385 N. Arrowhead Ave. 2nd Floor, San Bernardino, CA 92415-0160 | Phone: 800.442.2283 Fax: 909.387.4323
www.SBCounty.gov

SAN BERNARDINO COUNTY

Public Health

Environmental Health Services

CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME	DATE	REINSPECTION DATE	PERMIT EXPIRATION
CHIPOTLE MEXICAN GRILL #1166	9/24/2015	10/08/2015	5/31/2016

LOCATION	INSPECTOR
13920 CITY CENTER DR 4005, CHINO HILLS, CA 91709	Casey Salazar

MAILING ADDRESS: 1401 WYNKOOP ST UNIT 500, DENVER CO 80202 ☐FACILITY ☐OWNER ☑ACCOUNT

IDENTIFIER: Food
SERVICE: 001 - Inspection - Routine
RESULT: 05 - Corrective Action / Follow up Required
ACTION: 03 - Reinspection Required

TIME IN	TIME OUT	FACILITY ID	RELATED ID	PE
11:10 AM	12:51 PM	FA0016259	PR0021642	1621

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 reinspection at a charge of $4.08 per 1 minute with a minimum time of 30 minutes, and a minimum charge of $122.50.

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.

A

SCORE 90

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

☐ **In = In compliance** ☐ **N/O = Not observed** ☐ **N/A = Not applicable**
Ė **COS = Corrected on-site** X **MAJ = Major violation** X **OUT = Out of compliance**

	DEMONSTRATION OF KNOWLEDGE	COS	MAJ	OUT
☐In N/O	**1.** Demonstration of knowledge; food safety certification			2
	EMPLOYEE HEALTH & HYGIENIC PRACTICES			
☐In	**2.** Communicable disease; reporting, restrictions & excl		4	
In ☐N/O	**3.** No discharge from eyes, nose, and mouth			2
In ☐N/O	**4.** Proper eating, tasting, drinking or tobacco use			2
	PREVENTING CONTAMINATION BY HANDS			
In N/O	**5.** Hands clean and properly washed; gloves used prop		X 4	2
☐In	**6.** Adequate handwashing facilities supplied & accessib			2
	TIME AND TEMPERATURE RELATIONSHIPS			
In N/O N/A	**7.** Proper hot and cold holding temperatures		X 4	2
In N/O ☐N/A	**8.** Time as a public health control; procedures & record		4	2
☐In N/O N/A	**9.** Proper cooling methods		4	2
☐In N/O N/A	**10.** Proper cooking time & temperatures		4	
☐In N/O N/A	**11.** Proper reheating procedures for hot holding		4	
	PROTECTION FROM CONTAMINATION			
☐In N/O N/A	**12.** Returned and reservice of food			2
☐In	**13.** Food in good condition, safe and unadulterated		4	2
☐In N/O N/A	**14.** Food contact surfaces: clean and sanitized		4	2

	FOOD FROM APPROVED SOURCES	COS	MAJ	OUT
☐In	**15.** Food obtained from approved source		4	
In N/O ☐N/A	**16.** Compliance with shell stock tags, condition, display			2
In N/O ☐N/A	**17.** Compliance with Gulf Oyster Regulations			2
	CONFORMANCE WITH APPROVED PROCEDURES			
In ☐N/A	**18.** Compliance with variance, specialized process, and HACCP Plan			2
	CONSUMER ADVISORY			
In N/O ☐N/A	**19.** Consumer advisory provided for raw or undercooked foods			2
	HIGHLY SUSCEPTIBLE POPULATIONS			
In ☐N/A	**20.** Licensed health care facilities/public and private schools; prohibited foods not offered		4	
	WATER/HOT WATER			
☐In	**21.** Hot and cold water available		4	2
	LIQUID WASTE DISPOSAL			
☐In	**22.** Sewage and wastewater properly disposed		4	2
	VERMIN			
☐In	**23.** No rodents, insects, birds, or animals		4	2

SUPERVISION	OUT
24. Person in charge present and performs duties	1
PERSONAL CLEANLINESS	
25. Personal cleanliness and hair restraints	1
GENERAL FOOD SAFETY REQUIREMENTS	
26. Approved thawing methods used, frozen food	1
27. Food separated and protected	1
28. Washing fruits and vegetables	1
29. Toxic substances properly identified, stored, use	1
FOOD STORAGE/DISPLAY/SERVICE	
30. Food storage; food storage containers identified	1
31. Consumer self-service	1
32. Food properly labeled & honestly presented	1

