Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Da 8		/20	02	1		Time out: 3:36		License/Pe =S-9							Est. Type	Risk Category	Page 1 of	2
					tion: 1-Routine	2-Follow U		3-Complai		_	Inve	stiga	tion		5-CO/Construction	6-Other	TOTAL/SCO	ORE
Establishment Name: Contact/Owner I Panera Bread #1982 Physical Address: Pest control:						Vame:						★ Number of Repeat Viola ✓ Number of Violations C	10/00	/Λ				
					ad Rockwall, TX	Re	st control ntoKill/ı	monthly		Hoo n/a			Gı LE	rease S/3		Follow-up: Yes 🗸 No 🗌	10/90	/A —
Ma					tatus: Out = not in compoints in the OUT box for ea	ach numbered it	tem	Mark '		eckma	ark in	appr	opria	te bo		k an 💢 in appropriat	lation W-Wat e box for R	tch
Co	mpli	iance	Stat	tus	Priori	ty Items (3	Points)	violations	Kequi	_	<i>nmea</i> ompl				ive Action not to exceed 3 day	VS .		
O U T	I N	N O	N A	C O S	Time and Temp (F = deg	erature for For rees Fahrenhei		y	R	O U T	Î	N O	N A	C O S	Empl	oyee Health		R
	~				1. Proper cooling time an	d temperature					~				12. Management, food employ knowledge, responsibilities, at		employees;	
3					2. Proper Cold Holding to	emperature(41°	°F/ 45°F)				~				13. Proper use of restriction are eyes, nose, and mouth	nd exclusion; No disc	charge from	+
	~				3. Proper Hot Holding ter	mperature(135°	°F)								Preventing Con	tamination by Han	ds	
		~			4. Proper cooking time ar	nd temperature	:				~				14. Hands cleaned and proper	•		
	~				5. Proper reheating procedures)	dure for hot ho	olding (165	5°F in 2			1				15. No bare hand contact with alternate method properly follows:	ready to eat foods o owed (APPROVED	r approved YN)	
	~				6. Time as a Public Healt	h Control; prod	cedures &	records							Highly Susce	eptible Populations		
					Approved Source					·			16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required pasteurized eggs only					
	~				7. Food and ice obtained good condition, safe, and destruction Sygma	unadulterated;	; parasite	ood in							C	nemicals		
	~				8. Food Received at proportion of the check at receipt	_					~				17. Food additives; approved a & Vegetables	and properly stored;	Washing Fruits	
						rom Contami	nation				~				water only 18. Toxic substances properly	identified, stored an	d used	
	~				9. Food Separated & protection, storage, disp			food							Water	r/ Plumbing		
	~				10. Food contact surfaces Sanitized at 400 pp	and Returnable om/temperature	les ; Clean e	ed and			~				19. Water from approved sour backflow device	ce; Plumbing installe	ed; proper	
	~				11. Proper disposition of reconditioned disca	returned, previ	iously serv	ed or			~				20. Approved Sewage/Wastev disposal	vater Disposal Syster	n, proper	
0	I	N	N	С	Prior	rity Founda	tion Ite	ms (2 Poi	ints) v	olat O		Req N	uire N	Cor	rective Action within 10 days			R
U T	N	Ö	A	o s	Demonstration of					U T	N	0	A	o s	Food Temperatur	e Control/ Identific	ation	
	~				21. Person in charge pres and perform duties/ Certi 4						~				27. Proper cooling method use Maintain Product Temperature		quate to	
	~				22. Food Handler/ no una	uthorized pers	ons/ perso	nnel			~				28. Proper Date Marking and			
					Safe Water, Record	lkeeping and l Labeling	Food Pacl	kage			~				29. Thermometers provided, a Thermal test strips digital	ccurate, and calibrate	ed; Chemical/	
	~				23. Hot and Cold Water a	vailable; adeq	uate press	ure, safe							Permit Requirement,	Prerequisite for O		
	7	, , , , , , , , , , , , , , , , , , , ,							W					Trerequisite for O	peration			
							ck tags; pa	arasite		W					30. Food Establishment Perinneed current	mit (Current/insp re	port sign posted	l)
						ood labeled th Approved l	Procedure	es		W					need current	mit (Current/insp re	port sign posted	1)
	~				destruction); Packaged Fo	th Approved liance, Specialibtained for spe	Procedure zed Proce	es		W	\				need current Utensils, Equi	mit (Current/insp re	port sign posted	1)
	V				Conformance wi 25. Compliance with Var HACCP plan; Variance o processing methods; man	th Approved liance, Specialibtained for spe	Procedure zed Proce ecialized uctions	es							need current Utensils, Equi 31. Adequate handwashing fac	mit (Current/insp re pment, and Vendin cilities: Accessible au ct surfaces cleanable	port sign posted g nd properly	
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Retail Food Establishment Inspection Report

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

Form EH-06 (Revised 09-2015)

	nent Name:	Physical A		City/State:	JI TV	License/Permit #	Page	<u>2</u> of <u>2</u>		
Pane	ra Bread #1982	2804	Ridge Road TEMPERATURE OBSERVA	Rockwa	all, IX	FS-9383				
Item/Loca	ation	Temp F	Item/Location	Temp F	Item/Loca	tion		Temp F		
front m	nilk cooler/milk	40	to go under cooler ambien	t 37	hot v	vells/soup/so	up	161/168		
to go	cooler ambient	37	to go salad cold top/turke	у 41	cold well	below pizza ovens/cut me	elon	47		
front custo	omer self serve drink cooler ambient	37	cheese/cut tomatoe	41/41	sandwich cold top/cheese		ese	40		
C	arafes milk	41/41	to go sandwich cold top/turke	y 38	cut tomatoes/turkey			39/39		
WIC ba	aking/shredded cheese	41	cut tomatoes/ tun	a 38/39	salad cooler/cut leafy greens			41/41		
WIC	/quinoa/chicken	41/35	drawers/turkey	41	salad cold top/cut tomatoes			40		
W	IF ambient	-11	coffee under counter cooler/mi	k 41	b	oiled egg		41		
The	rmalizer water	188	under counter cooler/liquid eq	g 41		rice		41		
Item	AN INCRECTION OF VOLD FO		SERVATIONS AND CORRECT			THE CONDITIONS ODGEDA	ED AN	ID		
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									
		•	dividually packaged to pr	•			W			
			ds and contain single							
	,		oen cold wells under pizza c	vens as the	ey don't d	cold hold at 41 or be	low			
	line hand sink 101 l									
	Avoid use of to go cups as scoops									
	Fruit flies									
	Clean around dump									
	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:		Print:		T	Title: Person In Charge/ ()wner			
(signature)	· ·			3raal	(S	Manager	,			
Inspected	by:		Print:	<u> </u>		Mariagor				
(signature)	Tierra Brooks Oby: Chvisty Cov	tez, 1	Christy Co	ortez,	RS	Samples: Y N # 6	collecte	ed		