



# COUNTY OF RIVERSIDE DEPARTMENT OF ENVIRONMENTAL HEALTH

(888)722-4234 • RIVCOEH.ORG

## FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME Chipotle Mexican Grill #1229		DATE 05/08/2026	TIME IN 01:15 PM	TIME OUT 02:15 PM
FACILITY ADDRESS 30024 Haun Rd Ste 130 Menifee, CA 92584-6811		FACILITY PHONE # (614) 318-2482		
PERMIT HOLDER Chipotle Mexican Grill Inc		EMAIL licensing@chipotle.com		
PERMIT # PR0039804	FACILITY DESCRIPTION FF 2001-5999 SQFT Unpack Restaurant	EXPIRATION DATE 12/31/2026	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 Joshua Kurato/SS				2	In	15. Food obtained from approved sources				4	2				
						EXP:10/01/2029	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			4	2	WATER TEMPERATURE: 120F									
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	SANITIZER (ppm):200 Quat Ammonium      WAREWASH TEMP: 95.60F									
In		13. Food: unadulterated, no spoilage, no contamination			4	2											
In	N/O	N/A	14. Food contact surfaces: clean and sanitized			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			41. Plumbing: properly installed, good repair		1	51. Plans approved / submitted		
31. Adequate food storage; food storage containers identified		1	42. Refuse properly disposed; facilities maintained		1	52. Permit available / current		
32. Consumer self-service		1	43. Toilet facilities: properly constructed, supplied, cleaned		1	53. Permit suspended / revoked		
33. Food properly labeled; honestly presented; menu labeling		1	44. Premises; personal item storage and cleaning item storage		1			



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**General Comments:**

**Observations:**

**14. Food contact surfaces: clean and sanitized**

**Status:** OUT (2 PTS)

**Inspector Comments:** Measured the temperature of the water at the wash basin at the 3 compartment sink at 95.6F. No active dishwashing at the time of inspection. Wash water shall be maintained at a minimum of 100°F to facilitate proper washing of food contact surfaces. Instructed employee to increase temperature to at least 100F before any dishwashing takes places.

**Violation Code** - All food contact surfaces of utensils and equipment shall be properly cleaned and sanitized. Food contact surfaces shall be clean to the sight and touch, no accumulation of dust, dirt, food residue, and other debris. (114097, 114099.1, 114099.2, 114099.4, 114099.6, 114099.7, 114101 (b-d), 114105, 114109, 114111, 114113, 114115, 114117, 114118, 114123, 114125(b), 114130.2, 114130.5, 114141)

**28. Food separated and protected from contamination**

**Status:** OUT (2 PTS)

**Inspector Comments:** Observed an uncovered container of chips that was unattended at the back station. Ensure all food items are covered at all times when they are not being actively used to prevent any potential contamination onto food.

**Violation Code** - All food shall be separated and protected from contamination. (113984, 113986, 114060, 114067(a, d, e), 114069(a, d), 114073, 114077, 114089.1 (c), 114143 (c))

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

**Status:** NOTE ( PTS)

**Inspector Comments:** NOTE: Observed buildup on the grey storage shelving in the walk-in cooler. Ensure to clean and maintain clean.

**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)

**43. Toilet facilities: properly constructed, supplied, cleaned**

**Status:** NOTE ( PTS)

**Inspector Comments:** Observed dust buildup on the vent located inside the women's restroom. Ensure to clean and maintain clean.

**Violation Code** - Toilet facilities shall be maintained clean, sanitary, and in good repair. Toilet rooms shall be separated by a well-fitting self-closing door. Toilet tissue shall be provided in a permanently installed dispenser at each toilet. Toilet facilities shall be provided for patrons in establishments with more than 20,000 sq. ft. and in establishments offering on-site consumption. (114250, 114250.1, 114276)

<b>SIGNATURE</b>	
PERSON IN CHARGE: <u>Kylie H.</u>	SPECIALIST: <u>Elisabet Botello</u>
PRINT	PRINT



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**46. Floors, walls, and ceilings: clean**

Status: OUT (1 PTS)

**Inspector Comments:** Observed food debris on the floor of the walk-in cooler, cook station, and 3 compartment sink. Ensure to clean for and maintain clean.

