## **Retail Food Establishment Inspection Report**

First aid kit
Allergy policy
Vomit clean up
Employee health

	ite:	)/2	202	22	Time in: 2:30	Time out: <b>3:59</b>		FS-9		3					Est. Type	Risk Category	Page 1	of <u>2</u>
					tion: 1-Routine	2-Follow U	J <b>p</b>	3-Compla		_	Inve	stiga	tior	ı	5-CO/Construction	6-Other	TOTAL/S	SCORE
Pa	Establishment Name: Contact/Owner I Panera Bread #1982				Name:	··					* Number of Repeat Violations Co	5/95/A						
	Ŏ4 I	Rid	ge	Ro	ckwall, TX	Re	entokil	/monthly	<u> </u>	Hoo n/a	od		G: LE	rease S/1	1500gal/3mo	Follow-up: Yes No 🗸		
Ma	ırk tl	Com he ap	plia prop	riate	points in the OUT box for		tem	Mark '		ckma	ırk in	appr	opria	ite bo		k an 💢 in appropriat	lation W-	Watch
Co	mnli	iance	e Sta	tue	Pric	ority Items (3	Points	s) violations	Requir	_	<i>med</i> ompl				ive Action not to exceed 3 day	S		
O U T	I N	N O	N A	C O S		nperature for Follogrees Fahrenhe		ety	R	O U T	I N	N O	N A	C O S	Emplo	oyee Health		R
	~			5	1. Proper cooling time	and temperature			П		~			5	12. Management, food employ knowledge, responsibilities, an		employees;	
W					2. Proper Cold Holding	g temperature(41	°F/ 45°F	F)			~				13. Proper use of restriction an eyes, nose, and mouth	d exclusion; No disc	charge from	
	~				3. Proper Hot Holding	temperature(135	°F)								Preventing Con	tamination by Han	ıds	
	~				4. Proper cooking time						~				14. Hands cleaned and proper gloves used	•		,
		~			5. Proper reheating pro Hours)	ocedure for hot ho	olding (1	165°F in 2			~				15. No bare hand contact with alternate method properly follo			)
	~				6. Time as a Public He	alth Control; pro	cedures	& records	Ħ						Highly Susce	ptible Populations		
					Ap	oproved Source					~				16. Pasteurized foods used; pro Pasteurized eggs used when re <b>EQGS COOKED</b>		fered	
	~				7. Food and ice obtaine good condition, safe, a	nd unadulterated	; parasit									nemicals		
					destruction Sygm. 8. Food Received at pr	a/corpora	te		Н						17. Food additives; approved a	and properly stored;	Washing Fru	ıits
	~				check at rece	eipt			Ш		~				& Vegetables water only			
						n from Contami					~				18. Toxic substances properly	identified, stored an	d used	
	~				9. Food Separated & p preparation, storage, di	isplay, and tasting	g									/ Plumbing		
	~				10. Food contact surfact Sanitized at <u>272</u>	ppm/temperatur	e				~				19. Water from approved source backflow device			
	~				11. Proper disposition reconditioned disc			erved or			~				20. Approved Sewage/Wastew disposal	ater Disposal System	m, proper	
					Pr	iority Founda	tion It	tems (2 Po							rective Action within 10 days			
O U T	I N	N O	N A	C O S		n of Knowledge			R	O U T	I N	N O	N A	C O S	Food Temperature	e Control/ Identific	ation	R
	~				21. Person in charge pand perform duties/ Ce 5						~				27. Proper cooling method use Maintain Product Temperature		quate to	
	~				22. Food Handler/ no u	inauthorized pers	sons/ per	rsonnel			~				28. Proper Date Marking and cexcellent	_		
					Safe Water, Reco	ordkeeping and l Labeling	Food Pa	ackage			~				29. Thermometers provided, as Thermal test strips digital	ccurate, and calibrat	ed; Chemica	1/
	~				23. Hot and Cold Water	er available; adeq	uate pre	ssure, safe							Permit Requirement,	Prerequisite for O	peration	
	~				24. Required records a destruction); Packaged		ck tags;	parasite			~				30. Food Establishment Pern 12/31/2022	nit (Current/insp re	port sign pos	sted)
						with Approved										pment, and Vendin		
	~				25. Compliance with V HACCP plan; Variance processing methods; m	e obtained for spe	ecialized				~				31. Adequate handwashing fac supplied, used	ilities: Accessible a	na properiy	
