



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME CHIPOTLE MEXICAN GRILL			REINSPECTION DATE Not Specified	INSPECTOR Monica Lucey	DATE 1/13/2016
LOCATION 9177 CENTRAL AV B, MONTCLAIR, CA 91763			PERMIT EXPIRATION	IDENTIFIER: None	
TIME IN 10:00 AM	TIME OUT 10:30 AM	FACILITY ID FA0023832	RELATED ID CO0052917	PE 1622	SERVICE: 004 - COMPLAINT - INITIAL RESULT: 03 - CORRECTIVE ACTION / NO FOLLOW UP RE ACTION: 01 - NO FURTHER ACTION REQUIRED

RETAIL FOOD PROTECTION - Public Eating PI (100-Up Seats)

Based on an inspection this day, the items marked below identify the violation(s) in operation or facilities which must be corrected. Failure to correct listed violation(s) prior to the designated compliance date may necessitate an additional inspection to be billed at the hourly rate as provided in the San Bernardino County Code, [Schedule of Fees](#).

Administrative Order to Show Cause (OSC): The Permittee has the right to a hearing if requested in writing within 15 calendar days of receipt of this notice, to show cause why the permit to operate should not be suspended or revoked; otherwise the right to a hearing shall be deemed waived.

See the following pages for the code sections and general requirements that correspond to each violation listed below.

16K035 Equipment/Utensils - approved; installed; clean; good repair, capacity

Compliance Date: Not Specified

Inspector Comments: Observe a damaged lime squeezer with peeling paint on its exterior surface.

Not In Compliance

Violation Reference - HSC - 114130, 114130.1, 114130

Violation Description: All utensils and equipment shall be fully operative and in good repair. (114175). All utensils and equipment shall be approved, installed properly, and meet applicable standards. (114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114177, 114180, 114182)

Overall Inspection Comments

Complaint investigation at this facility revealed all PHF items identified in FBI report (ie. tofu, pico de gallo, brown rice, etc) to be hot holding at approved time-temperature parameters. No holding violations nor sanitation problems were observed at this time.

Inspector: Dwight Arce, LACo
Inputted by: Monica Lucey, LACo

Signature(s) of Acknowledgement

NAME:
TITLE:

Total # of Images: 0