



COUNTY OF RIVERSIDE DEPARTMENT OF ENVIRONMENTAL HEALTH

(888)722-4234 • RIVCOEH.ORG

FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME Chipotle Mexican Grill #1253		DATE 03/17/2026	TIME IN 01:45 PM	TIME OUT 03:00 PM
FACILITY ADDRESS 2465 W Florida Ave Hemet, CA 92545-3688		FACILITY PHONE # (614) 318-2482		
PERMIT HOLDER Chipotle Mexican Grill Inc		EMAIL licensing@chipotle.com		
PERMIT # PR0040069	FACILITY DESCRIPTION FF 2001-5999 SQFT Unpack Restaurant	EXPIRATION DATE 01/31/2027	DISTRICT 13	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 90

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 Mc Crae Remudaro/ ServSafe				2	In					4	2
EMPLOYEE HEALTH AND HYGIENIC PRACTICES							CONFORMANCE WITH APPROVED PROCEDURES						
In		2. Communicable disease; reporting, restrictions, and exclusions			4		In	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	16. Compliance with shellstock tags, condition, display				2
In	N/O	4. Proper eating, tasting, drinking, or tobacco use				2	In	N/O	17. Compliance with Gulf Oyster regulations				2
PREVENTING CONTAMINATION BY HANDS							CONSUMER ADVISORY						
In	N/O	5. Hands clean and properly washed; gloves used properly		X	4	2	In	N/A	18. Compliance with variance, specialized process, and HACCP plan				2
In		6. Adequate handwashing facilities supplied and accessible				2	SCHOOL AND HEALTHCARE PROHIBITED FOOD						
TIME AND TEMPERATURE RELATIONSHIP							WATER / HOT WATER						
In	N/O	N/A	7. Proper hot and cold holding temperatures	X	4	2	In	N/A	19. Written disclosure and reminder statements provided for raw or undercooked food				1
In	N/O	N/A	8. Time as a public health control; procedures and records		4	2	In	N/A	20. Licensed health care facilities / public and private schools; prohibited food not offered			4	2
In	N/O	N/A	9. Proper cooling methods		4	2	LIQUID WASTE DISPOSAL						
In	N/O	N/A	10. Proper cooking time and temperature		4	2	In		21. Hot and cold water available			4	2
In	N/O	N/A	11. Proper reheating procedures for hot holding		4		VERMIN						
PROTECTION FROM CONTAMINATION							WATER TEMPERATURE: 120F						
In	N/O	N/A	12. Returned and re-service of food			2	In		22. Sewage and wastewater properly disposed			4	2
In		13. Food: unadulterated, no spoilage, no contamination			4	2	PERMANENT FOOD FACILITIES						
In	N/O	N/A	14. Food contact surfaces: clean and sanitized SANITIZER (ppm):50 Chlorine WAREWASH TEMP: 100F		4	2	SIGNS / REQUIREMENTS						
SUPERVISION / PERSONAL CLEANLINESS							PHYSICAL FACILITIES						
GENERAL FOOD SAFETY REQUIREMENTS							COMPLIANCE AND ENFORCEMENT						
FOOD STORAGE / DISPLAY / SERVICE							PERMITS						
PERSONAL CLEANLINESS							PLUMBING						
EQUIPMENT / UTENSILS / LINENS							VENTILATION AND LIGHTING						
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General Comments:

Observations:

5. Hands clean and properly washed; gloves used properly

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

Inspector Comments: Employees are to properly wash their hands when changing tasks. At time of inspection, observed the person in charge to handle the floor sink under the 3-compartment sink and then proceed to touch the handle for the walk-in cooler. Instruction was given to wash hands and sanitize the affected area. This was corrected on site.

Violation Code - Employee's hands and exposed arms shall be kept clean, with fingernails properly trimmed. Employees are required to properly wash their hands: before handling food, equipment, or utensils; as often as necessary during food preparation, to remove soil and contamination; when switching from working with raw to ready-to-eat food; before putting on gloves and working with food; after touching body parts; after using toilet room; or any time when contamination may occur. Employees shall minimize bare hand and arm contact with non-prepackaged food that is in ready-to-eat form. Whenever gloves are worn, they shall be changed or replaced as often as handwashing is required. Approved hand sanitizer can be used in addition to proper handwashing. (113952, 113953.3, 113953.4, 113961, 113968, 113973)

7. Proper hot and cold holding temperatures

Status: MAJ (4 PTS) **Type:** Corrected On Site.

