



COUNTY OF VENTURA ENVIRONMENTAL HEALTH DIVISION

800 South Victoria Avenue, Ventura, CA 93009-1730 (805) 654-2813 FAX (805) 654-2480
Internet Web Site Address: <http://www.ventura.org/rma/envhealth/>

FOOD PROGRAM INSPECTION REPORT

Page 1 of 2

Estab. Name: CHIPOTLE MEXICAN GRILL
Site Address: 1263 SIMI TOWN CENTER WY S
SIMI VALLEY

Owner: CHIPOTLE MEXICAN GRILL
1543 200 WAZEE ST
DENVER, CO 80202

Telephone: 303-390-0625

Facility ID: FA0019771
Inspection Date: 9/17/2015
Service: 007 - INSPECTION, FOLLOW-UP
Authorized By: CARLOS LOPEZ

Inspector: EE0001079-RAMESH BASSIRI
Phone: 805-582-7581
Email: ramesh.bassiri@ventura.org

An inspection of your facility revealed the following violations of the California Retail Food Facilities Law and The Sherman Food and Drug Law. A reinspection may occur at any time to verify correction of these violations. Please note the date for correction as listed per violation.

Inspection Violations

RESTAURANT 100-149 SEATS

PREVIOUS VIOLATIONS CORRECTED - 16 99971600

VIOLATIONS OBSERVED DURING THE PREVIOUS INSPECTION(S) HAVE BEEN CORRECTED.
NO NEW VIOLATIONS OBSERVED AT THE TIME OF INSPECTION.

Inspector Comments ALL VIOLATIONS FROM THE FOLLOW-UP INSPECTION REPORT DATED AUGUST 27, 2015 HAVE BEEN CORRECTED.

STORAGE- EMPLOYEE ITEMS - 16 21671600

HSC 114256, 114256.1

EMPLOYEE PERSONAL ITEMS ARE NOT STORED SEPARATE FROM FOOD AND UTENSIL STORAGE AND PREPARATION AREAS.
PROVIDE A DESIGNATED AREA AWAY FROM UTENSILS, FOOD AND RESTROOMS FOR EMPLOYEES TO STORE CLOTHING, PERSONAL ITEMS AND MEDICATIONS.

Inspector Comments DISCONTINUE STORING EMPLOYEE ITEMS (CELLULAR PHONE) DIRECTLY ON THE FOOD PREPARATION TABLES, AS OBSERVED IN THE REAR FOOD PREPARATION AREA. THE OPERATOR CORRECTED THE VIOLATION AND CLEANED AND SANITIZED THE AREA DURING THE INSPECTION

General Comments: DELIVERY OF TWO SAMPLES FROM THE FOOD FACILITY TO THE VENTURA COUNTY PUBLIC HEALTH DEPARTMENT LABORATORY IN OXNARD, AND RETURN OF IGLOO FOR STOOL SAMPLES TO THE FACILITY.

Received by: _____

Signature

RAMESH BASSIRI
Environmental Health Specialist
Phone: 805-582-7581

NO CHANGES SHALL BE MADE TO THE MENU, EQUIPMENT, OR TO THE FACILITY WITHOUT APPROVAL FROM THIS DIVISION. PLAN SUBMITTAL AND APPROVAL MAY BE REQUIRED PRIOR TO MAKING ANY CHANGES.



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Telephone: 303-390-0625

Facility ID: FA0019771
Inspection Date: 8/27/2015
Service: 007 - INSPECTION, FOLLOW-UP
Authorized By: SAM FAKHREDDINE

Inspector: EE0001079-RAMESH BASSIRI
Phone: 805-582-7581
Email: ramesh.bassiri@ventura.org

An inspection of your facility revealed the following violations of the California Retail Food Facilities Law and The Sherman Food and Drug Law. A reinspection may occur at any time to verify correction of these violations. Please note the date for correction as listed per violation.

