



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

DATE 09/25/2018	Page 1 of 4
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Based on an inspection this day, the items noted below identify noncompliance in operations or facilities which must be corrected by the next routine inspection or such shorter period of time as may be specified in writing by the regulatory authority. Failure to comply with any time limits for corrections specified in this notice may result in cessation of your food operations.

ESTABLISHMENT NAME Panera Bread		OWNER Panera Bread Company	PERSON IN CHARGE Tiffany Smith	
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 N/A Expires: N/A 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 type="checkbox"/> Senior Center	<input type="checkbox"/> Summer F.P.	<input type="checkbox"/> Tavern	<input type="checkbox"/> Temporary	Pre-Opening

FOOD PRODUCT	TEMP. (°F)	LOCATION	FOOD PRODUCT	TEMP. (°F)	LOCATION
LETTUCE	35	RIGHT PREP TABLE IN BACK	EGGS	40	TRUE FRIDGE IN BACK
BLU CHEESE	40	RIGHT PREP TABLE IN BACK	MILK	33	WALKIN FRIDGE
TOMATOES	32	LEFT PREP TABLE IN BACK	MILK	31	FRIDGE UNDER BAGEL SLICER
PICKLES	34	LEFT PREP TABLE IN BACK	COLESLAW	32	FRONT PREP TABLE

**RISK FACTORS AND INTERVENTIONS**

**Management and Personnel**

In Compliance	<b>2-1 Supervision</b>
In Compliance	<b>2-2 Employee Health</b>
In Compliance	<b>2-3 Personal Cleanliness</b>
In Compliance	<b>2-4 Hygienic Practices</b>

**Food**

Not In Compliance	<b>3-1 Characteristics</b> <u>Priority</u> <i>Food not safe as evidenced by mold growing on strawberries.</i> 3-101.11 Food shall be safe, unadulterated, and, as specified under 3-601.12, honestly presented.  TIFFANY DISCARDED THE STRAWBERRIES DURING INSPECTION. <b>Correct By:</b> Corrected On-site
In Compliance	<b>3-2 Sources, Specifications, and Original Containers and Records</b>
Not In Compliance	<b>3-3 Protection From Contamination After Receiving</b> <u>Priority</u> <i>Improper use of single-service gloves. Employee walked through door then returned to prepping food without changing gloves.</i> 3-304.15 Single-use gloves shall be used for only one task and discarded when damaged or soiled, or when interruptions occur in the operation.  MANAGER HAD HER CHANGE GLOVES UPON DISCUSSION DURING INSPECTION <b>Correct By:</b> Corrected On-site
In Compliance	<b>3-4 Destruction Of Organisms Of Public Health Concern</b>
In Compliance	<b>3-5 Limitation Of Growth Of Organisms Of Public Health Concern</b>
In Compliance	<b>3-6 Food Identity, Presentation, and On-Premises Labeling</b>
In Compliance	<b>3-7 Contaminated Food</b>
Not Applicable	<b>3-8 Special Requirements for Highly Susceptible Populations</b>

**Equipment, Utensils, and Linens**

In Compliance	<b>4-1 Materials For Construction and Repair</b>
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**RISK FACTORS AND INTERVENTIONS**

**Equipment, Utensils, and Linens**

In Compliance	<b>4-2 Design and Construction</b>
In Compliance	<b>4-3 Numbers and Practices</b>
In Compliance	<b>4-4 Location and Installation</b>
Not In Compliance	<b>4-5 Maintenance and Operation</b> <u>Core</u> <i>Equipment not maintained in a state of good repair or proper adjustment. Walkin freezer has condensation buildup which is indicative of an issue with the freezer.</i> 4-501.11 Equipment shall be maintained in a state of repair and condition that meets the requirements. <b>Correct By:</b> Next Regular Inspection
Not In Compliance	<b>4-6 Cleaning Of Equipment and Utensils</b> <u>Priority</u> <i>Excessive dust buildup on walkin freezer.</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. <b>Correct By:</b> Corrected On-site <u>Core</u> <i>Mold and mildew buildup on ice machine.</i> 4-601.1(B)(C) The food-contact surefaces of cooking equipment and pans shall be kept freeen of encrusted grease deposits and other soil accumulations. Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue and other debris. ICE MACHINE IS NOT BEING USED UNTIL CLEANED. <b>Correct By:</b> Corrected On-site <u>Core</u> <i>Food debris buildup in refrigerator at front under bagel slicer.</i> 4-601.1(B)(C) The food-contact surefaces of cooking equipment and pans shall be kept freeen of encrusted grease deposits and other soil accumulations. Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue and other debris. <b>Correct By:</b> Corrected On-site <u>Priority</u> <i>Excessive mold buildup on ice dispenser on soda machine.</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. <b>Correct By:</b> Corrected On-site
In Compliance	<b>4-7 Sanitization Of Equipment and Utensils</b>
Not Applicable	<b>4-8 Laundering</b>
Not In Compliance	<b>4-9 Protection Of Clean Items</b> <u>Core</u> <i>Single-service items stored improperly. Utensils at Rapid Pick-Up are stored upright instead of inverted</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. <b>Correct By:</b> Corrected On-site <u>Core</u> <i>Utensils stored improperly Utensils stored upright instead of inverted throughout facility.</i> 4-903.11 Cleaned equipment, utensils, laundered linens, and single-service items shall be stored in a



