



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

TIME IN	12:13 pm	TIME OUT	3:05 pm
DATE	June 29, 2016	PAGE	1 of 4

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: Toni Tilton
ADDRESS: 685 West Karsch Blvd.	ESTABLISHMENT NUMBER: 4760	COUNTY: St. Francois (187)
CITY/ZIP: Farmington, MO 63640	PHONE: 573-760-1347	FAX: 573-760-1368
PURPOSE <input type="checkbox"/> Pre-opening <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input checked="" type="checkbox"/> Other <u>Risk Factor Study</u>		P.H. PRIORITY : <input checked="" type="checkbox"/> H <input type="checkbox"/> M <input type="checkbox"/> L
ESTABLISHMENT TYPE <input checked="" type="checkbox"/> BAKERY RESTAURANT <input type="checkbox"/> C. STORE SCHOOL <input type="checkbox"/> CATERER SENIOR CENTER <input type="checkbox"/> DELI SUMMER F.P. <input type="checkbox"/> GROCERY STORE TAVERN <input type="checkbox"/> INSTITUTION TEMP.FOOD <input type="checkbox"/> MOBILE VENDORS		
FROZEN DESSERT <input checked="" type="checkbox"/> Approved <input type="checkbox"/> Disapproved <input checked="" type="checkbox"/> Not Applicable License No. _____	SEWAGE DISPOSAL <input checked="" type="checkbox"/> PUBLIC <input type="checkbox"/> PRIVATE	WATER SUPPLY <input checked="" type="checkbox"/> COMMUNITY <input type="checkbox"/> NON-COMMUNITY <input type="checkbox"/> PRIVATE Date Sampled _____ Results _____

RISK FACTORS AND INTERVENTIONS

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.

Compliance	Demonstration of Knowledge	COS	R	Compliance	Potentially Hazardous Foods	COS	R
<input checked="" type="checkbox"/> OUT	Person in charge present, demonstrates knowledge, and performs duties			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper cooking, time and temperature		
Employee Health				<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> OUT	Management awareness; policy present			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper cooling time and temperatures		
<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper hot holding temperatures		
Good Hygienic Practices				<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper cold holding temperatures		
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	Proper eating, tasting, drinking or tobacco use			<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper date marking and disposition		
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	No discharge from eyes, nose and mouth			<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Time as a public health control (procedures / records)		
Preventing Contamination by Hands					Consumer Advisory		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	Hands clean and properly washed	✓		<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Consumer advisory provided for raw or undercooked food		
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed				Highly Susceptible Populations		
<input checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Pasteurized foods used, prohibited foods not offered		
Approved Source					Chemical		
<input checked="" type="checkbox"/> OUT	Food obtained from approved source			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food additives: approved and properly used		
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food received at proper temperature			<input checked="" type="checkbox"/> OUT	Toxic substances properly identified, stored and used		
<input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated				Conformance with Approved Procedures		
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Required records available: shellstock tags, parasite destruction			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Compliance with approved Specialized Process and HACCP plan		
Protection from Contamination				The letter to the left of each item indicates that item's status at the time of the inspection. IN = in compliance OUT = not in compliance N/A = not applicable N/O = not observed COS=Corrected On Site R=Repeat Item			
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Food separated and protected						
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized						
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	Proper disposition of returned, previously served, reconditioned, and unsafe food						

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.

IN	OUT	Safe Food and Water	COS	R	IN	OUT	Proper Use of Utensils	COS	R
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Pasteurized eggs used where required			<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Utensils, equipment and linens: properly stored, dried, handled		
Food Temperature Control					<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use/single-service articles: properly stored, used		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Adequate equipment for temperature control			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Gloves used properly		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			Utensils, Equipment and Vending				
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Thermometers provided and accurate			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
Food Identification					<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, used; test strips used		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled; original container			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Nonfood-contact surfaces clean		
Prevention of Food Contamination					Physical Facilities				
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Insects, rodents, and animals not present			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hot and cold water available; adequate pressure		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage and display			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plumbing installed; proper backflow devices		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Sewage and wastewater properly disposed		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used and stored			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied, cleaned		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Fruits and vegetables washed before use			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage/refuse properly disposed; facilities maintained		
					<input type="checkbox"/>	<input checked="" type="checkbox"/>	Physical facilities installed, maintained, and clean		

Person in Charge / Title: <i>[Signature]</i> Toni Tilton	Date: June 30, 2016
Inspector: <i>[Signature]</i> Jon Peacock	Telephone No. (573) 431-1947
EPHS No. 880	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
	Follow-up Date: July 21, 2016



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ESTABLISHMENT NAME Panera Bread		ADDRESS 685 West Karsch Blvd.		CITY /ZIP Farmington, MO 63640	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Walk-in bakery cooler/Ambient		36	Shredded cheese/Bakery walk-in cooler		41
True 2 dr bakery reach-in fridge		40	Half&Half creamer/True 2 dr bakery reach-in fridge		45
Cream cheese/True 2 dr bakery fridge		43	Chive & onion cream cheese/True 2 dr fridge		40
Walk-in cooler/freezer/Ambient		40/0	Sliced tomato/Cut cantelope/Walk-in cooler		39/41
White cheddar cheese/Walk-in cooler		40	Raw shell egg/Walk-in cooler		40