Inspection Violations

RESTAURANT 100-149 SEATS

MAJOR VIOLATION

FOOD TEMPERATURE- HOT HOLDING/C&D - 16 20981600

HSC 114016, 111890

HOT POTENTIALLY HAZARDOUS FOOD IS HELD BELOW 135 DEGREES FAHRENHEIT.
MAINTAIN THE TEMPERATURE OF ALL POTENTIALLY HAZARDOUS FOODS FOR HOT HOLDING AT OR ABOVE 135 DEGREE FAHRENHEIT. HOT POTENTIALLY HAZARDOUS FOOD PRODUCT HAS BEEN HELD BELOW 135 DEGREES FAHRENHEIT FOR AN EXTENDED PERIOD OF TIME, THE FOOD IS CONDEMNED AND MUST BE DESTROYED. REFER TO C&D FORM.

Inspector Comments DISCONTINUE HOLDING POTENTIALLY HAZARDOUS FOODS AT UNAPPROVED TEMPERATURES, AT ONCE. A CONTAINER OF COOKED BEEF WAS OBSERVED HOLDING AT 118 °F AT THE STEAM TABLE AT THE FRONT SERVICE COUNTER. THE OPERATOR VOLUNTARILY DISPOSED OF THE FOOD ITEM.

REPEATED VIOLATIONS - 16 99961600

VIOLATIONS OBSERVED ON PREVIOUS INSPECTIONS HAVE NOT BEEN CORRECTED.

Inspector Comments 6 OF 7 VIOLATIONS FROM THE ROUTINE INSPECTION REPORT DATED AUGUST 24, 2015 HAVE BEEN CORRECTED.

EQUIPMENT MAINTENANCE- EQUIPMENT OR UTENSILS - 16 22421600

HSC 114175

EQUIPMENT OR UTENSILS ARE NOT CLEAN, FULLY OPERATIVE AND IN GOOD REPAIR.
ALL EQUIPMENT AND UTENSILS SHALL BE KEPT CLEAN, FULLY OPERATIVE AND IN GOOD REPAIR AT ALL TIMES.

Inspector Comments REPLACE THE DAMAGED GASKET TO THE TALL 1-DOOR MERCHANDISER, LOCATED AT THE FRONT SERVICE COUNTER. THE OPERATOR PROVIDED PROOF OF A SERVICE REQUEST FOR A NEW GASKET THE MERCHANDISER UNIT.



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Telephone: 303-390-0625

General Comments: CORRECT ALL NEW AND REPEATED VIOLATIONS IMMEDIATELY.
INSPECTION SEAL PROVIDED.
MAINTAIN A COPY OF THIS REPORT AT THE FACILITY FOR REVIEW.

THE IMPORTANCE OF EMPLOYEE HAND WASHING WAS DISCUSSED WITH THE OPERATOR. HAND WASHING HANDOUTS AND NEW HAND WASHING STICKERS WERE PROVIDED AND THE OPERATOR WAS ENCOURAGED TO RE-ITERATE THE IMPORTANCE OF HAND WASHING WITH HIS EMPLOYEES.

IN ADDITION, THE OPERATOR REPORTED THAT THE MORE STRINGENT HAND WASHING POLICY REQUIRING ALL EMPLOYEES TO WASH THEIR HANDS AT LEAST ONCE EVERY THIRTY MINUTES OR SOONER WHEN NECESSARY, IS STILL IN EFFECT.

Received by: _____

Signature

SAM FAKHREDDINE

RAMESH BASSIRI
Environmental Health Specialist
Phone: 805-582-7581

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1543 200 WAZEE ST
DENVER, CO 80202

Telephone: 303-390-0625

Facility ID: FA0019771
Inspection Date: 8/24/2015
Service: 033 - FOODBORNE ILLNESS
Authorized By: SAM FAKHREDDINE

Inspector: EE0001079-RAMESH BASSIRI
Phone: 805-582-7581
Email: ramesh.bassiri@ventura.org

An inspection of your facility revealed the following violations of the California Retail Food Facilities Law and The Sherman Food and Drug Law. A reinspection may occur at any time to verify correction of these violations. Please note the date for correction as listed per violation.

