



County of Kings - Department of Public Health

Environmental Health Services Division

330 Campus Drive Hanford, CA 93230

Phone - 559-584-1411 Fax - 559-584-6040

Internet - www.countyofkings.com/ehs

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: SEM HAR 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: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Received By:

SEM HAR GEBREGZIABIHE

Agency Representative

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



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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.
 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:

Temperature Control: Cold holding temperatures were measured below 41F. Hot holding temperatures were measure 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: <input checked="" type="checkbox"/> PASS <input type="checkbox"/> NEEDS IMPROVEMENT <input type="checkbox"/> FAIL	Reinspection Required: Yes: <input type="checkbox"/> No: <input checked="" type="checkbox"/>
	Reinspection Date (on or after): N/A <input checked="" type="checkbox"/> Potential Food Safety All Star:



 Received By:

Paven Batth

 Agency Representative

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FOOD SAFETY EVALUATION REPORT

Table with 4 columns: FACILITY NAME, BUSINESS PHONE, RECORD ID#, DATE, FACILITY SITE ADDRESS, CITY, ZIP CODE, INSPECTION TYPE, OWNER NAME, CERTIFIED FOOD MANAGER, EXP DATE, INSPECTOR.

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: [X] PASS [] NEEDS IMPROVEMENT [] FAIL. Reinspection Required: Yes: [] No: [X]. Reinspection Date (on or after): N/A. [X] Potential Food Safety All Star:

Handwritten signature in blue ink.

Received By:

Luis Flores - REHS

Agency Representative

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