

# Retail Food Establishment Inspection Report

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

Date: <b>8/12/2020</b>	Time in: <b>10:25</b>	Time out: <b>12:15</b>	License/Permit # <b>FS-9383</b>	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
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Establishment Name: <b>Panera Bread #1982</b>	Contact/Owner Name:	* Number of Repeat Violations: _____	<b>14/86/B</b>
Physical Address: <b>2804 Ridge Rd Rockwall, TX</b>	Pest control : <b>Steritech/ monthly</b>	Grease trap : <b>LES/1100 gal/3mo</b>	

**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
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>					
	✓					✓					
<b>3</b>						✓					
	✓					<b>Preventing Contamination by Hands</b>					
	✓					✓					
	✓					✓					
<b>W</b>						<b>Highly Susceptible Populations</b>					
<b>Approved Source</b>						✓					
	✓					<b>Chemicals</b>					
	✓					✓					
<b>Protection from Contamination</b>						✓					
<b>3</b>						<b>Water/ Plumbing</b>					
<b>3</b>						<b>W</b>					
	✓					✓					

### 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
<b>Demonstration of Knowledge/ Personnel</b>						<b>Food Temperature Control/ Identification</b>					
	✓					✓					
	✓					✓					
<b>Safe Water, Recordkeeping and Food Package Labeling</b>						✓					
	✓					<b>Permit Requirement, Prerequisite for Operation</b>					
	✓					✓					
<b>Conformance with Approved Procedures</b>						<b>Utensils, Equipment, and Vending</b>					
	✓					✓					
<b>Consumer Advisory</b>						<b>2</b>					
	✓					✓					

### 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
<b>Prevention of Food Contamination</b>						<b>Food Identification</b>					
	✓					✓					
	✓					<b>Physical Facilities</b>					
	✓					<b>1</b>					
<b>1</b>						✓					
	✓					✓					
<b>Proper Use of Utensils</b>						<b>1</b>					
	✓					✓					
	✓					✓					

## Retail Food Establishment Inspection Report

Received by: (signature) <i>see below</i>	Print: <b>see below</b>	Title: Person In Charge/ Owner
Inspected by: (signature) <i>see below</i>	Print: <b>see below</b>	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Panera Bread #1982</b>	Physical Address: <b>2804 Ridge Rd</b>	City/State: <b>Rockwall, TX</b>	License/Permit # <b>FS-9383</b>	Page <b>2</b> of <b>2</b>
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TEMPERATURE OBSERVATIONS					
Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
small front to go cooler ambient	<b>33.8</b>	<b>soup/soup</b>	147/168	<b>drawers/sirloin/turkey</b>	41/41
2 door under cooler front/ambient	<b>34.9</b>	under cooler to go/creamer	<b>41</b>	<b>mac n cheese</b>	<b>141</b>
front drink cooler display	<b>28.6</b>	drive through salad/ eggs	<b>41</b>	<b>hot wells/soup</b>	168/162
milk in self serve carafe	<b>41</b>	chicken/rice medley	41/41	cold wells/yogurt ambient	<b>36.4</b>
baker's WIC/cheese	<b>41</b>	drawers/chicken	<b>41</b>	salad cold top/eggs/quinoa	39/40
WIC/chicken/cheese	37/39	eggs/cut lettuce	41/41	under/boiled eggs	<b>49</b>
<b>WIF ambient</b>	<b>-2.9</b>	meat cold top/shredded chicken	<b>41</b>	sandwich cold top/hummus/chicken	41/41
thermalizer/water	<b>187</b>	<b>tuna/sirloin</b>	41/41	<b>drawers/chicken</b>	<b>41</b>

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 127
32	Badly corroded baking pans
45	Clean floors in WIC/food debris
	Dishwasher 100 ppm bleach
37	Condensation in WIF - work order in. Need to repair ASAP to protect food
9	Protect food in WIF under condensation. Discarded pastries that were contaminated
32	Sand/bleach cutting boards. Replace when necessary
	3 comp sink 113
	prep hand sink 127
	line hand sink 124
10	Coffee wands on barista machine to be sanitized every 4 hours/milk
W	Leaking barista sink - repair order already in place
9	Must protect foods under nuts. Almond slivers in hummus. Discarded.
2	Discarded eggs in drawer. Unit working. sat out on cart for undetermined time. discarded at 49 degrees.
	Salad hand sink 107
	Hot water heater repaired
	Approved sani wipes in solution 200 ppm quats
W	Check time labels for half n half self serve(set at 6 hours then must cold hold at 41). will monitor
	1.5 hours later, milk in carafes was cold holding at 41 and below. Manager will continue to monitor.
42	Clean in/around/on equipment
	Covid-19 Response
	Hand sanitizing station at entrance for customers
	gloves and masks worn, temps taken daily/symptom checklist/recorded
	Testing required before returning to work if ill or exposed
	Sanitizing contact surfaces, doors, handles, tea, coffee every 30 minutes
	Limited contact. Guests pick up orders at designated place.
	No condiments or self serve items. only self serve drinks. Cups behind counter. employees hand to customers.

Received by: (signature) <i>Matt Ottwell</i>	Print: <b>Matt Ottwell</b>	Title: Person In Charge/ Owner <b>Manager</b>
Inspected by: (signature) <i>Christy Cortez</i>	Print: <b>Christy Cortez</b>	Samples: Y N # collected

Form EH-06 (Revised 09-2015)