

Retail Food Establishment Inspection Report

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

Date: 8/5/2021	Time in: 2:20	Time out: 3:36	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: _____		10/90/A
Physical Address: 2804 Ridge Road Rockwall, TX			Pest control : RentoKill/monthly	Hood n/a	Grease trap : LES/3mo	Follow-up: Yes <input checked="" type="checkbox"/> No <input 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					
	✓					✓					
3						✓					
	✓					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					
	✓					W					
	✓					Utensils, Equipment, and Vending					
	✓					✓					
Consumer Advisory						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						✓					
	✓					1					
Proper Use of Utensils						1					
	✓					✓					
W				✓		✓					

Retail Food Establishment Inspection Report

Received by: (signature) <i>Tierra Brooks</i>	Print: Tierra Brooks	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 Road	City/State: Rockwall, TX	License/Permit # FS-9383	Page <u>2</u> of <u>2</u>
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
front milk cooler/milk	40	to go under cooler ambient	37	hot wells/soup/soup	161/168
to go cooler ambient	37	to go salad cold top/turkey	41	cold well below pizza ovens/cut melon	47
front customer self serve drink cooler ambient	37	cheese/cut tomatoes	41/41	sandwich cold top/cheese	40
carafes milk	41/41	to go sandwich cold top/turkey	38	cut tomatoes/turkey	39/39
WIC baking/shredded cheese	41	cut tomatoes/ tuna	38/39	salad cooler/cut leafy greens	41/41
WIC/quinoa/chicken	41/35	drawers/turkey	41	salad cold top/cut tomatoes	40
WIF ambient	-11	coffee under counter cooler/milk	41	boiled egg	41
Thermalizer water	188	under counter cooler/liquid egg	41	rice	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:
	Hand sink front 118 F
	sanitizer Smartpower sink and surface. have test strips. tested between 272 and 700 per manufacturer's instructions
32	accumulation on baking pans and sheets. Clean
	3 comp sink 126 F
	Dishwasher sanitizing at 100 ppm bleach
37	Condensation in WIC/WIF. Protect foods under
37	Best to hand mops to dry
42	Clean drain in thermalizer
	Prep hand sink 100+ F
W	Wash, rinse, sanitize juice Blenders at least every 4 hours as they contain TCS ingredients
	Milk frother is sanitized after every use
	All eggs pasteurized
	All nuts above cold tops are individually packaged to prevent drops and contamination below
	All sanitizer buckets have lids and contain single use wipes in solution
2	Avoid storing any TCS foods in open cold wells under pizza ovens as they don't cold hold at 41 or below
	line hand sink 101 F
W	Avoid use of to go cups as scoops
34	Fruit flies
44/34	Clean around dumpster. Can attract pests
45	Clean floors, under equipment, some food debris
42	Clean in/around/on shelves, equipment
32	Clean and discard when necessary badly discolored and scored cutting boards

Received by: (signature) <i>Tierra Brooks</i>	Print: Tierra Brooks	Title: Person In Charge/ Owner Manager
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Samples: Y N # collected

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