Inspector Comments: Potentially hazardous food shall be maintained at an internal temperature of 135F and above or 41F and below. Measured a container of cooked chicken at the back prep area with internal temperatures ranging from 100-135F. Per staff, the cooked chicken had been in the unit since approximately 30 minutes prior to inspection. This was corrected on site and reheated over 165F. All other food items in the unit measured proper temperature.

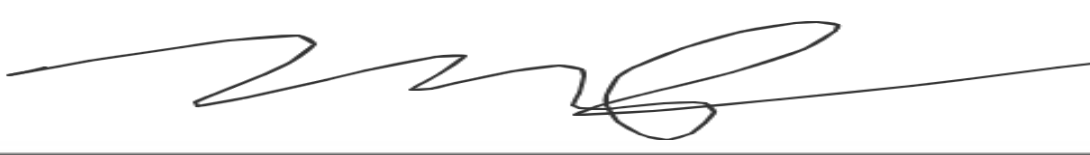
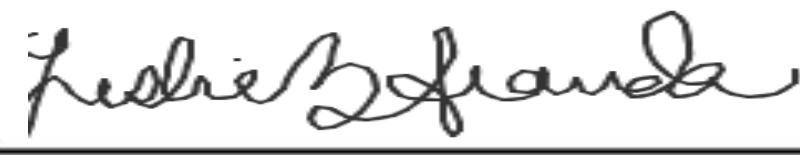
Violation Code - Potentially hazardous food shall be held at or below 41°F / 45°F or at or above 135°F. Potentially hazardous food removed from proper holding temperature during preparation must be returned to proper temperature within 2 hours. Potentially hazardous food shall be received at proper temperature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

24. Vermin proofing, air curtains, self-closing doors

Status: OUT (1 PTS) **Type:** Violation

Inspector Comments: Staff stated that food deliveries are delivered through the front double doors and an air curtain is only connected to the side door. Ensure the delivery door contains an air curtain. Air curtains shall operate in conjunction with the microswitch to turn on when the door is open and turn off when the door closes.

Violation Code - Each food facility shall be constructed, equipped, maintained, and operated to prevent the entrance and harborage of animals, including birds and vermin. (114259, 114259.2, 114259.3)

SIGNATURE	
 _____ PERSON IN CHARGE: <u>Mc Crae Remudaro</u> PRINT	 _____ SPECIALIST: <u>Leslie Aranda</u> PRINT



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

Status: OUT (1 PTS) **Type:** Violation

Inspector Comments: All utensils and equipment shall be maintained clean. Remove any dust, debris, residue, and other accumulation from the below listed areas:

- The caulking for the 3-compartment sink as observed it to be dark stained. If staining cannot be removed, re-caulk the sink to the wall in an approved manner.
- The 3-compartment sink sprayer as observed residue building up
- The flooring under shelving inside the walk-in cooler, under the 3-compartment sink utensil storage, and in the back corner behind the fryers.

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)

38. Adequate ventilation and lighting; designated areas, use

Status: OUT (1 PTS) **Type:** Violation

Inspector Comments: All exhaust hoods shall be maintained to effectively remove heat, grease, vapors, and smoke. Observed the following:

- A broken hood filter on the left side of the hood with visible gaps. Person in charge stated there is a work order in progress. Replace in approved manner.
- Several gaps between the hood filters. Properly adjust the hood filters to eliminate the gaps.
- Missing heat-resistant sealant on the left side of the hood. Re-seal, ensuring it is smooth and easily cleanable.

