



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME CHIPOTLE MEXICAN GRILL				REINSPECTION DATE Not Specified	INSPECTOR Casey Salazar	DATE 11/3/2015
LOCATION 1092 N MOUNTAIN AV, UPLAND, CA 91786				PERMIT EXPIRATION	IDENTIFIER: None	
TIME IN 4:58 PM	TIME OUT 6:52 PM	FACILITY ID FA0001388	RELATED ID CO0052750	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)

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.

16K997 Foodborne Illness Complaint Inspection



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LOCATION 1092 N MOUNTAIN AV, UPLAND, CA 91786	INSPECTOR Casey Salazar

Compliance Date: Not Specified

Not In Compliance

Reference - HSC

Inspector Comments: Complaint stated complainant became ill with diarrhea, vomiting, chills, cramps and head ache after eating a barbacoa burrito containing white rice, pinto beans, cheese, bell peppers, sour cream, lettuce, corn and guacamole. Other members of the family ate a chicken and cheese quesadilla and a burrito with another type of meat and did not become ill.

According to General Manager at time of inspection:

1. Has the facility recently received similar foodborne illness complaints? If so, were the complaints about the suspect food or another type of food?

Facility has not received any other complaints.

2. Have any of the food handlers recently called in sick? Have any of the food handlers exhibited the symptoms of a foodborne illness while at work?

No employees have been ill or have call out sick.

3. Has the facility recently experienced any food processing failure, such as refrigeration problems, water outage, electrical power outage, hot water heater failure, sewage/wastewater overflow in the food preparation or storage areas, or any other "unusual events"?

No failures or unusual events have occurred.

4. Has the facility recently changed its food supplier or added a new supplier?

Facility has not changed supplier. Facility receives shipments twice a week on Thursdays and Mondays.

Shipments are delivered when facility is closed and delivery is stored in walk-in until employees arrive to put shipment away.

5. Has the facility recently changed or modified the ingredients or food processing procedures of the suspect food?

No ingredients have been changed or modified.

6. Has the facility recently hired a new food handler? If so, has the food handler completed the San Bernardino County food handler course?

Facility has hired one new employee in the last week and employee has not provided copy of card.

-Foods are delivered twice a week and no foods are frozen.

-Facility receives chicken and steak raw. Barbacoa and carnitas are received pre-cooked and bagged.

-Measured temperatures of foods in walk-in refrigerator. All foods were holding between 37-40F.

-Barbacoa and carnitas are re-heated on stove to at least 165F, chicken is cooked to 165F and steak is cooked to at least 145F. Meats are cooked as needed and only hot held at service line.

-Measured barbacoa between 118-125F and steak at 133F at service line. Facility also only holds meats at service line for 2 hours and discards them thereafter. Any extra meat at the end of the day is typically discarded; however, if any is carried over to the next day, temperatures are measured and if meats are 135F and above they are cooled and re-used next day.

-White (and brown rice) is made everyday and discarded once every 4 hours and at the end of the day. Rice is never carried over to the next day. Measured white and brown rice at service line between 150-157F. Measured one container of white rice and one container of brown rice at 121F in hot holding unit by prep table. Rice were prepared at 3 pm and were discarded during inspection at 5:40 pm by employee. Several other containers of rice were measured between 145-153F.

-Measured sour cream, corn, cheese and salsas in cold pans at service line. All foods measured at 40F or below. Cheese and salsa in reach in refrigerator beneath cold pans measured 40F and below. Per manager, all foods in cold pans are typically discarded at end of day. Should facility decide to keep foods, temperature is taken and if foods are holding at 41F or below, foods are kept. If foods are holding above 41F, they are discarded.

-Beans are received pre-cooked. Facility re-heats beans in pan on stove to at least 165F. Beans are only held for 2 hours and then discarded during the day. At closing, if facility decides to carry over beans to the next day, beans are checked to ensure temperature is above 135F and then placed in a shallow pan and left on counter for no more than an hour. Temperatures are checked and if beans have not reached 70F or below, they are discarded.

-Facility requires employees to wash hands every hour, in addition to when it is needed during shift, and has set a timer to remind employees.

-2 employees are always scheduled at customer service line with one employee only handling money and the other only handling food.

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



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FACILITY NAME CHIPOTLE MEXICAN GRILL	DATE 11/3/2015
LOCATION 1092 N MOUNTAIN AV, UPLAND, CA 91786	INSPECTOR Casey Salazar

16K006 Adequate handwashing facilities supplied & accessible

Compliance Date: Not Specified

Not In Compliance

Violation Reference -

Inspector Comments: Observed 2 sanitizer buckets stored in handwashing sink with 2 faucets. Ensure handwash sink is only used for hand washing and no other purpose.

Violation Description: Handwashing soap and towels or drying device shall be provided in dispensers; dispensers shall be maintained in good repair. (113953.2) Adequate facilities shall be provided for hand washing. (113953, 113953.1, 114067(f)). Handwashing sink is not separated from a warewashing sink by a 6 inch high metal splashguard or 24 inch separation. (113953) Handwashing sinks shall not be obstructed, inaccessible, used improperly or kept unclean. (113953.1)

Overall Inspection Comments

Complaint inspection conducted.

Signature(s) of Acknowledgement

NAME:
TITLE: General Manager

Total # of Images: 0