**Violation Code** - Floors, walls, and ceilings shall be maintained clean. (114257, 114268.1.)

SIGNATURE

PERSON IN CHARGE: Kylie H.

PRINT

SPECIALIST: Elisabet Botello

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.

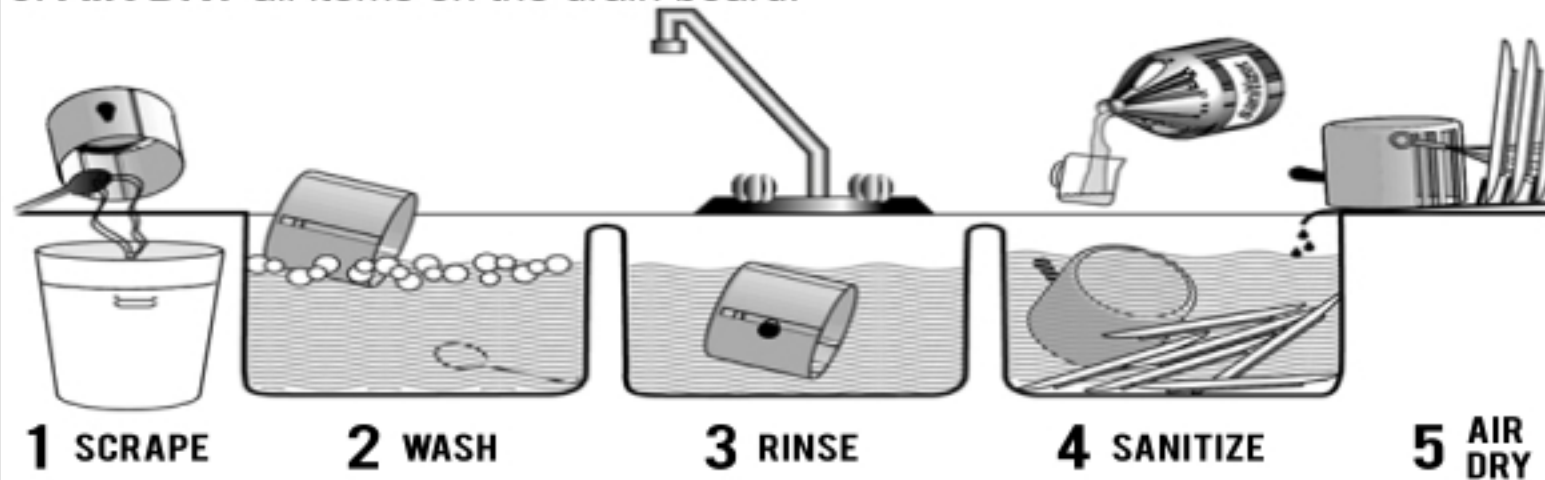
## MANUAL SANITIZING OF EQUIPMENT AND UTENSILS USING A 3-COMPARTMENT SINK

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

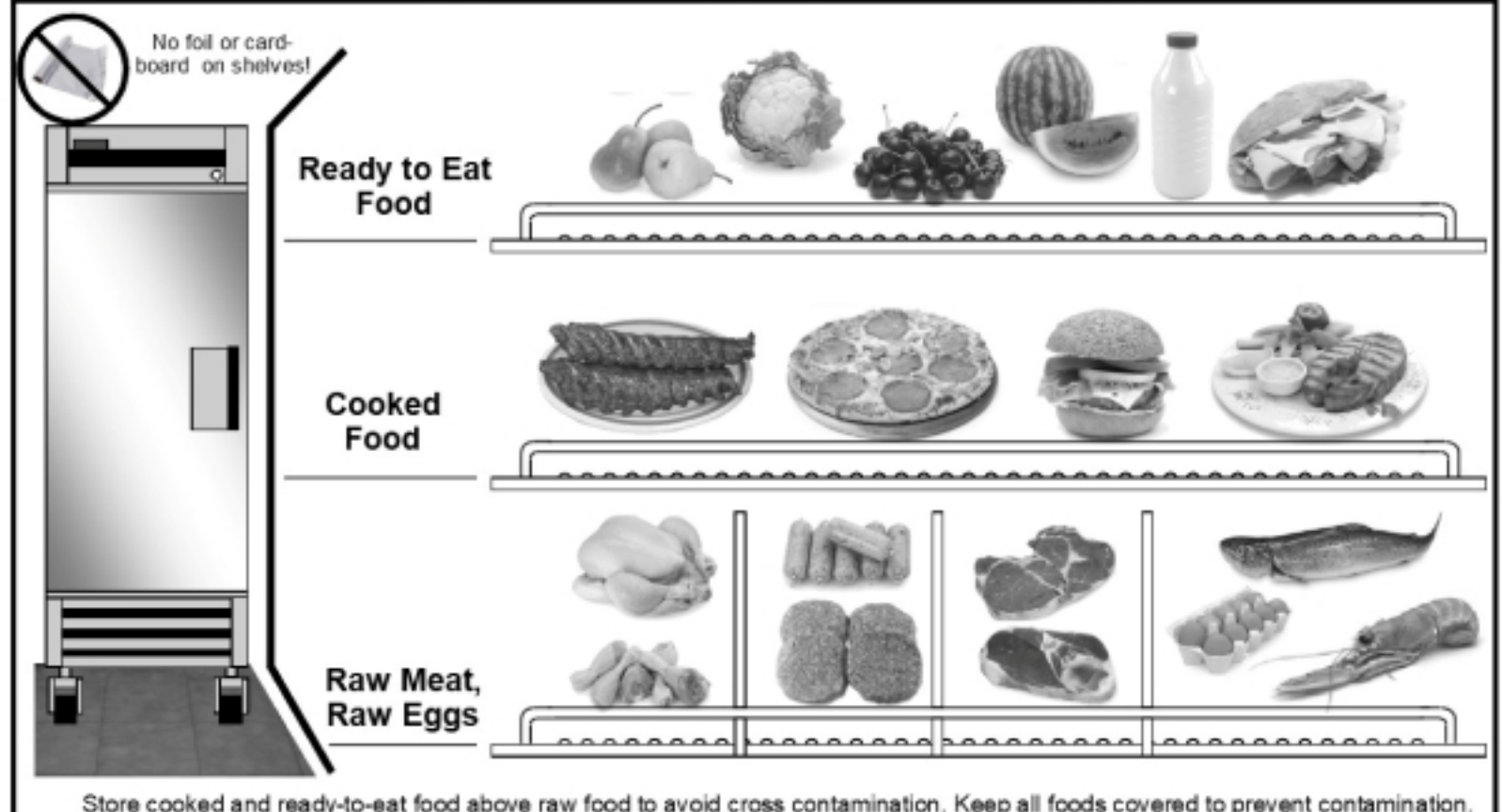
- Milk
- Eggs
- Peanuts
- Tree nuts (e.g., almonds, walnuts, cashews)
- Fish (e.g., salmon, tuna, cod)
- Shellfish (e.g., shrimp, crab, lobster)
- Wheat
- Soy
- Sesame

## INTERNAL COOKING TEMPERATURES

Use a probe thermometer to take internal cooking temperatures

<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

## 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

**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

**TEMECULA**  
 27431 Enterprise Cir. W., #101  
 Temecula, CA 92590  
 Phone 951-461-0284  
 Fax 951-461-0245