FOOD SAFETY EVALUATION REPORT

FACILITY NAME: CHIPOTLE MEXICAN GRILL #2502
BUSINESS PHONE: (614) 318-2482
RECORD ID#: PR0009844
DATE: January 11, 2022

FACILITY SITE ADDRESS: 366 N 12TH AVE
CITY: HANFORD
ZIP CODE: 93230
INSPECTION TYPE: ROUTINE INSPECTION

OWNER NAME: CHIPOTLE MEXICAN GRILL, INC.
CERTIFIED FOOD MANAGER: Luwin Aparicio
EXP DATE: 3/24/2026
INSPECTOR: SEMHAR GEBREGZIABIHE

The items (if any) listed below identify the violation(s) that must be corrected. Thank you for your cooperation.

One reinspection will be conducted (if needed) at no charge. A service fee is assessed for each additional reinspection required.

Violation: None Noted

General Comments:

Observations:

* All hot holding temperatures for meats, chicken, cheeses were 135F or above.

*All reach in refrigeration units were noted to be 41F or below.

*All preparation areas were well kept and organized and furthermore separated between vegetables and meats to prevent cross contamination.

*Dry storage was well maintained and organized.

*All hand washing stations were supplied with hot water, soap, and paper towels.

*Dish washer unit (chlorine) was at 50ppm.

*Sanitation buckets were at 200 ppm qac.

Overall well kept facility.

Thank you for your time.

RESULTS OF EVALUATION: X PASS □ NEEDS IMPROVEMENT □ FAIL

Reinspection Required: Yes: □ No: X
Reinspection Date (on or after): N/A
Potential Food Safety All Star: □

SEMHAR GEBREGZIABIHE
Agency Representative

NOTE: This report must be made available to the public on request
FOOD SAFETY EVALUATION REPORT

FACILITY NAME: CHIPOTLE MEXICAN GRILL #2502
BUSINESS PHONE: (614) 318-2482
RECORD ID#: PR0009844
DATE: June 15, 2021

FACILITY SITE ADDRESS: 366 N 12TH AVE
CITY: HANFORD
ZIP CODE: 93230
INSPECTION TYPE: ROUTINE INSPECTION

OWNER NAME: CHIPOTLE MEXICAN GRILL, INC.
CERTIFIED FOOD MANAGER: Marisela Martinez
EXP DATE: 3/24/2026
INSPECTOR: Paven Batth

The items (if any) listed below identify the violation(s) that must be corrected. Thank you for your cooperation.

None Noted

Violation: None Noted

General Comments:

Temperature Control: Cold holding temperatures were measured below 41F. Hot holding temperatures were measured above 135F. Temperature logs were reviewed and observed to be monitored on a routine basis.

Sanitation and Hygiene: Handwashing sink was maintain stocked (i.e. soap & paper towels) and adequate water temperatures (i.e., hot & cold running water) were also noted during the inspection. QAT concentration in the three-compartment sink was measured at 200 ppm.

Equipment and Maintenance: Ancillary equipment was observed to be operative. All food product throughout the facility was observed to be 6 inches above the ground. The facility was observed to be well maintained.

California Food Safety Certification: Regulatory requirements such as certifications for food safety (i.e., Food Safety Manager Certification) are obtained by the facility. Please note, current Certified Food Safety Manager has been updated to reflect current operation.

RESULTS OF EVALUATION: □ PASS □ NEEDS IMPROVEMENT □ FAIL

Reinspection Required: No: [X] Yes: □

Reinspection Date (on or after): N/A

Potential Food Safety All Star: [X]

Received By:

Paven Batth
Agency Representative

NOTE: This report must be made available to the public on request
FOOD SAFETY EVALUATION REPORT

FACILITY NAME: CHIPOTLE MEXICAN GRILL #2502
FACILITY SITE ADDRESS: 366 N 12TH AVE
OWNER NAME: CHIPOTLE MEXICAN GRILL, INC.
BUSINESS PHONE: (303) 595-4000
CERTIFIED FOOD MANAGER: MICHAEL STINGLETERRY
RECORD ID#: PR0009844
DATE: October 14, 2019
CITY: HANFORD
ZIP CODE: 93230
INSPECTION TYPE: ROUTINE INSPECTION
EXP DATE: 6/28/2022
INSPECTOR: Luis Flores - REHS

The items (if any) listed below identify the violation(s) that must be corrected. Thank you for your cooperation.
One reinspection will be conducted (if needed) at no charge. A service fee is assessed for each additional reinspection required.

Violation: None Noted

General Comments:
All monitored hot food held in warming units exceeded the 135 F required minimum holding temperature.
All refrigerated foods were observed holding below 41 F.
The facility logs hot and cold food at least twice a day using digital probe thermometers. Thermometers are verified as calibrated using an ice bath.
Ammonium Chloride sanitizer level measured at the three-compartment wash sink was measured at 200 PPM. Good.
Active food prep employee handwashing was observed.
Employees use disposable gloves while preparing food.
Food safety manager certifications along with employee food handler card information are maintained in an office binder.
Certifications were deemed current.
The observed restaurant sanitation level was determined to be very good.

Note: This facility experienced a gas stove malfunction on Saturday, Oct. 12, 2019. The incident occurred at approximately 12.00 PM and resulted in closure of the establishment although the facility's ansil system was not activated. Due to the time required to obtain maintenance service, repair was not completed until around 4:00 PM and the restaurant remained closed for the rest of the day. The manager contacted our Department on Sunday, Oct. 13, 2019 requesting a re-opening inspection. However, the was informed that a physical inspection of the restaurant was not necessary and that the facility was approved to re-open based on the provided information.

RESULTS OF EVALUATION: 

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<th align="right">Reinspection Required:</th>
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Potential Food Safety All Star: X

Luis Flores - REHS
Agency Representative

NOTE: This report must be made available to the public on request

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