

Retail Food Establishment Inspection Report

- First aid kit
- Allergy policy
- Vomit clean up
- Employee health

Date: 2/24/2025	Time in: 2:00	Time out: 3:03	License/Permit # FS-9383	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: <input checked="" type="checkbox"/> 1-Routine <input type="checkbox"/> 2-Follow Up <input type="checkbox"/> 3-Complaint <input type="checkbox"/> 4-Investigation <input type="checkbox"/> 5-CO/Construction <input type="checkbox"/> 6-Other							TOTAL/SCORE
Establishment Name: Panera Bread #1982			Contact/Owner Name:		* Number of Repeat Violations: _____ ✓ Number of Violations COS: _____		6/94/A
Physical Address: 2804 Ridge Rd Rockwall, TX			Pest control : Rentokil/2-4-2025	Hood n/a	Grease trap : LES/1180gal/1-30-2025	Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>	

Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation W- Watch
 Mark the appropriate points in the OUT box for each numbered item Mark '✓' a checkmark in appropriate box for IN, NO, NA, COS Mark an X in appropriate box for R

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days											
Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
	✓						✓				
	✓						✓				
	✓					Preventing Contamination by Hands					
	✓						✓				
	✓						✓				
	✓					Highly Susceptible Populations					
	✓						✓				
	✓					Chemicals					
	✓						✓				
	✓						✓				
	✓					Water/ Plumbing					
	✓						✓				
	✓						✓				

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days											
Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓						✓				
	✓						✓				
	✓						✓				
Safe Water, Recordkeeping and Food Package Labeling						Permit Requirement, Prerequisite for Operation					
	✓						✓				
	✓					Utensils, Equipment, and Vending					
	✓						✓				
	✓						2				
	✓						✓				

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First											
Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Prevention of Food Contamination						Food Identification					
	✓						✓				
1						Physical Facilities					
	✓					1					
1							✓				
	✓						✓				
Proper Use of Utensils						1					
	✓						✓				
	✓						✓				

Received by: (signature) <i>Refugio Miramontes</i>	Print: Refugio Miramontes	Title: Person In Charge/ Owner Manager
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Panera Bread #1982	Physical Address: 2804 Ridge Rd	City/State: Rockwall, TX	License/Permit # FS-9383	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
carafe/half n half	42-44	WIC/chicken	34	chicken noodle soup	148
skim/half n half	43	cut melon	40	ice well/shredded cheese	37
front display/ambient	32	corn	33	sandwich cold top/chicken salad/ corn	41/41
under counter to go/milk	41	WIFambient	-4	tuna salad/ham	40/41
under counter cooler ambient	34	under counter coffee cooler/milk	41	turkey/steak	41/41
reach in freezer	-3	under counter cooler/liquid egg	41	drawers/ham/turkey	41/42
reach in freezer	-6	soup wells/onion soup	147	salad cold top/boiled egg	41
produce cooler/shredded cheese	41	potato soup	152	chicken/corn	41/41

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
	Front hand sink 118F equipped
	Sani. buckets at 272 to 700 Sink & Surface
	Test strips on site/Digital thermos
	Dishwasher sanitizing at 100ppm
	3 comp sink 120+F
	Self serve creamer/ various dairy items now using 4 hours TPHC, time stickered
45	To clean floor in produce WIC, some various food debris
	Commercially prepped and sealed soups/heated in thermalizer to 179F (company standards 165-175F)
	Warewash hand sink 120F , To go hand sink 100F equipped
	Rolling ice bins drained nightly
	No raw meat (all commercially precooked), no raw shelled eggs (liquid pasteurized only)
45	Some food debris on floor and under equipment/ to clean
45	Some missing grout in kitchen to address, has been patched but continuing to pop out of grout lines
	Discussed cooling down procedures/using ice slurry baths
42	To clean in/around/on equipment, some food splatters and debris
34	Fruit flies
	Prep hand sink 115F equipped
45	To clean gaskets throughout
	Milk frothers sanitized at least every 4 hours
	To clean floors in WIF, grease buildup
37	Condensation in WIF, to cover foods under, no open boxes of bread under
32	To clean cutting boards where discolored, scored. Replace when necessary
35	Need beard guards
42	Need to clean pizza ovens, buildup
	Salad cold drawers/boiled egg 41F
	Salad cooler cut lettuce 42F

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