Inspection Violations

General Comments: THIS DIVISION HAS RECEIVED TWO COMPLAINTS ENCOMPASSING THREE INDIVIDUALS THAT HAVE ALLEGEDLY BECOME ILL AFTER EATING AT CHIPOTLE MEXICAN GRILL BETWEEN THE DATES OF 8/16/2015 TO 8/20/2015. THE FOODS EATEN BY THESE INDIVIDUALS IS CURRENTLY BEING ASCERTAINED, AS IS THE EXTENT OF THEIR SYMPTOMS.

THE AREA MANAGER FOR CHIPOTLE MEXICAN GRILL, SAM FAKHREDDINE, TODAY REPORTED THEY RECEIVED THEIR FIRST CUSTOMER COMPLAINT REGARDING A FOODBORNE ILLNESS ON AUGUST 20, 2015 VIA A COMPUTER COMPLAINT HOTLINE. A SECOND COMPLAINT WAS RECEIVED ON AUGUST 21, 2015, AND TO DATE FORTY-SIX CUSTOMER COMPLAINTS AND ANOTHER SEVENTEEN EMPLOYEE COMPLAINTS HAVE BEEN RECEIVED. IT SHOULD ALSO BE NOTED THAT A HIGHLY SUSCEPTIBLE POPULATION OF SEVENTEEN CHILDREN FROM GRACE BRETHERN SCHOOL IN SIMI VALLEY WAS AMONG THE 46 COMPLAINANTS THAT THE CORPORATE OFFICE HAS RECEIVED.

ACCORDING TO THE AREA MANAGER, AFTER TWO OR MORE COMPLAINTS ARE RECEIVED, THE CORPORATE POLICY IS TO INITIATE THE "NORWALK PROTOCOL". A COPY OF THIS PROTOCOL HAS BEEN OBTAINED AND WILL BE INCLUDED WITH THIS REPORT ALONG WITH ALL WORK SCHEDULES AND CONTACT INFORMATION.

THE SEVENTEEN EMPLOYEES WHO COMPLAINED OF GASTRO-INTESTINAL SYMPTOMS ARE REQUIRED BY THE "NORWALK PROTOCOL" TO REMAIN AWAY FROM WORK FOR AT LEAST FIVE DAYS AFTER THEY LAST EXPERIENCE ANY GASTRO-INTESTINAL SYMPTOMS.

ACCORDING TO THE AREA MANAGER, ONCE THE "NORWALK PROTOCOL" WAS ESTABLISHED, THE FACILITY WAS SHUT DOWN TO ALLOW THE FACILITY TO BE CLEANED AND SANITIZED THOROUGHLY BY THE EXISTING STAFF MEMBERS. DURING THIS TIME ALL FOOD (POTENTIALLY HAZARDOUS FOOD AND NON-POTENTIALLY HAZARDOUS FOODS) THAT WAS HANDLED BY EMPLOYEES, PREPPED, HANDLED, COOKED AND/OR COOLED WAS DISCARDED.

ALL SEVENTEEN EMPLOYEES THAT REPORTED EXPERIENCING GASTRO-INTESTINAL SYMPTOMS WERE REPLACED BY STAFF MEMBERS FROM OTHER CHIPOTLE RESTAURANTS, WHO ARE NOT ALLOWED BY THE CORPORATE OFFICE TO RETURN TO THEIR ORIGINAL FACILITIES FOR A PERIOD OF FIVE DAYS. ACCORDING TO THE AREA MANAGER, ALL "ILL" EMPLOYEES ARE BEING PAID SICK TIME ABOVE AND BEYOND THE NORMAL SICK DAY PROTOCOL. UNDER NORMAL CIRCUMSTANCES, EFFECTIVE JULY 1, 2015, ALL EMPLOYEES WITH AT LEAST ONE YEAR OF SERVICE TIME WILL RECEIVE FIVE DAYS OF SICK PAY, AND NO PAY WITH LESS THAN ONE YEAR OF SERVICE TIME.