EQUIPMENT/UTENSILS/LINENS	OUT
33. Nonfood contact surfaces clean	1
34. Warewashing facilities: installed, maintained, used	1
35. Equipment/Utensils approved; installed; clean; good repa	1
36. Equipment, utensils and linens: storage and use	1
37. Vending machines	1
38. Adequate ventilation and lighting; designated area	1
39. Thermometers provided and accurate	1
40. Wiping cloths: properly used and stored	1
PHYSICAL FACILITIES	
41. Plumbing: proper backflow devices	1
42. Garbage and refuse properly disposed; facilities m	1
43. Toilet facilities: properly constructed, supplied, clea	1
44. Premises; personal/cleaning items; vermin-proofin	1

PERMANENT FOOD FACILITIES	OUT
45. Floor, walls, ceilings: built, maintained, and clean	1
46. No unapproved private homes/living or sleeping qu	1
SIGNS REQUIREMENTS	
47. Signs posted; last inspection report available	1
48. Food handler cards	X 2
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	
53. Impoundment	
54. Permit Suspension	

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5. HANDS CLEAN AND PROPERLY WASHED; GLOVES USED PROPERLY ⚠ CRITICAL ⚠

POINTS 4

Compliance date not specified
Not In Compliance
Violation Reference -

Inspector Comments: Observed employee handle transaction on register and then grab gloves to prepare customer meal without washing hands in between.

Each time new gloves are dawned, employees are required to wash and dry hands prior to putting on gloves.

Employees are required to wash hands immediately before engaging in food preparation and/or after engaging in other activities that contaminate the hands prior to food handling.

Violation Description: Employees are required to wash their hands: before beginning work; before handling food / equipment / utensils; as often as necessary, during food preparation, to remove soil and contamination; when switching from working with raw to ready to eat foods, after touching body parts; after using toilet room; or any time when contamination may occur. Gloves shall be worn if an employee has cuts, wounds, fake nails, nail polish, and/or rashes. Gloves are to be used for no more than one task. Employees are not to wrap or package leftover food using bare hands or unclean utensils. Hand sanitizers may be used after proper hand washing. Employees handling food must have fingernails that are trimmed, cleanable, and smooth. (113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f))

More Information: http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Handwashing_done_right_Final_11_29_11.pdf

7. PROPER HOT AND COLD HOLDING TEMPERATURES ⚠ CRITICAL ⚠

POINTS 4

Compliance date not specified
Not In Compliance
Violation Reference - HSC - 113996, 113998, 114037

Inspector Comments: Observed foods in walk in refrigerator holding between 48-50F. Unit thermometer measured ambient temperature at 45F. Per manager, technician will be servicing machine. Walk-in has been fluctuating between 40-45F.

Observed shredded cheese, sour cream and green salsa holding at 45-46F in to-go cold top unit.
Note: Unit thermometer measured ambient temperature at 45F.

Ensure all potentially hazardous foods in cold holding are kept at 41F or below. Repair walk-in within one (1) week.

Violation Description: Potentially hazardous foods shall be held at or below 41F or at or above 135F. (113996, 113998, 114037, 114343(a))

More Information: http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/510012_how_to_keep_food_out_of_danger_zone.pdf

48. FOOD HANDLER CERTIFICATION

POINTS 2

Compliance date not specified
Not In Compliance
Violation Reference - SBCC - 33.0409

Inspector Comments: Observed 5 missing food handler cards. Fax missing food handler card form within 14 days to avoid a future charged follow-up inspection at an hourly rate of $245.
Note: Food handler cards MUST be issued by San Bernardino County to be valid.

Violation Description: This facility is currently in violation with the food handler certification requirement for San Bernardino County, which states all food handlers must obtain a valid food handler certificate within fourteen (14) days of employment (33.0410, 33.044). Failure to provide proof of food handler certification within fourteen (14) days will result in unannounced billable (at our current hourly rate) re-inspections to verify compliance.

This facility operator must complete the “Missing Food Handler” form provided by the inspector and fax to 909-387-4272.

More Information: http://www.sbcounty.gov/dph/dehs/Depts/EnvironmentalHealth/FIRST/food_worker_training.aspx

Overall Inspection Comments

"A" grade posted

Provided missing food handler card form.

Signature(s) of Acknowledgement

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NAME:
TITLE: Manager