



COUNTY OF RIVERSIDE DEPARTMENT OF ENVIRONMENTAL HEALTH

(888)722-4234 • RIVCOEH.ORG

FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME Chipotle Mexican Grill #1229				DATE 04/17/2025	TIME IN 11:15 AM	TIME OUT 12:15 PM
FACILITY ADDRESS 30024 Haun Rd Ste 130 Menifee, CA 92584-6811				FACILITY PHONE # (951) 301-9249		
PERMIT HOLDER Chipotle Mexican Grill Inc				EMAIL ca.1229.menifee@chipotle.com		
PERMIT # PR0039804	FACILITY DESCRIPTION Restaurant 2001 to 5999 sq ft	EXPIRATION DATE 12/31/2025	SPECIALIST NAME Miranda Ramirez	DISTRICT 45	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 Kylie Hernandez/ ServSafe EXP:12/31/2028				2	In						4	2
EMPLOYEE HEALTH AND HYGIENIC PRACTICES							CONFORMANCE WITH APPROVED PROCEDURES							
In		2. Communicable disease; reporting, restrictions, and exclusions			4		In	N/O	N/A	15. Food obtained from approved sources				2
In	N/O	3. No persistent discharge from eyes, nose, and mouth				2	In	N/O	N/A	16. Compliance with shellstock tags, condition, display				2
In	N/O	4. Proper eating, tasting, drinking, or tobacco use				2	CONSUMER ADVISORY							
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	18. Compliance with variance, specialized process, and HACCP plan					2
In		6. Adequate handwashing facilities supplied and accessible				2	WATER / HOT WATER							
TIME AND TEMPERATURE RELATIONSHIP							LIQUID WASTE DISPOSAL							
In	N/O	N/A	7. Proper hot and cold holding temperatures		4	2	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	2	WATER TEMPERATURE: 120F							
In	N/O	N/A	9. Proper cooling methods		4	2	VERMIN							
In	N/O	N/A	10. Proper cooking time and temperature		4	2	In			22. Sewage and wastewater properly disposed			4	2
In	N/O	N/A	11. Proper reheating procedures for hot holding		4		PERMANENT FOOD FACILITIES							
PROTECTION FROM CONTAMINATION							SIGNS / REQUIREMENTS							
In	N/O	N/A	12. Returned and re-service of food			2	45. Floors, walls, ceilings: good repair / fully enclosed							
In			13. Food: unadulterated, no spoilage, no contamination		4	2	46. Floors, walls, and ceilings: clean							
In	N/O	N/A	14. Food contact surfaces: clean and sanitized SANITIZER (ppm):200 Ammonia WAREWASH TEMP: 100F		4	2	47. No unapproved private homes / living or sleeping quarters							
SUPERVISION / PERSONAL CLEANLINESS							COMPLIANCE AND ENFORCEMENT							
25. Person in charge present and performs duties, demonstration of knowledge							51. Plans approved / submitted							
26. Personal cleanliness and hair restraints							52. Permit available / current							
GENERAL FOOD SAFETY REQUIREMENTS							53. Permit suspended / revoked							
27. Approved thawing methods, frozen food storage														
28. Food separated and protected from contamination														
29. Washing fruits and vegetables														
30. Toxic substances properly identified, stored, used														
FOOD STORAGE / DISPLAY / SERVICE														
31. Adequate food storage; food storage containers identified														
32. Consumer self-service														
33. Food properly labeled; honestly presented; menu labeling														

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	50. Grade card and signs posted, visible		
FOOD STORAGE / DISPLAY / SERVICE			PHYSICAL FACILITIES			COMPLIANCE AND ENFORCEMENT		
31. Adequate food storage; food storage containers identified		1	41. Plumbing: properly installed, good repair		1	51. Plans approved / submitted		
32. Consumer self-service		1	42. Refuse properly disposed; facilities maintained		1	52. Permit available / current		
33. Food properly labeled; honestly presented; menu labeling		1	43. Toilet facilities: properly constructed, supplied, cleaned		1	53. Permit suspended / revoked		
			44. Premises; personal item storage and cleaning item storage		1			



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General Comments:

A routine inspection was conducted in conjunction to a complaint investigation (complaint #CO1003143).

Observations:

22. Sewage and wastewater properly disposed

Status: OUT (2 PTS) **Type:** Corrected On Site.

