot and cold holding temperatures			4	In				21. Hot and cold water available					4	2			
In	N/O	N/A	8. Time as a public health control; procedures and records			4	<b>WATER TEMPERATURE: 122F</b>													
In	N/O	N/A	9. Proper cooling methods			4	<b>LIQUID WASTE DISPOSAL</b>													
In	N/O	N/A	10. Proper cooking time and temperature			4	In				22. Sewage and wastewater properly disposed					4	2			
In	N/O	N/A	11. Proper reheating procedures for hot holding			4	<b>VERMIN</b>													
<b>PROTECTION FROM CONTAMINATION</b>										In				23. No rodents, insects, birds, or animals					4	2
In	N/O	N/A	12. Returned and re-service of food			2	In	N/A			24. Vermin proofing, air curtains, self-closing doors							1		
In		13. Food: unadulterated, no spoilage, no contamination				4	<b>GENERAL FOOD SAFETY REQUIREMENTS</b>													
In	N/O	N/A	14. Food contact surfaces: clean and sanitized SANITIZER (ppm):50 Other Dish machine WASH TEMP: 110F			4	25. Person in charge present and performs duties, demonstration of knowledge			2	<b>EQUIPMENT / UTENSILS / LINENS</b>									
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>										<b>PERMANENT FOOD FACILITIES</b>										
27. Approved thawing methods, frozen food storage			1	<b>PHYSICAL FACILITIES</b>						<b>SIGNS / REQUIREMENTS</b>										
28. Food separated and protected from contamination			2	41. Plumbing: properly installed, good repair			1	<b>COMPLIANCE AND ENFORCEMENT</b>												
29. Washing fruits and vegetables			1	42. Refuse properly disposed; facilities maintained			1	51. Plans approved / submitted			<b>COMPLIANCE AND ENFORCEMENT</b>									
30. Toxic substances properly identified, stored, used			1	43. Toilet facilities: properly constructed, supplied, cleaned			1	52. Permit available / current			<b>COMPLIANCE AND ENFORCEMENT</b>									
<b>FOOD STORAGE / DISPLAY / SERVICE</b>							44. Premises; personal item storage and cleaning item storage			1	53. Permit suspended / revoked			<b>COMPLIANCE AND ENFORCEMENT</b>						
31. Adequate food storage; food storage containers identified			1	<b>COMPLIANCE AND ENFORCEMENT</b>																
32. Consumer self-service			1	<b>COMPLIANCE AND ENFORCEMENT</b>																
33. Food properly labeled; honestly presented; menu labeling			1	<b>COMPLIANCE AND ENFORCEMENT</b>																



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**General Comments:**

Routine inspection initiated by a food-borne illness complaint (CO1002307).

**Observations:**

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

**Status:** NOTE ( PTS)

**Inspector Comments:**

Note:

- Provide stainless steel waterproof splash guard between the soda syrup storage rack and back prep table.

**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)

**Inspector Comments:**

Clean the following area and equipment/utensils in approved manner to eliminate build up, food debris and/or stains:

- caulking around the hand sink and 3 comp sink
- the faucet and wash sprayer at the 3 comp sink
- around the dish machine and ice maker
- rubber gaskets and bottom shelf of all reach in cooler and freezer
- the basin and splash guards of the hand sinks
- floor under cooking equipment, refrigeration unit, and below storage racks inside the walk in cooler.

**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)

**SIGNATURE**

PERSON IN CHARGE: Jose Sandoval

PRINT

SPECIALIST: Luan Le

PRINT

## REASONS FOR IMMEDIATE FACILITY CLOSURE

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 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 time frames.