IN ADDITION, NONE OF THE EMPLOYEES AT THIS CHIPOTLE LOCATION WORK AT ANY OTHER CHIPOTLE MEXICAN GRILLS. HOWEVER, DURING THE INVESTIGATION TWO EMPLOYEES WERE CONFIRMED TO WORK AT THE "ISLANDS RESTAURANT" TWO DOORS AWAY. ONE EMPLOYEE, MARIA CANALES, STATED THAT SHE DID NOT EXPERIENCE ANY GASTRO-INTESTINAL SYMPTOMS. HOWEVER, CYNTHIA HERNANDEZ, STATED THAT SHE EXPERIENCED "STOMACH CRAMPS" ON AUGUST 18, A DAY THAT SHE WORKED AT ISLANDS RESTAURANT. MS. HERNANDEZ, ACCORDING TO THE "SCHEDULED & ACTUAL LABOR USAGE" LOG, WORKED ON THE DATES FROM AUGUST 17, 2015 TO AUGUST 20, 2015.



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1543 200 WAZEE ST
DENVER, CO 80202

Telephone: 303-390-0625

Facility ID: FA0019771
Inspection Date: 8/24/2015
Service: 033 - FOODBORNE ILLNESS
Authorized By: SAM FAKHREDDINE

Inspector: EE0001079-RAMESH BASSIRI
Phone: 805-582-7581
Email: ramesh.bassiri@ventura.org

An inspection of your facility revealed the following violations of the California Retail Food Facilities Law and The Sherman Food and Drug Law. A reinspection may occur at any time to verify correction of these violations. Please note the date for correction as listed per violation.

Inspection Violations

FURTHERMORE, THE KITCHEN MANAGER "BEN S." WAS REPORTED TO HAVE GASTRO-INTESTINAL SYMPTOMS ON TUESDAY, AUGUST 18, 2015. IT WAS REPORTED THAT HE SAW HIS MEDICAL DOCTOR ON THURSDAY, AUGUST 20, 2015. ACCORDING TO THE AREA MANAGER, "BEN S." WAS DIAGNOSED WITH A GASTRO-INTESTINAL VIRUS AND TOLD NOT TO RETURN TO WORK.

DURING THE FOODBORNE ILLNESS INVESTIGATION AND ROUTINE INSPECTION CONDUCTED TODAY, NO MAJOR VIOLATIONS OR VIOLATIONS PERTAINING TO EMPLOYEE PRACTICES, FOOD HOLDING TEMPERATURES OR FOOD HANDLING PRACTICES WAS OBSERVED.

IN SUMMARY, TO DATE, THE VENTURA COUNTY ENVIRONMENTAL HEALTH DIVISION HAS RECEIVED TWO COMPLAINTS, AND CHIPOTLE MEXICAN GRILL'S CORPORATE OFFICE HAS RECEIVED SIXTY-THREE COMPLAINTS REGARDING FOODBORNE ILLNESSES FROM THE TIME PERIOD AUGUST 16, 2015 THROUGH AUGUST 20, 2015. FURTHER INVESTIGATION IS PENDING.

CO0018713 - 8/24/2015. BASSIRI.

Received by: _____

Sam Fakhreddine
Signature
SAM FAKHREDDINE

Ramesh Bassiri
RAMESH BASSIRI
Environmental Health Specialist
Phone: 805-582-7581
James L. Bragg

NO CHANGES SHALL BE MADE TO THE MENU, EQUIPMENT, OR TO THE FACILITY WITHOUT APPROVAL FROM THIS DIVISION. PLAN SUBMITTAL AND APPROVAL MAY BE REQUIRED PRIOR TO MAKING ANY CHANGES.

