



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: (303) 595-4000	RECORD ID#: PR0009844	DATE: August 24, 2016
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: GERARDO ALMEIDA	EXP DATE: 1/1/2017	INSPECTOR: Yatee Patel - 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:

Cold holding units were satisfactory.

Temp logs are all filled in.

Sanitizer buckets were 50ppm of QAC solution. Change buckets as needed.

Hot foods were kept at 140F or above at the hot steam unit.

Over all food facility is in excellent condition.

Thank you

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:

Yatee Patel - REHS

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: (303) 595-4000	RECORD ID#: PR0009844	DATE: January 20, 2016
FACILITY SITE ADDRESS: 366 N 12TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: CHIPOTLE MEXICAN GRILL, INC.	CERTIFIED FOOD HANDLER: FAUSTINO ROJAS RAMIREZ	EXP DATE: 12/3/2020	INSPECTOR: Susan Lee-Yang - 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:

Hand wash station and restrooms have hot water, soap and paper towels.

All cold holding units were noted at or below 41F.

Rice, chicken and beans on the steam table were noted above 135F.

Observed temperature logs up-to-date.

Employees have CA Food Handler Cards.

Facility is clean and organized.

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:

Susan Lee-Yang - REHS

Agency Representative

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

INSPECTION REPORT



KINGS COUNTY HEALTH DEPARTMENT
DIVISION OF ENVIRONMENTAL
HEALTH SERVICES
<http://www.countyofkings.com/health/ehs>

330 CAMPUS DRIVE
HANFORD, CA 93230
(559) 584-1411
FAX: (559) 584-6040

BUSINESS NAME: Chipotle Mexican Grill DATE: 11-10-15
ADDRESS: 3666 N. 12th Ave. Hanford, CA 93230
OWNER/OPERATOR Chipotle Mexican Grill, Inc.
PHONE #: _____ LIC PLATE #: _____ PROGRAM: _____

Today's construction inspection took place to ensure the facility was constructed according to the plans and conditions listed on the construction approval letter.

The facility was constructed according to the plans submitted. Hot water was available throughout. All cold holding units, except for the stand-up refrigerator in the front measured at or below 41°F.

Please make sure the following items are corrected:

1. All hand wash stations need soap and paper towels in their dispensers.
2. Provide a holder for the mops at the mop sink.
3. Clean all construction debris
4. Ensure the stand-up refrigerator measures at or below 41°F.

When all the above items have been corrected, come into our Department to obtain a food vending permit and provide proof of a manager's certification at that time as well.

This facility may open for business once a food vending permit has been obtained and the city as well as the Fire Department has granted permission for the facility to operate.

Inspector: Veronica Ochoa
(Veronica Ochoa)

Received by: [Signature]

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