Violation Code - Mechanical exhaust ventilation shall be provided to remove toxic gases, heat, grease, vapors, and smoke. All areas of a food facility shall have sufficient ventilation to facilitate proper food storage and provide a reasonable condition of comfort for each employee. Toilet rooms shall be vented to the outside air by a screened openable window, an air shaft, or a light-switch activated exhaust fan. Adequate lighting shall be provided in all areas to facilitate cleaning and inspection. Light fixtures in areas where open food is stored, served, prepared, and where utensils are washed shall be of shatterproof construction or protected with light shields. (114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1)

49. Food Handler Certifications available, current, and complete

Status: OUT (1 PTS) **Type:** Violation

Inspector Comments: Observed 2 expired food handler certificates for current employees. Ensure employees obtain the Riverside

SIGNATURE	
PERSON IN CHARGE: <u>Mc Crae Remudaro</u>	SPECIALIST: <u>Leslie Aranda</u>
PRINT	PRINT



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County food handler card within 1 week of this notice (by 3/24/2026).
All employees who handle food, utensils, or food equipment shall have a valid Riverside County Food Handler Certificate within one week of commencing work.

Violation Code - County of Riverside Environmental Health Food Handler Certification(s) are available and current for all employees who prepare, store, or serve exposed food. (Riverside County Ordinance 567)

SIGNATURE

PERSON IN CHARGE: Mc Crae Remudaro

PRINT

SPECIALIST: Leslie Aranda

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.

