



## Retail Food Establishment Inspection Report

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

Form EH-06 (Revised 09-2015)

Establishment Name: <b>PaneraBread #1982</b>	Physical Address: <b>2804 Ridge Rd</b>	City/State: <b>Rockwall, TX</b>	License/Permit # <b>FS-9383</b>	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
to go under counter/creamer	41	under counter cooler/melon	41	boiled egg/quinoa	41/37
under counter cooler ambient	36	Milk cooler/milk	41	cheese	41
drink cooler	28	under counter cooler ambient	37	drawers/yogurt	41
Milk carafes/skim, half n half	44/41	steam wells/chicken noodle	148	sandwich cold top/turkey	41
almond milk	51	wild rice soup	167	cut tomatoes	42
Baker's WIC/shredded cheese	42	cold wells under ovens/yogurt	51	ham/tuna	41/41
WIC/cut melon	41	cut melon	54	drawers/chicken breast	41
quinoa	37	salad cold top/chicken	42	turkey	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 100+F equipped
	Sani wipes Sink & Surface at 272-700ppm
W	Watch buildup on baking racks and baking sheets
2	Carafes stickered for 6 hours to discard/must cold at 41F or below or TPHC for 4 hours max to discard
	All carafes discarded as company policy. Will need to take temps to see if cold holding for 4 hours/to adjust TPHC stickers
	Dishwasher sanitizing at 100 ppm chlorine sanitizer
	Back hand sink 100F equipped
	Line hand sink 100+F equipped
	3 comp sink 120F
	Milk frother sanitized hourly
	Allergy policy in place/ gloves, sanitized surfaces, etc
	Line hand sink 100+F equipped
42	Need to clean inside toaster ovens/food debris
	Gloves used throughout for all prep and ready to eat
	No raw meats, all commercially precooked foods only
	Pasteurized liquid eggs only/no raw shelled eggs
	Test strips and digital thermo on site
	Thermalizer water 183F to heat commercially cooked and sealed soups
34	A couple fruit flies
	Soda and tea nozzles WRS daily
42	Some cleaning needed under front counters/some food debris
2	Discard yogurt cups and fruit cup over 41F as had been out longer than 4 hours
	Discussed no TCS in these wells as uncovered and haven't been reliable to cold hold at 41F or below
45	To clean floor/some food debris
	lettuce drawers/lettuce 41

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