					Con	sumer Advisory	y				~				32. Food and Non-food Contact designed, constructed, and use		e, properly	
	~				26. Posting of Consum foods (Disclosure/Rem					2					33. Warewashing Facilities; in Service sink or curb cleaning f		used/	
	7	N	N	C	Core Items (1 Poi	nt) Violations	Require	e Corrective		Not O		xcee N			ys or Next Inspection , Which	never Comes First		l D
U T	I N	N O	A A	C O S		of Food Contan			R	U T	I N	0	N A	C O S		dentification		R
	~				34. No Evidence of Insanimals						•				41.Original container labeling	(Bulk Food)		
	•				35. Personal Cleanline			acco use							Physic	al Facilities		
	~				36. Wiping Cloths; pro	perly used and st	tored				~				42. Non-Food Contact surfaces	s clean		
1					37. Environmental con	tamination					~				43. Adequate ventilation and li	ghting; designated a	areas used	
	~				38. Approved thawing	method					~				44. Garbage and Refuse proper	rly disposed; faciliti	es maintaine	d
					Prop	er Use of Utensi	lls			1					45. Physical facilities installed	, maintained, and cl	ean	
1					39. Utensils, equipmen dried, & handled/ In u						~				46. Toilet Facilities; properly of	constructed, supplied	d, and clean	
L					40. Single-service & si				1 1	1								1

## **Retail Food Establishment Inspection Report**

Received by:  (signature) Andrea Bridges	Andrea Bridges	Title: Person In Charge/ Owner Manager
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Front hand sink 100 F Using food contact approved sani wipes at 272-700 Sink and Surface Ecolab Dishwasher sanitizing at 100 ppm chlorine sanitizer 3 comp 110+F 33 3 comp sink organization in correct order and setup sani sink if not using dishwasher at the end of sing special states of the single special states of single special states of single special states of single special s	Page	2 of <u>2</u>											
self serve creamer carafes/milk arrafes/milk almond milk 41/41 tomatoes 40 under counter/recold coffee under counter cooler/milk 41/41 tomatoes 40 under counter/coold coffee under counter cooler/milk 41 WIF/ambient 4 salad cold top/cut tomatoes 40 under counter cooler/milk 41 WIF/ambient 4 salad cold top/cut tomatoes 41 to go cold top/sogurt 41 tuna/cut tomatoe yogurt 41 to go cold top/sogurt 41 tuna/cut tomatoe yogurt 41 sandwich to gocold top/sogure 41 sandwich cold top/souce 41 sandwich to gocold top/sogurt 41 tuna/cut tomatoe yogurt 41 sandwich to gocold top/souce 41 salad drawers/sogurt WIC/shredded cheese 40 cut tomatoes 41    OBSERVATIONS AND CORRECTIVE ACTIONS													
skim milk/almond milk skim disk malk objector milk conforcit order and skim milk skim milk/almond milk skim milk/almond milk skim milk/skim milk skim milk		Temp I											
under counter cooler/milk 41 WIF/ambient 4 salad cold top/cut toma under counter cooler/ambient 38 soup re-thermalizer water 183 dressing front counter cooler ambient 30 to go cooler under counter/melon 41 sandwich cold top/ tubread WIC/cheese 41 to go cold top/sougurt 41 tuna/cut tomatoc yogurt 41 sandwich to gocold top/sauce 41 salad drawers/sa WIC/shredded cheese 40 Cut tomatoes 41 Salad drawers/sa Salad drawers/sa 31 Salad drawers/sa 32 Salad drawers/sa 33 Salad drawers/sa 32 Salad drawers/sa 33 Salad drawers/sa 33 Salad drawers/sa 34 Salad drawers/sa 34 Salad drawers/sa 35 Salad drawers/sa 35 Salad drawers/sa 35 Salad drawers/sa 36 Salad drawers/sa 36 Salad drawers/sa 37 Salad drawers/sa 36 Salad drawers/sa 37 Salad drawers/sa 37 Salad drawers/sa 38 Salad drawers/sa 38 Salad drawers/sa 39 Watch condition and buildup on baking sheets 37 Salad drawers/sa 38 Salad drawers/sa 