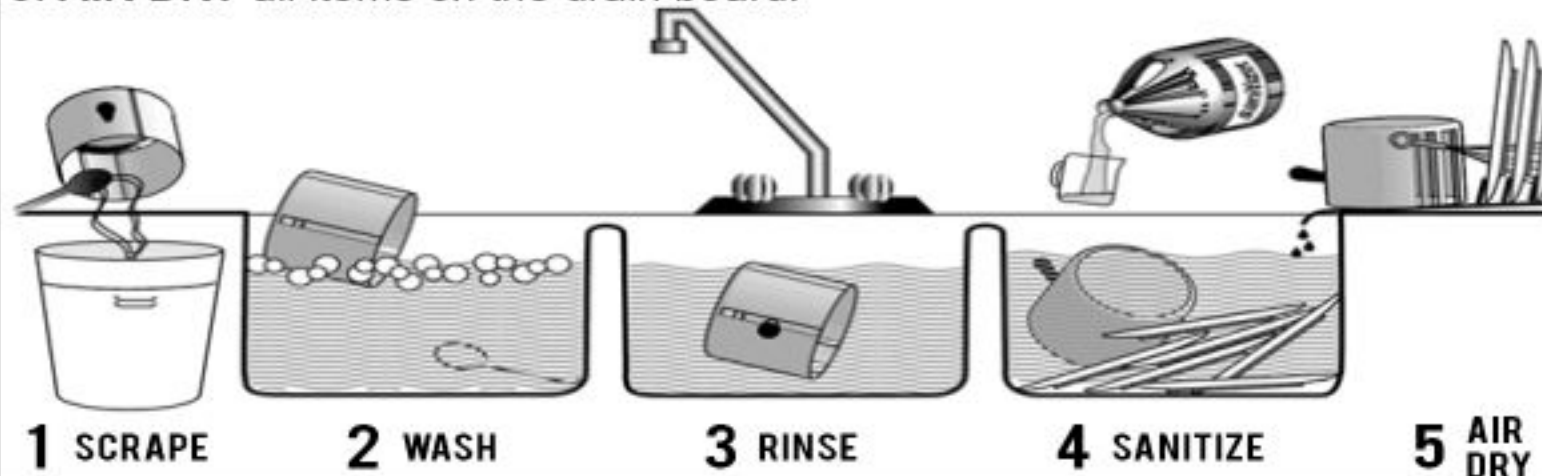
## MANUAL SANITIZING OF EQUIPMENT AND UTENSILS USING A 3-COMPARTMENT SINK

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 FOOD THAWING METHODS



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



## 9 MAJOR FOOD ALLERGENS

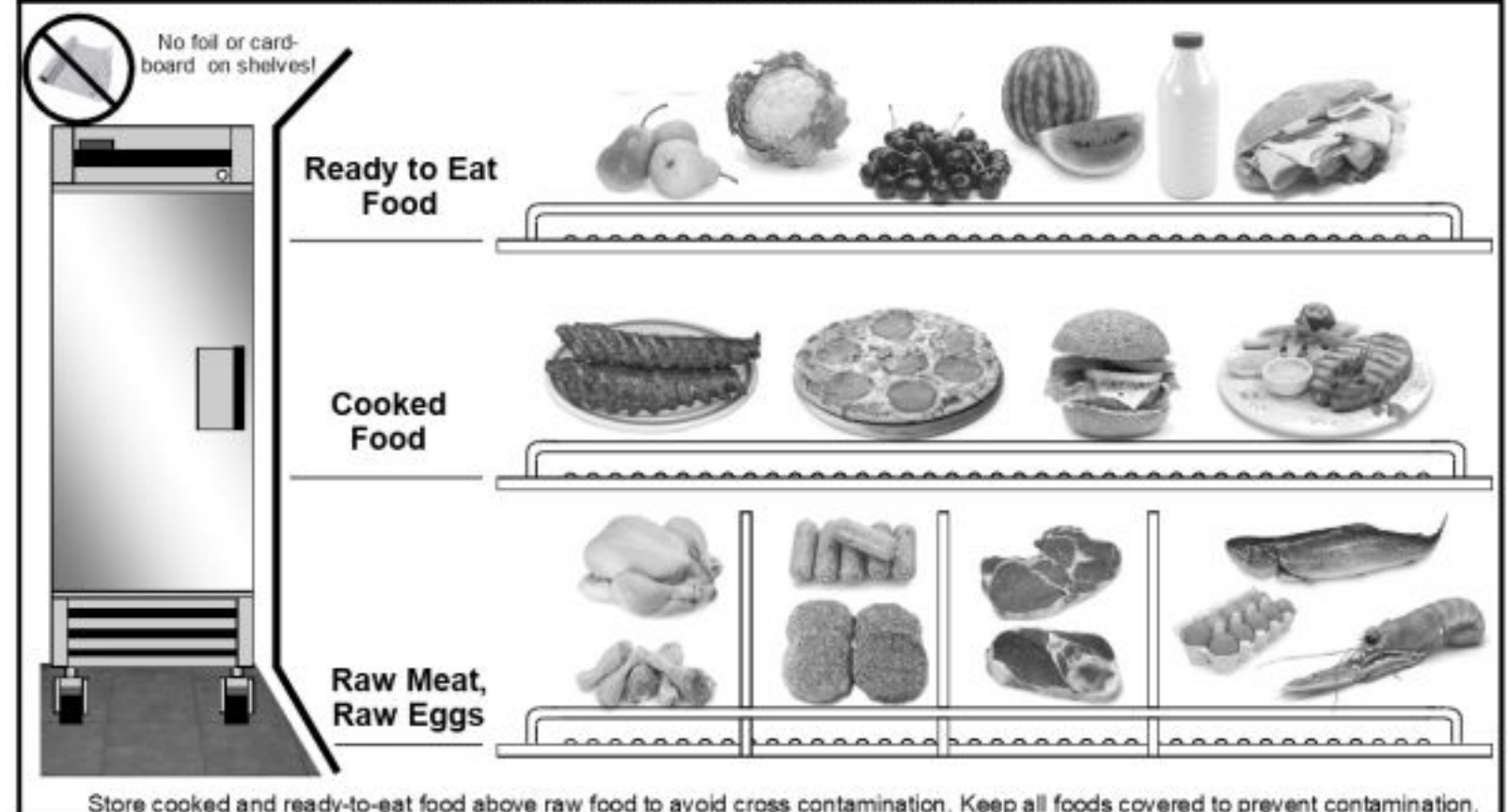
- Milk
- Eggs
- Peanuts
- Tree nuts (e.g., almonds, walnuts, cashews)
- Fish (e.g., salmon, tuna, cod)
- Shellfish (e.g., shrimp, crab, lobster)
- Wheat
- Soy
- Sesame

## INTERNAL COOKING TEMPERATURES

Use a probe thermometer to take internal cooking temperatures

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

## PROPER FOOD STORAGE IN REFRIGERATORS AND FREEZERS



**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).**

## FOR QUESTIONS OR COMMENTS CONTACT YOUR LOCAL AREA OFFICE

**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