	Retail Food Establishment Inspection Report																			
	Date: Time in: Time out: License/Peri 2/11/2022 3:15 4:35 FS-93															pe	Risk Category	Page <u>1</u> of <u>2</u>		
Pı	Purpose of Inspection: 1-Routine 2-Follow Up 3-Compla							int	4	-Inv	estig	atio	n	5-CO/Construction		6-Other	TOTAL/SCO	RE		
	Establishment Name: Contact/Owner N Panera Bread #1982														* Number of Repeat Violations: ✓ Number of Violations COS:				^	
	Physical Address: Pest control : 2804 Ridge Rockwall, TX Rentokil/monthly							Hood Grease trap					rease ES/1	E trap : Follow-up: Yes 5/9 200gal/3mo No C				4		
	Compliance Status: Out = not in compliance IN = in compliance No									$\mathbf{O} = \text{not observed}$ $\mathbf{NA} = \text{not applicable}$					plicable $COS = corrected on site R = repeat violation W-W$				ch	
M	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																			
0	mpli I	Ν	Ν	С	Time and Tem	perature for Fo	od Saf	etv	R								R			
U T	N	0	A	0 S		egrees Fahrenhei		·		U N O A O T V O A O S Employee Health I I I I							employees:			
	~				1. Proper cooming time t	and temperature				knowledge, responsibilities, and reporting							employees,			
	~				2. Proper Cold Holding	temperature(41°	F/ 45°F)		13. Proper use of restriction and exclusion; No dis eyes, nose, and mouth						charge from				
			_		3. Proper Hot Holding t	temperature(135°	F)		$\left \cdot \right $		_				Preventing Contamination by Hands					
	~ ~				4. Proper cooking time	and temperature				14. Hands cleaned and properly washed/ Gloves used p										
	•				5. Proper reheating proc	cedure for hot ho	lding (1	65°F in 2		Gloves used 15. No bare hand contact with ready to eat for						eady to eat foods o	or approved			
	~				Hours)					alternate method properly followed (APPROVED						Y <u>N</u>)				
	~				6. Time as a Public Hea	alth Control; proc	edures	& records		Highly Susceptible Populations										
					Ap	proved Source					~									
F	7. Food and ice obtained from approved source; Food in								all pasteurized eggs only											
	~	good condition, safe, and unadulterated; parasite destruction Sygma						~								Che	emicals			
	~				8. Food Received at pro	oper temperature					~				17. Food additives; appro & Vegetables	oved ar	nd properly stored;	Washing Fruits		
					check at rece	elpt 1 from Contamin	nation			_	~				18. Toxic substances prop	perly i	dentified, stored ar	nd used		
					9. Food Separated & pro	otected, prevente	d durin	g food		Water/ Plumbing										
	~				preparation, storage, display, and tasting						1					. 1				
	~				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>272</u> ppm/temperature Sink and Surface						~				19. Water from approved backflow device	1 source	e; Plumbing install	ed; proper		
	~	T			11. Proper disposition of returned, previously served or reconditioned discarded						~				20. Approved Sewage/W disposal	astewa	ater Disposal Syste	m, proper		
_							tion It	ems (2 Po	oints)	viola	tion	s Req	uire	e Cor	rective Action within 10	days			<u> </u>	
O U	I N	N O	N A	C O		1 of Knowledge/			R		D I U N	Ν		C O			Control/ Identific	cation	R	
Т	~	1		S	21. Person in charge pro and perform duties/ Cer						~			S	27. Proper cooling metho		l; Equipment Ade	quate to		
		5 '							_	~	,			Maintain Product Tempe 28. Proper Date Marking		sposition				
							_					29. Thermometers provid	ded, ac	curate, and calibrat	ted; Chemical/					
	Safe Water, Recordkeeping and Food Package Labeling							~				Thermal test strips digital								
	~										1			Prerequisite for O	-					
	~				24. Required records av destruction); Packaged		k tags;	parasite			~				30. Food Establishment 12/31/2022	t Perm	it (Current/insp re	eport sign posted)		
						with Approved I									Utensils,		ment, and Vendir			
	~				25. Compliance with Va HACCP plan; Variance processing methods; ma	obtained for spe	cialized				~				31. Adequate handwashin supplied, used	ng faci	lities: Accessible a	nd properly		
					Cons	sumer Advisory				2	!				32. Food and Non-food C designed, constructed, an			e, properly		