39 Watch condition and buildup on baking sheets 37 Salad drawers/sa 38 Salad drawers/sa 38 Salad drawers/sa 38 Salad drawers/sa 39 Watch condition and buildup on baking sheets 39 Watch condition and buildup on baking sheets 30 Salad drawers/sa 39 Watch condition and buildup on baking sheets 30 Salad drawers/sa 38 Salad drawers/sa 39 Watch condition and buildup on baking sheets 30 Salad drawers/sa 39 Watch condition and buildup on baking sheets 30 Salad drawers/sa 39 Watch condition and buildup on baking sheets 30 Salad drawers/sa 39 Salad	<u>nilk</u>	41											
under counter cooler/ambient 38 soup re-thermalizer water 183 dressing front counter cooler ambient 30 to go cooler under counter/melon 41 sandwich cold top/ tu bread WIC/cheese 41 to go cold top/yogurt 41 tuna/cut tomatory yogurt 41 sandwich to gocold top/sauce 41 salad drawers/sa with the sandwich to gocold top/sauce 41 salad drawers/sa with the sandwich to gocold top/sauce 41 salad drawers/sa with the sandwich to gocold top/sauce 41 salad drawers/sa with the sandwich to gocold top/sauce 41 salad drawers/sa with the sandwich to gocold top/sauce 41 salad drawers/sa with the sandwich to gocold top/sauce 41 salad drawers/sa with the sandwich to gocold top/sauce 41 salad drawers/sa with the sandwich to gocold top/sauce 41 salad drawers/sa with the sandwich to gocold top/sauce 41 salad drawers/sa with the sandwich to gocold top/sauce 41 salad drawers/sa with the sandwich to gocold top/sauce 41 salad drawers/sa with the sandwich to gocold top/sauce 41 salad drawers/sa with the sandwich top/sauce 41 salad drawers/sa with the sa	brew	41											
front counter cooler ambient 30 to go cooler under counter/melon 41 sandwich cold top/ tu bread WIC/cheese 41 to go cold top/yogurt 41 tuna/cut tomatoryogurt 41 sandwich to gocold top/sauce 41 salad drawers/sa 40 cut tomatoes 41 salad drawers/sa 40 cut tomatoes 41 salad drawers/sa 41 salad drawers/sa 40 cut tomatoes 41 salad drawers/sa 41 salad drawers/sa 40 cut tomatoes 41 salad drawers/sa 41 salad drawers/sa 41 salad drawers/sa 40 cut tomatoes 41 salad drawers/sa 40 salad drawers/sa 41 salad drawers/sa 40 salad drawers/sa 40 salad drawers/sa 41 salad drawers/sa 40 salad drawers/sa 40 salad drawers/sa 41 salad drawers/sa 40 salad drawers/sa 40 salad drawers/sa 40 salad drawers/sa 41 salad drawers/sa 40 salad drawers/sa 41 salad drawers/sa 40 salad drawers/sa 41 salad drawers/sa 42 salad drawers/sa 43 salad drawers/sa 44 salad drawers	toes	41											
bread WIC/cheese 41 to go cold top/yogurt 41 tuna/cut tomator yogurt 41 sandwich to gocold top/sauce 41 salad drawers/sat with the sandwich to gocold top/sauce 41 salad drawers/sat with the sandwich to gocold top/sauce 41 salad drawers/sat with the sandwich to gocold top/sauce 41 salad drawers/sat with the sandwich to gocold top/sauce 41 salad drawers/sat with the sandwich to gocold top/sauce 41 salad drawers/sat with the sandwich to gocold top/sauce 41 salad drawers/sat sala		41											
WIC/shredded cheese 40	rkey	41											
WIC/shredded cheese	es	41/41											
Item NoTED BELOW:  AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSE NOTED BELOW:  Front hand sink 100 F  Using food contact approved sani wipes at 272-700 Sink and Surface Ecolab  Dishwasher sanitizing at 100 ppm chlorine sanitizer  3 comp 110+F  33 comp sink organization in correct order and setup sani sink if not using dishwasher at the end of the same strength of the same	alad	41											
Note   Description   Note   Print   Note   Print   Note   Print   Print   Note   Print   Note   Print   Note   Print													
