



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME CHIPOTLE MEXICAN GRILL				REINSPECTION DATE Not Specified	INSPECTOR Anies Kondoker	DATE 9/23/2015
LOCATION 635 ORANGE AV, REDLANDS, CA 92374				PERMIT EXPIRATION	IDENTIFIER: None	
TIME IN 10:47 AM	TIME OUT 12:39 PM	FACILITY ID FA0001186	RELATED ID CO0052287	PE 1621	SERVICE: 004 - COMPLAINT - INITIAL RESULT: 03 - CORRECTIVE ACTION / NO FOLLOW UP RE ACTION: 01 - NO FURTHER ACTION REQUIRED	

RETAIL FOOD PROTECTION - Public Eating PI (25-99 Seats)

16K997 Foodborne Illness Complaint Inspection

Compliance Date: Not Specified

Inspector Comments:

Not In Compliance

Reference - HSC

Description: A foodborne illness complaint report has been received by Environmental Health.

16K014 Food contact surfaces: clean and sanitized

Compliance Date: Not Specified

Inspector Comments: Measured quaternary ammonia solution in sanitizer buckets in cooks line and front service area at 100 ppm.

Not In Compliance

Violation Reference - HSC - 113984(e), 114097, 114099

Ensure to maintain quaternary ammonia solution at 200 ppm.

Violation Description: All food contact surfaces of utensils and equipment shall be clean and sanitized. (113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101 (b-d), 114105, 114109, 114111, 114113, 114115 (a, b, d), 114117, 114125(b), 114135, 114141)

More Information: http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Towel_Sanitizing_solution_Eng_Spn_final_11_30_11.pdf

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

Compliance Date: Not Specified

Inspector Comments: Observed gap between hood filter and edge of the hood.

Not In Compliance

Ensure to eliminate the gap.

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)

16K036 Equipment, utensils and linens: storage and use

Compliance Date: Not Specified

Inspector Comments: Observed mold growth inside ice machine.

Not In Compliance

Clean and maintain.

Violation Reference - HSC - 114074, 114081, 114119

Violation Description: All clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces. (114185.3 - 114185.4) Utensils and equipment shall be handled and stored so as to be protected from contamination. (114074 - 114075, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.5) Pressurized cylinders must be securely fastened to a rigid structure. (114172)

16K045 Floors, walls and ceilings: built, maintained, and clean

Compliance Date: Not Specified

Inspector Comments: Observed standing water and mold growth underneath soda boxes.

Not In Compliance

Clean and maintain.

Violation Reference - HSC - 114143 (d), 114266

Observed gap between ceiling tile and ANSUL system and observed a hole near walk-in cooler. Ensure to seal openings.

Observed missing and broken tiles near fryer. Repair/replace.

Re-grout some tiles near fryer.

Ensure that floors are smooth and easily cleanable,

Violation Description: The walls / ceilings shall have durable, smooth, nonabsorbent, and washable surfaces. All floor surfaces, other than the customer service areas, shall be approved, smooth, durable and made of nonabsorbent material that is easily cleanable. Approved base coving shall be provided in all areas, except customer service areas and where food is stored in original unopened containers. Food facilities shall be fully enclosed. All food facilities shall be kept clean and in good repair. (114143 (d), 114257, 114266, 114268, 114268.1, 114271, 114272) Cleaning must be an approved dustless method. (114268.1) Mats and duckboards, if used, must be removable and easily cleanable. (114272) Open-air barbecues or wood-burning ovens floor surfaces must extend a minimum of five feet and be impervious or easily cleanable. (114143(d))

Overall Inspection Comments



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The health dept received a food borne illness complaints stating that two people became ill after consuming food purchased from this facility on 9/18/15 at 1 pm.

- One person ate chicken bowl (chicken, rice, beans lettuce and corn) and had a bottle of water and the other person had a steak bowl with a bottle of water.

Manager stated that:

- The facility did not receive a food borne illness complaint in the past week.
- The facility did not experience power outage, sewer overflow, equipment failure and water heater problems.
- The facility did not change its food supplier or added a new supplier.
- The facility has not changed the ingredients or processing methods for its food.
- No employee called in sick in the past week. Manager stated that employees that show symptoms of illness are told to stay home. Employees that vomit will have to stay home for five days.
- If an employee is sick, the facility will sanitize its facility using bleach instead of quaternary ammonia.
- The facility just hired one new employee. Observed a valid food handler card for that employee.

Findings:

- All hot holding units were observed holding foods above 145 F.

- Observed all refrigerators hold foods at 41 F or below except for guacamole and pico de gallo.

Measured pico de gallo in front and back line at 49 F and guacamole at 57 F.

Manager stated that tomatoes for pico de gallo were chopped this morning around 9 am then placed in a perforated container to drain some of the juice. The finished product was placed in the lines (cold units) around 10:30 am.

Avocados for guacamole were washed this morning and processed around 9:30 am and the finished product was placed in the lines at around 10:30 am.

- Measured quaternary ammonia sanitizer at 3-compartment sink at 400 ppm.

Measured quaternary ammonia solution in sanitizer buckets in cooks line and front service line at 100 ppm.

Ensure to maintain quaternary ammonia solution at 200 ppm. Replace solution as needed.

- Measured water temperature at 122 F at hand washing sink near 3-compartment sink.

Both hot (minimum 100 F) and cold water is available at all sinks.

- Supplier of chicken: Forester Farmer's Market

Supplier of beef and salsa: OSI

Brand of sour cream: Daisy

Supplier of lettuce: Taylor Farms

Supplier of tomatoes: Red Rooster.

- The chicken and steak are received raw and marinated on site for maximum of 48 hours. Leftover uncooked chicken and steak are discarded.

- Leftover foods from serving line are cooled and separated for donation.

- Observed employees possess adequate knowledge on food safety (cooking, holding and reheating temperatures, ware washing procedures)

- Observed proper hand washing performed by employees.



Public Health
Environmental Health Services

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- No evidence of vermin infestation observed today.
- The facility recorded temperature readings on a log book.
The following entries were observed on 9/18/15 (the day the complainants ate here):
- chicken cooking temperature: 168 F at 12:30 pm
- steak cooking temperature: 145 F at 12:45 pm
- mild salsa holding temperature: 42 F at 2:22 pm

Signature(s) of Acknowledgement

A handwritten signature in blue ink, appearing to read "Daniel Martinez".

NAME: daniel martinez
TITLE:

Total # of Images: 0