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**RISK FACTORS AND INTERVENTIONS**

**Equipment, Utensils, and Linens**

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.

**Correct By:** Corrected On-site

**Core**

*Employee stacking wet dishes before they had air-dried.*

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.

**Correct By:** Corrected On-site

**Core**

*Wares stored improperly. Dishes need to be inverted when stored in an open storage rack.*

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.

**Correct By:** Corrected On-site

**Water, Plumbing, and Waste**

In Compliance	<b>5-1 Water</b>
Not In Compliance	<b>5-2 Plumbing System</b> <b>Priority</b> <i>Establishment's plumbing in disrepair. The 3 vat sink is leaking from multiple sites. There are buckets underneath to catch the water.</i> 5-205.15 A plumbing system shall be repaired according to law and maintained in good repair. <b>Correct By:</b> Next Regular Inspection
Not Applicable	<b>5-3 Mobile Water Tank and Mobile Food Establishment Water Tank</b>
In Compliance	<b>5-4 Sewage, Other Liquid Waste, and Rainwater</b>
In Compliance	<b>5-5 Refuse, Recyclables, and Returnables</b>

**Physical Facilities**

In Compliance	<b>6-1 Materials For Construction and Repair</b>
Not In Compliance	<b>6-2 Design, Construction, and Installation</b> <b>Core</b> <i>The seat covers in the dining area are not smooth and easily cleanable.</i> 6-201.11 Floors, floor coverings, walls, wall coverings, and ceilings shall be designed, constructed, and installed so they are smooth and easily cleanable, except that antislip floor coverings or applications may be used for safety reasons. <b>Correct By:</b> Next Regular Inspection
In Compliance	<b>6-3 Numbers and Capacities</b>
In Compliance	<b>6-4 Location and Placement</b>
Not In Compliance	<b>6-5 Maintenance and Operation</b> <b>Core</b> <i>Excessive dirt and food debris buildup on floor in drive thru prep area behind true refrigerator.</i> 6-501.12 The physical facilities shall be cleaned as often as necessary to keep them clean and shall be



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**RISK FACTORS AND INTERVENTIONS**

**Physical Facilities**

done during periods when the least amount of food is exposed such as after closing.

**Correct By:** Corrected On-site

**Poisonous or Toxic Materials**

Not In Compliance	<b>7-1 Labeling and Identification</b> <b>Priority</b> <i>Unlabeled spray bottle found in baking prep area .</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. <b>Correct By:</b> Corrected On-site
In Compliance	<b>7-2 Operational Supplies and Applications</b>
Not Applicable	<b>7-3 Stock and Retail Sale</b>

**Compliance and Enforcement**

Not Applicable	<b>8-1 Modifications</b>
Not Applicable	<b>8-2 HACCP Plan</b>
Not Applicable	<b>8-3 Qualifications and Responsibilities</b>
Not Applicable	<b>8-4 Ceasing Operations and Reporting</b>

**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 6 critical violations and 9 non-critical violations of the food code. D  
 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) Tiffany Smith / General Manager <i>Tiffany Smith</i>		DATE 09/25/2018
INSPECTOR/TELEPHONE NUMBER Bethany Black / (573) 458-6010 <i>Bethany Black</i>	EPHS NO. 1637	FOLLOW-UP <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO
		DATE OF FOLLOW-UP N/A