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Facility ID: FA0019771
Inspection Date: 8/24/2015

Inspector: RAMESH BASSIRI
Phone: 805-582-7581

Service: 009 - INSPECTION, ROUTINE

Email: ramesh.bassiri@ventura.org

Authorized By: SAM FAKHREDDINE

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Inspection Violations

RESTAURANT 100-149 SEATS

MANAGEMENT & PERSONNEL - FOOD HANDLER CARD - 16 23551600

HSC 113948

OK
FOOD HANDLERS EMPLOYED AT THIS FACILITY DO NOT POSSESS A VALID FOOD HANDLER CARD AND/OR RECORDS DOCUMENTING THAT FOOD EMPLOYEES POSSESS A VALID FOOD HANDLER CARD ARE NOT MAINTAINED BY THE FOOD FACILITY FOR REVIEW AS REQUIRED.

ALL EMPLOYEES WORKING WITH FOOD, FOOD EQUIPMENT, UTENSILS OR FOOD CONTACT SURFACES SHALL OBTAIN A FOOD HANDLER CARD FROM AN ACCREDITED TRAINING PROVIDER UPON SUCCESSFUL COMPLETION OF A FOOD HANDLER TRAINING COURSE AND EXAMINATION. THE FOOD HANDLER CARD IS VALID FOR THREE (3) YEARS FROM THE DATE OF ISSUANCE.

THE FOOD FACILITY SHALL MAINTAIN RECORDS DOCUMENTING THAT EACH FOOD HANDLER EMPLOYED BY THE FOOD FACILITY POSSESSES A VALID FOOD HANDLER CARD, AND SHALL PROVIDE THOSE RECORDS TO THE LOCAL ENFORCEMENT OFFICER UPON REQUEST.

Inspector Comments PROVIDE PROOF OF ALL EMPLOYEES CERTIFIED FOOD HANDLER CARDS WITHIN 30 DAYS. NOT ALL EMPLOYEES FOOD HANDLER CARDS WERE OBSERVED ON FILE DURING THE INSPECTION.

PEST CONTROL- FLYING INSECTS - 16 23201600

HSC 114259, 114259.1

OK
FLYING INSECTS OBSERVED WITHIN THE FOOD FACILITY.

PROVIDE APPROVED PEST CONTROL TO ELIMINATE FLYING INSECTS FROM THE FACILITY. CLEAN AND SANITIZE ALL AFFECTED AREAS. MAINTAIN THE FOOD FACILITY TO BE CONSTRUCTED, EQUIPPED, AND OPERATED TO PREVENT THE ENTRANCE AND HARBORAGE OF ANIMALS, BIRDS, AND VERMIN, INCLUDING, BUT NOT LIMITED TO, RODENTS AND INSECTS.

Inspector Comments ELIMINATE ALL FLYING INSECTS FROM THE FACILITY BY A SAFE AND EFFECTIVE MEANS, AT ONCE OBSERVED:
A) APPROXIMATELY TEN FRUIT FLIES IN THE REAR HALLWAY, WHERE THE RECYCLING IS STORED.
B) APPROXIMATELY TEN FRUIT FLIES BELOW THE CABINET WHERE THE CUSTOMER SELF SERVICE SODA FOUNTAIN IS LOCATED.

EQUIPMENT MAINTENANCE- EQUIPMENT OR UTENSILS - 16 22421600

HSC 114175

OK
EQUIPMENT OR UTENSILS ARE NOT CLEAN, FULLY OPERATIVE AND IN GOOD REPAIR.

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Inspector Comments MAINTAIN ALL FOOD RELATED EQUIPMENT CLEAN AND IN GOOD REPAIR AT ALL TIMES.
OBSERVED:
ok A) ACCUMULATION OF MILDEW ON THE DEFLECTOR PANEL INSIDE OF THE ICE MACHINE.
ok B) ACCUMULATION OF MILDEW ON THE BACKSPASHWALL JUNCTION ABOVE THE WARE
WASHING SINK.
ok C) ACCUMULATION OF GREASE AND FOOD DEBRIS IN THE LOWER COMPARTMENT OF THE DEEP
FRYER.
x D) DAMAGED GASKET TO THE TALL 1-DOOR MERCHANDISER AT THE FRONT SERVICE COUNTER.

