

Retail Food Establishment Inspection Report

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

Date: 8/14/2025	Time in: 1:30	Time out: 2:35	License/Permit # FS-9383	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
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 <input type="checkbox"/> TOTAL/SCORE						
Establishment Name: Panera Bread #1982			Contact/Owner Name:		* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____	
Physical Address: 2804 Ridge Rd Rockwall, TX			Pest control : Rentokil/8-7-2025	Hood n/a	Grease trap : LES/1120gal/7-21-2025	Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>
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 <b>X</b> in appropriate box for R						
Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days						
Compliance Status		Time and Temperature for Food Safety (F = degrees Fahrenheit)			R	
OUT	IN	NO	NA	COS		
	✓				1. Proper cooling time and temperature	
	✓				2. Proper Cold Holding temperature(41 °F/ 45°F)	
	✓				3. Proper Hot Holding temperature(135°F)	
		✓			4. Proper cooking time and temperature	
		✓			5. Proper reheating procedure for hot holding (165°F in 2 Hours)	
	✓				6. Time as a Public Health Control; procedures & records	
		Approved Source				
	✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction	
	✓				8. Food Received at proper temperature check at receipt	
		Protection from Contamination				
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	
	✓				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>272</u> ppm/temperature	
	✓				11. Proper disposition of returned, previously served or reconditioned discarded	
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days						
OUT	IN	NO	NA	COS	R	
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted <u>5</u>	
	✓				22. Food Handler/ no unauthorized persons/ personnel <u>36</u>	
		Safe Water, Recordkeeping and Food Package Labeling				
	✓				23. Hot and Cold Water available; adequate pressure, safe	
	✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled	
		Conformance with Approved Procedures				
	✓				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions	
		Consumer Advisory				
	✓				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label	
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First						
OUT	IN	NO	NA	COS	R	
	✓				34. No Evidence of Insect contamination, rodent/other animals	
	✓				35. Personal Cleanliness/eating, drinking or tobacco use	
	✓				36. Wiping Cloths; properly used and stored	
	✓				37. Environmental contamination	
	✓				38. Approved thawing method	
		Proper Use of Utensils				
1					39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	
	✓				40. Single-service & single-use articles; properly stored and used	
Food Identification						
OUT	IN	NO	NA	COS	R	
	✓				41.Original container labeling (Bulk Food)	
		Physical Facilities				
1					42. Non-Food Contact surfaces clean	
	✓				43. Adequate ventilation and lighting; designated areas used	
	✓				44. Garbage and Refuse properly disposed; facilities maintained	
1					45. Physical facilities installed, maintained, and clean	
	✓				46. Toilet Facilities; properly constructed, supplied, and clean	
1					47. Other Violations	

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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: Christy Cortez, RS	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 <u>2</u> of <u>2</u>	
TEMPERATURE OBSERVATIONS									
Item/Location		Temp F	Item/Location		Temp F	Item/Location		Temp F	
front display ambient		30	soup wells/onion soup		165	chickpeas		41	
WIC/cut tomatoes		39	broccoli soup		169	drawers/quinoa		41	
cut melon		38	chicken and wild rice soup		168	sandwich cold top/tuna salad		41/41	
cheese		39	lunch cold top/ham		38	chicken/ham		41/41	
WIF ambient		-10	chopped peppers		39	Bakery WIC		28	
soup re-thermalizer water		178	sliced cheese		42	bakery 2 door freezer		-11	
under counter cooler/milk		41	salad cold top/boiled egg		41	2 door freezer		-3	
under counter cooler/ liquid egg		41	cheese/chicken		41/40	under counter cooler/milk/freezer		39/-3	
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:								
	Soda/tea nozzles WRS daily								
	Creamer carafes with TPHC stickers/observed								
	Warewash hand sink 107F equipped								
	Dishwasher sanitizing at 100ppm chlorine								
	Sani wipes at 272-700ppm								
	Chlorine and Sink&Surface test strips on site/current								
	3 comp sink 140F								
47	Ice buildup around WIF door preventing door from opening smoothly								
	In the works to repair/leak in wall								
32	Small white cutting boards to be cleaned where badly scored, discolored								
	To go hand sink 120F equipped								
	Espresso milk frothers to be cleaned and sanitized at least every 4 hours								
39	To store milk frothers clean								
	Air curtain working at drive thru								
45	To clean floors/some food debris, after lunch rush								
42	To clean inside toaster ovens								
	hand sink by swinging doors 112F equipped								
	Bakery hand sink 111F								
45	To clean floors in bakery area/store clean, food debris								
42	To clean prep surfaces throughout/some minor food debris								
	Drink dispensers cleaned and sanitized every 2 days								
42	To clean under counter cabinets in front								
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Inspected by: (signature) <i>Christy Cortez, RS</i>		Print: <b>Christy Cortez, RS</b>				Samples: Y    N    # collected			

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