Inspector Comments: Observed food debris build up at the strainer below the 3-comp to cause an overflow of waste water below the 3-comp. An employee cleared the drain at the time of inspection. Ensure drains are clear to prevent waste water from spilling onto the floor. Clean and sanitize the area in an approved manner.

Violation Code - A facility must have an approved and properly functioning plumbing system at all times. All liquid waste must drain to an approved, fully functioning sewage disposal system. Fully functional restrooms must be provided for employee use during hours of operation. (114197, 114250)

34. Utensils and equipment approved, good repair

Status: OUT (1 PTS)

Inspector Comments: Replace the stained caulking around the 3-comp sink in an approved manner.

Replace the missing sprayer head at the 3-comp and back prep sink sprayers 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 (1 PTS)

Inspector Comments: All equipment and utensils shall be kept clean and free of an accumulation of dust, dirt, food residue, and other debris. Clean and maintain the following:

- The grease build up on the filters of the hood
- The food debris build up on the floor below the dry storage racks and prep area at the dry storage/prep area

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: OUT (1 PTS)

Inspector Comments: Observed no hot water available at the prep sink at the front cook line area. Restore hot water at a minimum of 120F to this sink within one week and provide proof of repair to MirRamirez@rivco.org. Back prep sink was observed to have hot water available.

Eliminate the consistent leak from the faucet at the back prep sink in an approved manner.

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

SIGNATURE	
PERSON IN CHARGE: <u>Juliana Ramirez</u>	SPECIALIST: <u>Miranda Ramirez</u>
PRINT	PRINT



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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)

SIGNATURE

PERSON IN CHARGE: Juliana Ramirez

PRINT

SPECIALIST: Miranda Ramirez

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.

