FOOD ESTABLISHMENT INSPECTION REPORT

CAPE GIRARDEAU COUNTY PUBLIC HEALTH CENTER
ENVIRONMENTAL SECTION

FOOD ESTABLISHMENT: Panera Bread

ESTABLISHMENT #: 5058
COUNTY: 031-500

OWNER: Panera, LLC
PERSON IN CHARGE: Corey

ADDRESS: 3219 William Street
CITY/ZIP: Cape Girardeau 63701
PHONE: 335-5500
FAX: 334-4200

CCHD (10-13)
Inspector: Corey
Telephone No. 335-7846
EPRS No. 1399

Risk factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public health interventions are control measures to prevent foodborne illness or injury.

<table>
<thead>
<tr>
<th>Compliance</th>
<th>Demonstration of Knowledge</th>
<th>Properly Hazardous Foods</th>
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</thead>
<tbody>
<tr>
<td></td>
<td>Person in charge present, demonstrates knowledge, and performs duties</td>
<td>Proper cooking, time and temperature</td>
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<td>Management awareness; policy present</td>
<td>Proper reheating procedures for hot holding</td>
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<td>Proper use of reporting, restriction and exclusion</td>
<td>Proper cooling time temperatures</td>
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<td>Proper eating, tasting, drinking or tobacco use</td>
<td>Proper hot holding temperatures</td>
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<td></td>
<td>Adequate handwashing facilities supplied &amp; accessible</td>
<td>Proper cold holding temperatures</td>
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<td>Hands clean and properly washed</td>
<td>Time as a public health control (procedures / records)</td>
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<td></td>
<td>No bare hand contact with ready-to-eat foods or approved alternate method properly followed</td>
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<tr>
<td></td>
<td>Adequate handwashing facilities supplied &amp; accessible</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Food obtained from approved source</td>
<td>Chemical</td>
</tr>
<tr>
<td></td>
<td>Food received at proper temperature</td>
<td>Food additives; approved and properly used</td>
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<td></td>
<td>Food in good condition, safe and unadulterated</td>
<td>Toxic substances properly identified, stored and used</td>
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<td>Required records available: shellstock tags, parasite destruction</td>
<td>Conformance with Approved Procedures</td>
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<tr>
<td></td>
<td>Food separated and protected</td>
<td>Compliance with approved Specialized Process and HACCP plan</td>
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<td></td>
<td>Food-contact surfaces cleaned &amp; sanitized</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Proper disposition of returned, previously served, reconditioned, and unsafe food</td>
<td></td>
</tr>
</tbody>
</table>

RISK FACTORS AND INTERVENTIONS

Preventing Contamination by Hands

- Hands clean and properly washed
- Hands clean and properly washed
- No bare hand contact with ready-to-eat foods or approved alternate method properly followed
- Adequate handwashing facilities supplied & accessible
- Food obtained from approved source
- Food received at proper temperature
- Food in good condition, safe and unadulterated
- Required records available: shellstock tags, parasite destruction
- Food separated and protected
- Food-contact surfaces cleaned & sanitized
- Proper disposition of returned, previously served, reconditioned, and unsafe food

Chemical

- Compliance with Approved Procedures

Physical Facilities

- Nonfood-contact surfaces clean
- Nonfood-contact surfaces clean
- In-use utensils: properly stored
- In-use utensils: properly stored
- Utensils, equipment and linens: properly stored, dried, handled
- Single-use/single-service articles: properly stored, used
- Gloves used properly
- Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used
- Warewashing facilities: installed, maintained, used; test strips used
- Garbage/refuse properly disposed; facilities maintained

GOOD RETAIL PRACTICES

Safe Food and Water

- Pasteurized eggs used where required
- Water and ice from approved source
- Adequate equipment for temperature control
- Approved thawing methods used
- Thermometers provided and accurate
- Food properly labeled; original container
- Prevention of Food Contamination

Proper Use of Utensils

- In-use utensils: properly stored
- Utensils, equipment and linens: properly stored, dried, handled
- Single-use/single-service articles: properly stored, used
- Gloves used properly
- Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used
- Warewashing facilities: installed, maintained, used; test strips used
- Garbage/refuse properly disposed; facilities maintained

Physical Facilities

- Hot and cold water available; adequate pressure
- Plumbing installed; proper backflow devices
- Sewage and wastewater properly disposed
- Toilet facilities; properly constructed, supplied, cleaned
- Garbage/refuse properly disposed; facilities maintained
- Physical facilities installed, maintained, and clean

Date: 04-01-2016

Person in Charge /Title: Corey

Follow-up: Yes
Follow-up Date: 04-01-2016
ESTABLISHMENT NAME: Panera Bread
ADDRESS: 3219 William
CITY / ZIP: Cape Girardeau 63701

FOOD PRODUCT/LOCATION | TEMP. in ° F | FOOD PRODUCT/LOCATION | TEMP. in ° F
-------------------------|-------------|------------------------|-------------
Diced tomatoes/walk in cooler | 39 | Sliced chicken/prep table | 40 |
Tuna salad/drive thru prep | 37 | Eggs/hot holding | 157 |
Ham/drive thru prep | 38 | Sausage/hot holding | 140 |
Sliced tomatoes/cooler drawer | 40 | Chicken salad/prep table | 37 |

**PRIORITY ITEMS**

Priority items contribute directly to the elimination, prevention or reduction to an acceptable level, hazards associated with foodborne illness or injury. **These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.**

No priority items at this time.

**CORE ITEMS**

Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation standard operating procedures (SSOPs). **These items are to be corrected by the next regular inspection or as stated.**

6-501.12 Walls throughout kitchen, prep, and storage areas are soiled with food splatter
6-501.18 Hand sinks throughout restaurant are soiled
3-304.12 Knives placed between prep table and lid when not in use

**EDUCATION PROVIDED OR COMMENTS**

NRI = Next Routine Inspection

Person in Charge/Title:
Date: 04-01-2016
Inspector:
Telephone No. 335-7846
EPHS No. 1399
Follow-up: ☐ Yes ☐ No
Follow-up Date: ---------