

Retail Food Establishment Inspection Report

Received by: (signature) <i>Andrea Bridges</i>	Print: Andrea Bridges	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 #1982	Physical Address: 2804 Ridge	City/State: Rockwall, TX	License/Permit #	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
WIC/cut tomatoes/melon	41/41	to go cold top/peppers for reference	41	yogurt cup	46
turkey/chicken	39/40	coffee under counter cooler/milk	40	sandwich cold top/cut tomatoes	49
WIF ambient	4	egg under counter cooler/ambient	37	turkey/chicken	43/46
front under counter cooler/milk	41	steam wells/chicken noodle soup	152	chicken salad/tuna salad	44/45
front under counter cooler/ambient	35	grilled chicken	138	drawers/cheese/chicken breast	39/39
self serve carafe/milk/almond milk	41/41	chili/rice soup	156/158	salad cold top/boiled egg/cheese	40/40
drive thru under counter cooler/creamier	42	Flatbread cold well/cheese	41	quinoa/cut tomatoes	41/41
drive thru cold top/quinoa/ dressing	41/41	spinach	41	salad cooler/leafy greens	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:
	Line hand sink 100+F with soap and paper towels
	Prep line hand sink 115 +F with soap and paper towels
	3 comp sink 120 F
	Ecolab Sink and Surface sanitizer at 3 comp sink setup 272 to 700 ppm per manufacturer's instructions
	Sani bucket at 272-700 ppm Ecolab Sink & Surface
45	Need to clean floors in WIC
32	Some rusty shelves particularly where clean dishes are stored
42	Front pastry counter, need to clean inside drawers particularly where utensils are stored
42	Need to clean shelves behind front counter
	Front hand sink 100+F with soap and paper towels
	To go hand sink 123 F with soap and paper towels
W	Need to renew permit by 12/31 every year and post current.
	Drive thru steam wells not setup.
39	Utensils and scoops for ice cream need to be WRS every 4 hours at coffee station
	Milk frother sanitized after every use
	Pasteurized eggs only in store
2	Yogurt cup discarded by mgmt/will move to store in cold top at 41F or below
	Salad mixing bowls WRS every 4 hours
	No raw meat, everything precooked, no raw shelled eggs (except pasteurized)
	All bagged food items commercially cooked and only heated on site in thermalizer per manufacturer's instructions
	Soda/tea nozzles WRS daily
2	Sandwich cold top needs to cold hold at 41F or below. Will add ice, small amounts for 4 hours only until repaired. Mgmt to call today for repairs.
45	Clean floors throughout/ some food debris and some minor missing grout
32	Watch buildup on baking pans and racks

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