	~				26. Posting of Consume foods (Disclosure/Remi						~				33. Warewashing Faciliti Service sink or curb clear			used/		
0	Ι	N	N	C	Core Items (1 Poin	nt) Violations I	Require	Corrective	Actio	on No		Exce N	ed 90 N	0 Da C	ys or Next Inspection , V	Which	ever Comes First		R	
U T	N	0	A	o s		of Food Contam				T T	U N	0	A	o s			entification			
	~				34. No Evidence of Inse animals				Ш		~				41.Original container lab	eling (Bulk Food)			
	~				35. Personal Cleanlines			acco use	Щ		_					•	al Facilities			
	~				36. Wiping Cloths; prop		леа		Щ	1					42. Non-Food Contact su			araas wood		
	•				37. Environmental cont				Щ	Ļ	~				43. Adequate ventilation44. Garbage and Refuse					
1	~				38. Approved thawing r	meulou				\vdash	~	_			44. Garbage and Refuse j45. Physical facilities ins	• •				
	•				D					1	1	1		1	-J. I HYSICAL TACHILLES INS	maneu,	mannameu, allu Cl	can	1	
	•	Т			-	er Use of Utensil		1. stored		H					46. Toilet Facilities: pror	perly co	onstructed supplies	d. and clean	+	
1					39. Utensils, equipment dried, & handled/ In us	t, & linens; prope	rly used				~				46. Toilet Facilities; prop	perly co	onstructed, supplie	d, and clean		
1	· ·				39. Utensils, equipment	t, & linens; prope se utensils; prope	rly used	l							46. Toilet Facilities; prop47. Other Violations	perly co	onstructed, supplied	d, and clean		

Received by: (signature) Vicente Canta	^{Print:} Vicente Cantu	Title: Person In Charge/ Owner Manager
Inspected by: (signature) Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Panera Bread	#1982	Physical A 2804	Ridge	City/State: Rockwa	III, TX	License/Permit # Page <u>2</u> of FS-9383		<u>2</u> of <u>2</u>				
Item/Location		Temp F	TEMPERATURE OBSERVA			ation		Temp F				
under counter front		_		_		Item/Location						
cooler/milk		41	to go under cooler/cut melo		40 salad cold top/h			41				
drink self serve coole	er ambient	26	to go cold top/chees	e 41	boiled egg			41				
dough WIC/Mac ı	n cheese	40	quinoa	41	drawers/quinoa			41				
WIC/cut m	elon	39	under counter cooler/mi	k 40		cheese		41				
cut tomat	oes	39	middle line cooler/turke	/ 42	lettuce	e cooler/cut lettu	lce	42				
chees	Э	39	cheese/chicken sausag	e 42/41	line cold top/chicken salad			37				
WIF ambi	ent	-5	line hot wells/sou	b 177	tı	una salad		39				
to go home we	lls/soup	168/177	soup	158	drawers/turkey/chees			40/41				
OBSERVATIONS AND CORRECTIVE ACTIONS												
AN INSI LETIO	Item AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND Number NOTED BELOW:											
Front hand	Front hand sink 100+F											
	Ecolab sink and surface cleaner used for sani buckets and at 3 comp sink at 272 - 700 ppm per manufacturer's instructions											
	Dishwasher 100 ppm chlorine sanitizer											
		n on bal	king sheets/pans									
3 comp sir												
back hand	sink 114	F										
Thermalize	er water a	at 188 F										
All foods a	re preco	oked/ co	mmercially bagged sau	ices, sou	ips, rice							
pasteurize	ed eggs o	only, no	raw meats									
42 Clean cart	S											
Temp logs	kept wit	h blue to	oth digital thermo to lp	ad								
Milk frothe	r sanitize	d after e	every use									
39 Advised to W	/RS scoops	s, pitcher	used for milk base drinks at	least every	/ 4 hours.	Store utensils clea	an.					
W Watch pla	cement c	of nuts a	pove salad cold top/pre	event cor	Itaminat	ion below						
All soda/te	a nozzle	s WRS o	laily									
Coffee and	despress	so mach	ne cleaned per manufa	acturer's	instructi	ons daily						
32 Some rust	y shelves	s in dry s	storage									
45 some clea	ning nee	ded und	er equipment/ some fo	od debris								
			go window									
Ice bin dra	ined nigh	ntly										
Salad bow	Salad bowls WRS every 4 hours											
Received by:			Print:			Title: Person In Charge/	Owner					
(signature) Vicente	Cantu		Vicente	Car	ntu	Manager						
Inspected by: (signature)	<u>Cantu</u> ty Cov	ton, 1	Print: Christy C	ortoz								
Form EH-06 (Revised 09-2015)		<i>cey</i> , 1	RS Christy C		110	Samples: Y N #	collect	ed				