



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES
 BUREAU OF ENVIRONMENTAL REGULATION AND LICENSURE
FOOD ESTABLISHMENT INSPECTION REPORT

DATE 01/09/2018	Page 1 of 2
TIME IN 09:38 AM	TIME OUT 11:23 AM

ESTABLISHMENT NAME Panera Bread		OWNER Greg & Sharon Anderson		PERSON IN CHARGE Caitlin Phillips	
ADDRESS 1651 North Bishop		ESTABLISHMENT LICENSE NO.		COUNTY Rolla	REGION I
CITY/ZIP CODE Rolla 65401		TELEPHONE NUMBER (573) 368-4499	FAX NUMBER	SEWAGE DISPOSAL Public	P.H. PRIORITY H
WATER SUPPLY Community Date Sampled: N/A Result: N/A			FROZEN DESSERT Approved Expires: License Number: N/A		
ESTABLISHMENT TYPE					PURPOSE
<input type="checkbox"/> Bakery <input type="checkbox"/> C. Store <input type="checkbox"/> Caterer <input type="checkbox"/> Deli <input type="checkbox"/> Grocery Store <input type="checkbox"/> Institution <input type="checkbox"/> Mobile <input checked="" type="checkbox"/> Restaurant <input type="checkbox"/> School <input checked="" type="checkbox"/> Senior Center <input type="checkbox"/> Summer F.P. <input type="checkbox"/> Tavern <input type="checkbox"/> Temporary					Routine

FOOD PRODUCT	TEMP. (°F)	LOCATION	FOOD PRODUCT	TEMP. (°F)	LOCATION
Tuna	33	Front Prep Unit	Chicken Salad	34	Salad Prep Unit # 2
Egg	125	Steam Table	Ambient Air	41	Walk In Cooler
Ambient Air	41	True Two Door Reach In	Turkey	33	Salad Bar-Drive Through
Boiled Egg	40	Salad prep Unit	Vegetable Soup	165	Hot Hold Unit

PRIORITY ITEMS

CODE REF.	DESCRIPTION: These items relate directly to factors which lead to foodborne illness. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.	CORRECT BY
3-501.16	<i>Failure to maintain hot potentially hazardous foods at a safe hot holding temperature of 135 degrees Fahrenheit.</i> 3-501.16 Potentially hazardous food shall be maintained at 135°F or above, or at 41°F or less. Existing refrigeration in use may not exceed 45°F and refrigeration that is upgraded, replaced, or purchased must be able to maintain food temperatures of 41°F or below.	Corrected On-site
3-501.17	<i>Failure to properly date label all refrigerated, ready-to-eat potentially hazardous food in the True two door reach in.</i> 3-501.17 Ready-to-eat, potentially hazardous food prepared on the premise or commercially processed shall be date marked to show when the food was prepared, or opened, frozen, or thawed to indicate the date by which the food shall be consumed.	Immediate
7-102.11	<i>Unlabeled squeeze bottle found on the front prep line.</i> 7-102.11 Working containers used for storing poisonous or toxic materials such as cleaners and sanitizers taken from bulk supplies shall be clearly and individually identified with the common name of the material.	Corrected On-site
4-601.11(A)	<i>Observed excessive dust accumulation on the exterior of the Baker's oven.</i> 4-601.1(A) Equipment, food-contact surfaces and utensils shall be kept clean and free of accumulated grease deposits, dust, dirt, food residue, and other debris.	01/16/2018
3-302.11	<i>Observed bread uncovered on racks on the front line and in the baker's area.</i> 3-302.11 Food shall be protected from cross contamination.	Corrected On-site
4-601.11(A)	<i>Observed debris on the racks housing bread trays.</i> 4-601.1(A) Equipment, food-contact surfaces and utensils shall be kept clean and free of accumulated grease deposits, dust, dirt, food residue, and other debris.	01/16/2018



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PRIORITY ITEMS

CODE REF.	DESCRIPTION: These items relate directly to factors which lead to foodborne illness. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.	CORRECT BY
3-302.11	<i>Food uncovered in the walk in freezer.</i> 3-302.11 Food shall be protected from cross contamination.	Immediate
4-601.11(A)	<i>Observed excessive grease buildup and residual food product on all baking pans stored on the clean wares rack in the kitchen.</i> 4-601.1(A) Equipment, food-contact surfaces and utensils shall be kept clean and free of accumulated grease deposits, dust, dirt, food residue, and other debris.	01/16/2018

CORE ITEMS

CODE REF.	DESCRIPTION: These items relate to maintenance of food operations and cleanliness. These items are to be corrected by the next regular inspection or as stated.	CORRECT BY
6-301.12	<i>Observed the hand towel dispensers throughout the facility are in disrepair and not dispensing hand towels.</i> 6-301.12 Each handwashing lavatory/group of adjacent lavatories shall be provided with individual, disposable towels, or a continuous towel system that supplies the user with a clean towel, or a heated-air hand drying device.	01/16/2018
4-903.11	<i>Single-service items stored improperly.</i> 4-903.11 Cleaned equipment, utensils, laundered linens, and single-service items shall be stored in a clean, dry location where they are not exposed to contamination and shall be at least 6 inches above the floor. Clean equipment and utensils shall be stored in a self-draining position that allows air drying and shall be covered or inverted. Single-service items shall be kept in the original protective package or other means that afford protection until used.	01/16/2018

ACKNOWLEDGEMENT OF CRITICAL AND NON CRITICAL ITEMS

By initialing here you, as the person in charge, acknowledge the following:
 I am receiving the inspection report based on today's inspection, this inspection denoted 8 priority violations and 2 core violations of the food code. CP
 I am aware of each violation and the compliance date for each violation.
 I have had ample opportunity to discuss each violation with the official who conducted the inspection.

EDUCATION PROVIDED OR COMMENTS

INSPECTION INFORMATION

RECEIVED BY (PERSON IN CHARGE/TITLE) Caitlin Phillips / District Manager		DATE 01/09/2018
INSPECTOR/TELEPHONE NUMBER Debbie Matlock / (573) 458-6010		EPHS NO. 1508
FOLLOW-UP <input checked="" type="checkbox"/> YES <input type="checkbox"/> NO		DATE OF FOLLOW-UP 01/16/2018