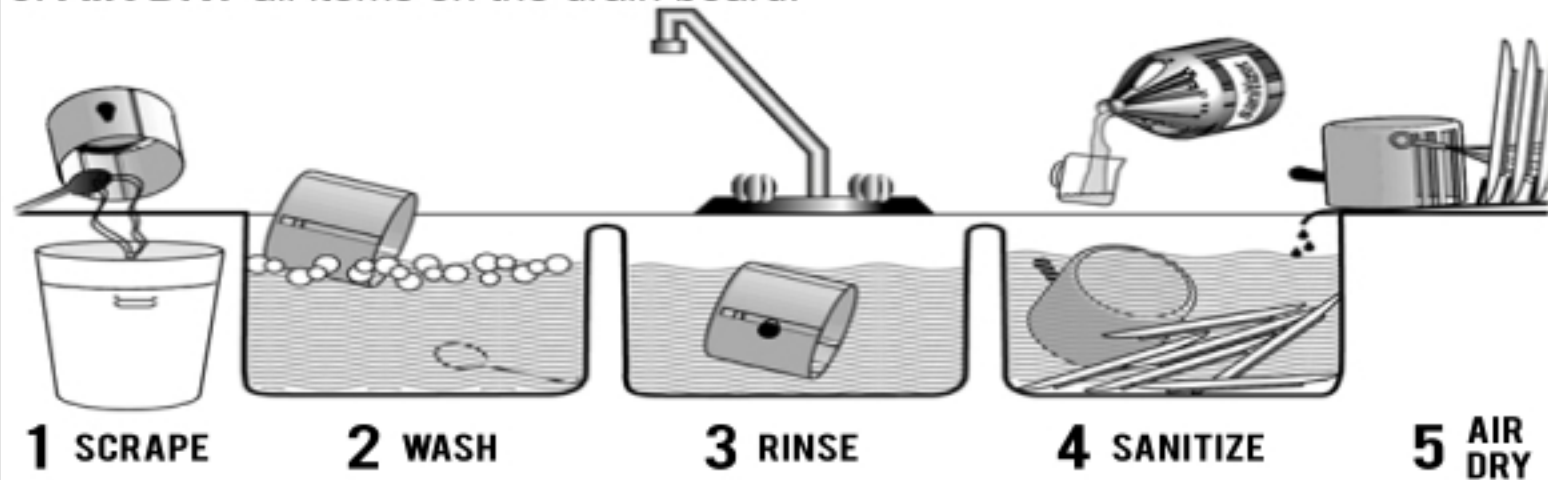
MANUAL SANITIZING OF EQUIPMENT AND UTENSILS USING A 3-COMPARTMENT SINK

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



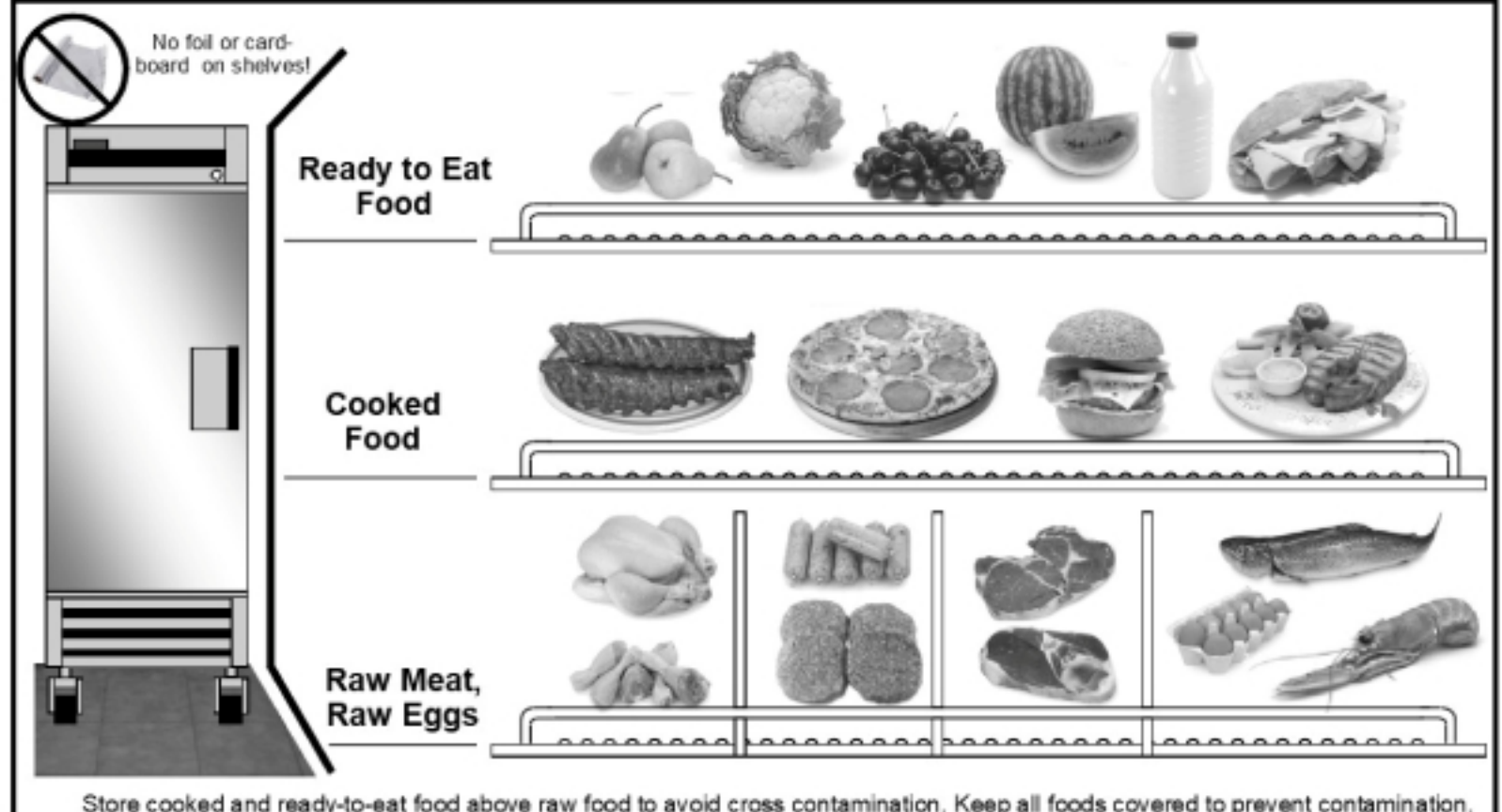
- Under refrigeration
- In a microwave oven on "defrost"
- Submerged under cold running water in an approved preparation sink for no longer than 2 hours
- As part of the cooking process



8 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

PROPER FOOD STORAGE IN REFRIGERATORS AND FREEZERS



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

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
 Fax 951-358-5017