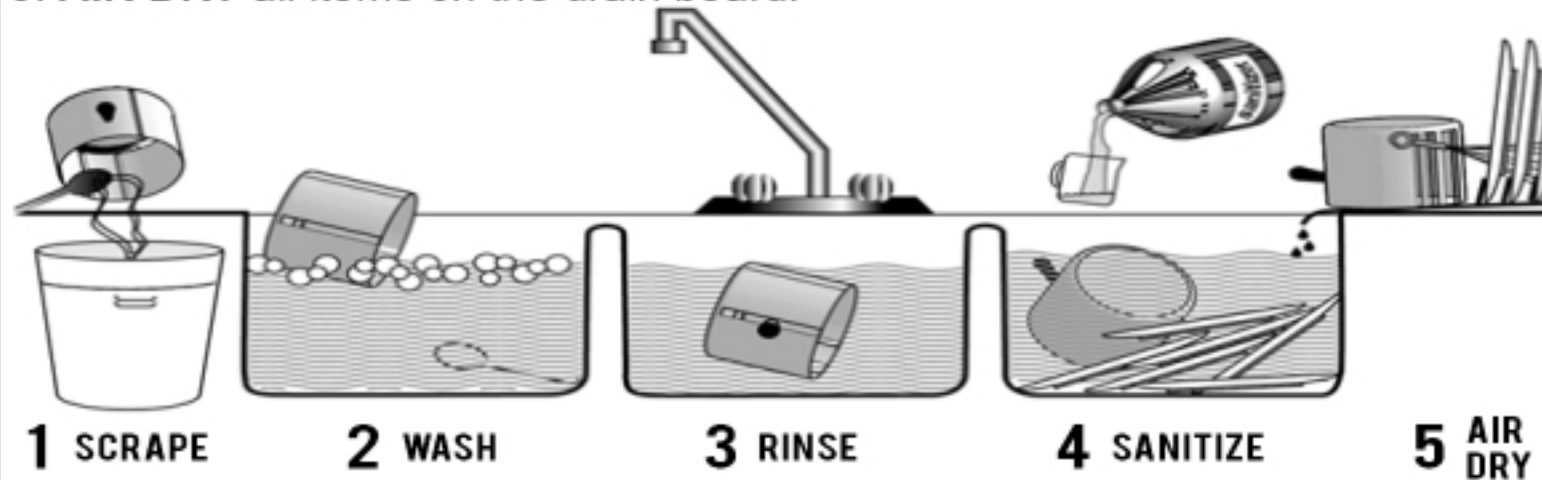
MANUAL SANITIZING OF EQUIPMENT AND UTENSILS USING A 3-COMPARTMENT SINK

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

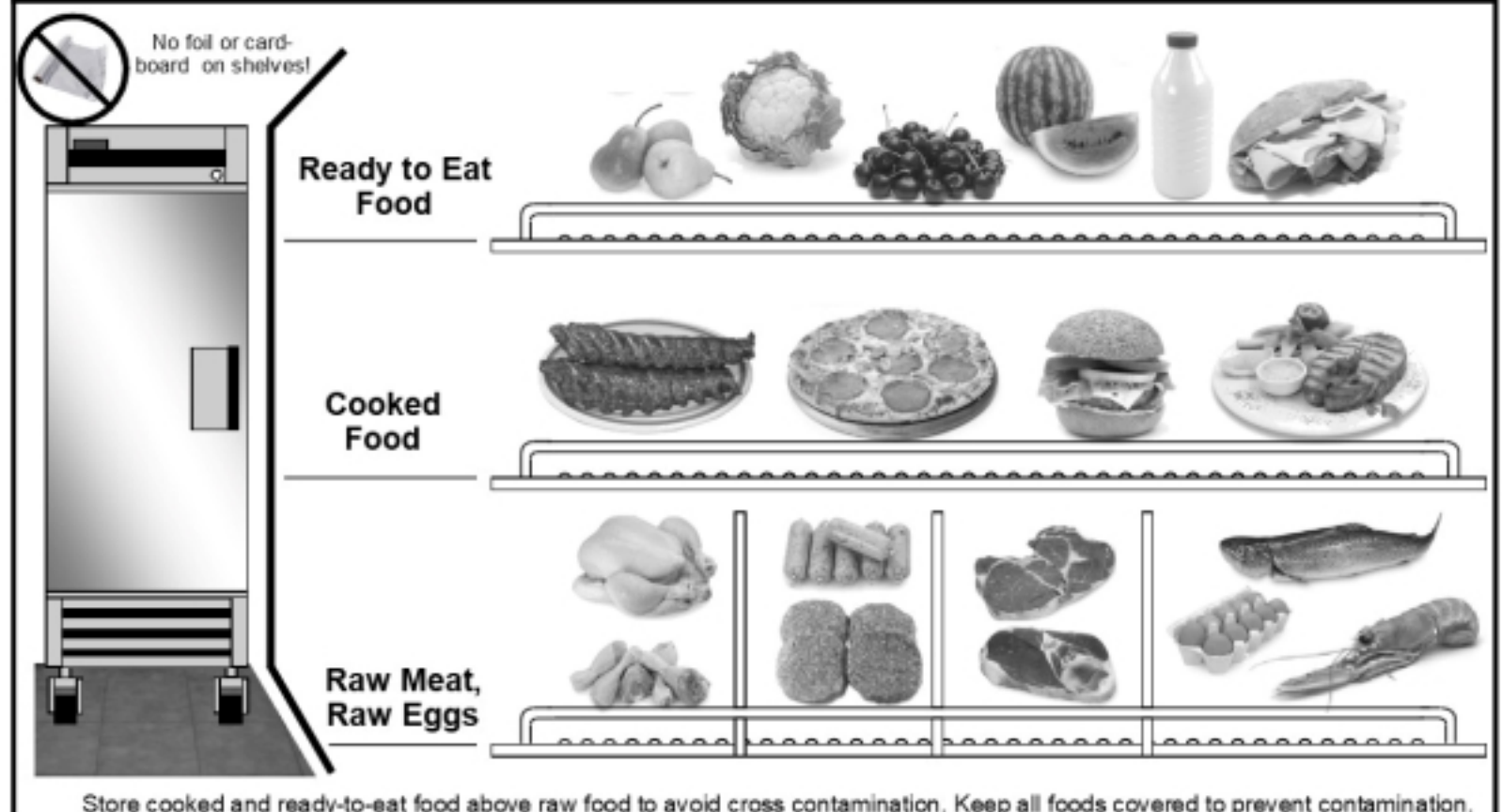
- Milk
- Eggs
- Peanuts
- Tree nuts (e.g., almonds, walnuts, cashews)
- Fish (e.g., salmon, tuna, cod)
- Shellfish (e.g., shrimp, crab, lobster)
- Wheat
- Soy

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.

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
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