Front hand sink 100 F Using food contact approved sani wipes at 272-700 Sink and Surface Ecolab Dishwasher sanitizing at 100 ppm chlorine sanitizer 3 comp 110+F 33 3 comp sink organization in correct order and setup sani sink if not using dishwasher at the end of sing special states of the single special states of single special states of single special sp													
Using food contact approved sani wipes at 272-700 Sink and Surface Ecolab Dishwasher sanitizing at 100 ppm chlorine sanitizer  3 comp 110+F  33 3 comp sink organization in correct order and setup sani sink if not using dishwasher at the end of single state of single sta	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND												
Dishwasher sanitizing at 100 ppm chlorine sanitizer  3 comp 110+F  33 3 comp sink organization in correct order and setup sani sink if not using dishwasher at the end of sink 39 Watch condition and buildup on baking sheets  37 Some condensation in WIF/protect food under  Back line hand sink 124 F  Soups, quinoa, turkey, steak, brown rice all commercially bagged and prepared then heated on site as necess  45 To go under counter cooler/fix gasket  Milk frother sanitized after every use  W Watch recently prepped foods in cold tops at 46-49. Placed in WIC to cool to 41F/prepped an hour preventine hand sink 100+F  Excellent date marking  45 Some cleaning to be done under equipment, floors  RR sinks 100 F  Received by:  Print:  Title: Person In Charge													
3 comp 110+F 33 3 comp sink organization in correct order and setup sani sink if not using dishwasher at the end of sink organization and buildup on baking sheets 37 Some condensation in WIF/protect food under Back line hand sink 124 F Soups, quinoa, turkey, steak, brown rice all commercially bagged and prepared then heated on site as necess 45 To go under counter cooler/fix gasket Milk frother sanitized after every use W Watch recently prepped foods in cold tops at 46-49. Placed in WIC to cool to 41F/prepped an hour prev Line hand sink 100+F Excellent date marking 45 Some cleaning to be done under equipment, floors RR sinks 100 F  RR sinks 100 F													
33 3 comp sink organization in correct order and setup sani sink if not using dishwasher at the end of 39 Watch condition and buildup on baking sheets 37 Some condensation in WIF/protect food under  Back line hand sink 124 F  Soups, quinoa, turkey, steak, brown rice all commercially bagged and prepared then heated on site as necess 45 To go under counter cooler/fix gasket  Milk frother sanitized after every use  W Watch recently prepped foods in cold tops at 46-49. Placed in WIC to cool to 41F/prepped an hour prev Line hand sink 100+F  Excellent date marking 45 Some cleaning to be done under equipment, floors  RR sinks 100 F  Received by: Print: Title: Person In Charge	<del>                                     </del>												
Watch condition and buildup on baking sheets  Some condensation in WIF/protect food under Back line hand sink 124 F Soups, quinoa, turkey, steak, brown rice all commercially bagged and prepared then heated on site as necess  To go under counter cooler/fix gasket Milk frother sanitized after every use W Watch recently prepped foods in cold tops at 46-49. Placed in WIC to cool to 41F/prepped an hour prev Line hand sink 100+F Excellent date marking  Some cleaning to be done under equipment, floors RR sinks 100 F  Received by: Print: Title: Person In Charg													