order pending

FACILITY SANITATION- UNSANITARY CONDITION - 16 22751600

HSC 114257

THE PREMISES AND/OR FLOORS, WALLS, OR CEILING ARE IN AN UNSANITARY CONDITION.
MAINTAIN THE FACILITY CLEAN, FULLY OPERATIVE AND IN GOOD REPAIR AT ALL TIMES.

ok *Inspector Comments* REGULARLY CLEAN AND MAINTAIN ALL FLOORS THROUGHOUT THE FACILITY, ESPECIALLY BELOW
THE WARE WASHING SINK, AT THE COOK'S LINE, AND BELOW THE STORAGE RACKS
THROUGHOUT.

RESTROOMS- UNCLEAN/DISREPAIR - 16 23051600

HSC 114250, 114276

THE RESTROOM IS UNCLEAN OR IN DISREPAIR.
MAINTAIN ALL PLUMBING AND PLUMBING FIXTURES TO BE CLEAN, FULLY OPERATIVE, AND IN GOOD REPAIR. ALL FOOD
FACILITIES SHALL PROVIDE CLEAN TOILET FACILITIES IN GOOD REPAIR FOR USE BY EMPLOYEES.

ok *Inspector Comments* SECURE THE LOOSE TOILET BASE TO THE FLOOR INSIDE OF THE FRONT STALL TO THE WOMEN'S
LAVATORY.

FACILITY MAINTENANCE- WALLS, CEILINGS - 16 22781600

HSC 114271

WALL AND/OR CEILING SURFACES ARE DETERIORATED AND/OR DAMAGED.
PROVIDE WALLS AND CEILINGS THAT ARE DURABLE, SMOOTH, NONABSORBENT, AND EASILY WASHABLE EXCEPT AS
ALLOWED BY THE ENFORCEMENT AGENCY.

ok *Inspector Comments* REPLACE THE MISSING PORTION OF CEILING TILE THAT IS MISSING, LOCATED ABOVE THE
STORAGE RACK ADJACENT TO THE DOORWAY FROM THE CUSTOMER SERVICE AREA TO THE
PREPARATION AREA.

EQUIPMENT MAINTENANCE- DIRECT CONNECTION - 16 22501600

HSC 114193

EQUIPMENT IS CONNECTED DIRECTLY TO THE SEWER.
DISCHARGED LIQUID WASTE FROM EQUIPMENT MUST BE DRAINED BY MEANS OF INDIRECT WASTE PIPES, AND ALL
DRAINED WASTE SHALL BE DISCHARGED THROUGH A MINIMUM 1-INCH AIR GAP INTO AN OPEN FLOOR SINK OR OTHER
APPROVED RECEPTOR THAT IS PROPERLY CONNECTED TO THE SEWER SYSTEM.

ok *Inspector Comments* PROVIDE AND MAINTAIN AT LEAST A 1" INCH AIR GAP IN BETWEEN THE DRAIN LINES BELOW THE
CUSTOMER SELF SERVICE SODA FOUNTAIN THE RIM OF THE FLOOR SINK BELOW.



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General Comments: CORRECT ALL VIOLATIONS IMMEDIATELY.
INSPECTION SEAL PROVIDED. POST IN PUBLIC VIEW.
MAINTAIN A COPY OF THIS REPORT AT THE FACILITY FOR REVIEW.

PERMIT POSTED ON-SITE
NOTIFICATION OF MOST RECENT INSPECTION POSTED.
MOST RECENT INSPECTION REPORT AVAILABLE.
CFH: CARLOS LOPEZ. ISSUED BY SERVSAFE ON 7/9/2012.

A FOLLOW-UP INSPECTION WILL BE CONDUCTED NO LATER THAN SEPTEMBER 7, 2015.

Received by:

Signature

SAM FAKHREDDING

RAMESH BASSIRI

Environmental Health Specialist

Phone: 805-582-7581

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