Some condensation in WIF/protect food under Back line hand sink 124 F Soups, quinoa, turkey, steak, brown rice all commercially bagged and prepared then heated on site as necess  45 To go under counter cooler/fix gasket Milk frother sanitized after every use W Watch recently prepped foods in cold tops at 46-49. Placed in WIC to cool to 41F/prepped an hour prev Line hand sink 100+F Excellent date marking  45 Some cleaning to be done under equipment, floors RR sinks 100 F  Received by: Print: Title: Person In Charg	washin	ıg											
Some condensation in WIF/protect food under Back line hand sink 124 F Soups, quinoa, turkey, steak, brown rice all commercially bagged and prepared then heated on site as necess  45 To go under counter cooler/fix gasket Milk frother sanitized after every use W Watch recently prepped foods in cold tops at 46-49. Placed in WIC to cool to 41F/prepped an hour prev Line hand sink 100+F Excellent date marking  45 Some cleaning to be done under equipment, floors RR sinks 100 F  Received by: Print: Title: Person In Charg													
Back line hand sink 124 F Soups, quinoa, turkey, steak, brown rice all commercially bagged and prepared then heated on site as necess.  45 To go under counter cooler/fix gasket Milk frother sanitized after every use W Watch recently prepped foods in cold tops at 46-49. Placed in WIC to cool to 41F/prepped an hour prev Line hand sink 100+F Excellent date marking  45 Some cleaning to be done under equipment, floors RR sinks 100 F  Received by: Print: Title: Person In Charg													
Soups, quinoa, turkey, steak, brown rice all commercially bagged and prepared then heated on site as necess  45 To go under counter cooler/fix gasket  Milk frother sanitized after every use  W watch recently prepped foods in cold tops at 46-49. Placed in WIC to cool to 41F/prepped an hour prev  Line hand sink 100+F  Excellent date marking  45 Some cleaning to be done under equipment, floors  RR sinks 100 F  RR sinks 100 F  Received by:  Print: Title: Person In Charge	·												
Milk frother sanitized after every use  Watch recently prepped foods in cold tops at 46-49. Placed in WIC to cool to 41F/prepped an hour prev Line hand sink 100+F Excellent date marking  45 Some cleaning to be done under equipment, floors RR sinks 100 F  RR sinks 100 F  Received by: Print: Title: Person In Charge	Soups, quinoa, turkey, steak, brown rice all commercially bagged and prepared then heated on site as necessary												
Milk frother sanitized after every use  W watch recently prepped foods in cold tops at 46-49. Placed in WIC to cool to 41F/prepped an hour prev Line hand sink 100+F Excellent date marking  45 Some cleaning to be done under equipment, floors RR sinks 100 F  RR sinks 100 F  Received by: Print: Title: Person In Charge													
W Watch recently prepped foods in cold tops at 46-49. Placed in WIC to cool to 41F/prepped an hour prevolution hand sink 100+F  Excellent date marking  45 Some cleaning to be done under equipment, floors  RR sinks 100 F  Received by: Print: Title: Person In Charge	3												
Excellent date marking  Some cleaning to be done under equipment, floors  RR sinks 100 F	Watch recently prepped foods in cold tops at 46-49. Placed in WIC to cool to 41F/prepped an hour previous												
Some cleaning to be done under equipment, floors RR sinks 100 F													
Some cleaning to be done under equipment, floors RR sinks 100 F													
RR sinks 100 F													
Received by:  Print:  Title: Person In Charge													
	IND SILING TOO F												
(all a materials)													
Andrea Bridges Andrea Bridges Manage	<u>r</u>												
Andrea Bridges Andrea Bridges Andrea Bridges Andrea Bridges  Inspected by: (signature) Christy Cortez, RS Christy Cortez, RS Samples: Y. N.													