Code Reference	PRIORITY ITEMS	Correct by (date)	Initial
	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.		
3-501.16A	Half & half creamer 45F, cream cheese 43F in the True 2 door reach-in bakery fridge. Potentially hazardous foods (PHF's) must be refrigerated at or below 41F. (6/30/16 Choc. milk 41F, onion/chive cream cheese 43F/	7/2/16	<i>[Signature]</i>
4-601.11A	Three knives with food debris on the blades were observed stored with the blades immersed in a stack of parchment paper (used to line baking pans). Food-contact surfaces of equipment must be clean to the sight and touch. Please wash, rinse, sanitize and air dry in dish machine or 3-vat sink. (Corrected-observed clean on 6/30/2016)	Corrected 6/30/16	<i>[Signature]</i>
4-601.11A	Assorted metal and plastic pans observed with remnants of stickers and sticker residues on the outside of the containers. These containers were observed stacked. Food-contact surfaces of equipment/utensils must be clean to the sight and touch. Please wash, rinse, sanitize and air dry in 3-vat sink or dish machine. (Corrected by cleaning on 6/30/16)	Corrected 6/30/16	
4-601.11A	Plastic funnel and other plastic pans with observed dried food debris on the food-contact portions. Food-contact surfaces of equipment must be clean to the sight and touch. Please wash, rinse, sanitize and air dry in the 3 vat sink or dish machine. (Corrected -observed clean on 6/30/16)	Corrected 6/30/16	
4-601.11A	Dried food residue was observed on the tomato slicer and the tomato/lemon wedge. Food-contact surfaces of equipment must be clean to the sight and touch. Please wash, rinse, sanitize and air dry. (Corrected by cleaning on 6/30/16)	Corrected 6/30/16	

Code Reference	CORE ITEMS	Correct by (date)	Initial
	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.		
4-601.11B	Stacked metal sheet pans with observed grease residue on them. Food-contact surfaces must be maintained to prevent the accumulation of grease and food debris. Please wash, rinse, sanitize and air dry.	7/21/16	<i>[Signature]</i>
4-903.11A	A stack of parchment paper, used to line baking sheets, was observed with three soiled knife blades extending into the stack. Single-use items must be stored in a manner to prevent contamination. (Corrected by voluntary discarding on 6/30/16)	Corrected 6/30/16	
6-202.15A	Daylight was observed below the front entry doors into the establishment. The building must be maintained against the entry of pests by ensuring that exterior doors are tight-fitting. Please seal.	7/21/16	
6-501.12A	Evidence of a dried spilled beverage was observed on shelving within the cabinet located at the coffee display. Physical facilities must be cleaned as often as necessary to maintain cleanliness.		
4-903.11A	Focaccia bread metal rings observed in an uncovered plastic container with observed food residue and debris in the container. Clean equipment must be stored in a manner to prevent contamination. Please wash, rinse, and sanitize all metal rings and the plastic container and store covered.		
5-205.15B	The drain at the sink located by the coffee maker near the dish machine was observed to have a leak in the drain. Plumbing systems must be maintained in good repair.		
4-903.11B	Metal and plastic pans observed stacked wet on shelving near the dish machine. Clean equipment/utensils must be stored in a manner to allow air drying. (Corrected 6/30/16 items dry)	Corrected 6/30/16	

EDUCATION PROVIDED OR COMMENTS

Note: Eco-lab dish machine with observed chlorine sanitizing agent at 100 ppm. I was unable to complete the exit interview at the end of this visit. Another visit will be made to return and complete exit interview.

Person in Charge / Title <i>[Signature]</i> Toni Tilton		Date: June 30, 2016	
Inspector <i>[Signature]</i> Jon Peacock	Telephone No. (573)431-1947	EPHS No. 880	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No Follow-up Date: July 21, 2016



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FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F	
Raw shell egg/Reach-in fridge		40	Cream of broccoli soup/Thermalizer		165	
Cut lettuce in bag/Salad reach-in fridge		40	Tomato sofrito/Roasted kale/Sandwich line fridge		40/46	
Citrus pepper chicken/Salad fridge		34	Citrus pepper chicken/Sliced ham/Sandwich fridge		31/41	
Turkey sausage crumbles/True fridge		40	Summer corn chowder/Potato soup/Steam table		175/183	
Chicken/Tuna salad/Sandwich fridge		41/46	Sliced tomato/Sliced turkey/Sandwich fridge		38/41	
Code Reference	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.				Correct by (date)	Initial
2-301.14H	A food employee was observed removing their single-use gloves and then obtain a pair of new single-use gloves and place them on their hands without first washing their hands. Food employees must wash their hands and exposed portions of their arms prior to placing a new pair of gloves on their hands. Corrected by discussion with Ms. Tilton on 6/29/16				COS	
4-202.11A	Poly cutting boards on the reach-in preparation refrigerators were observed with cut marks and rough edges. Multi-use food-contact surfaces of equipment must be smooth, free of cracks, chips or similar imperfections. Please replace.				7/21/16	
3-501.16A	Tuna salad was observed at 46F in the sandwich preparation refrigerator. Potentially hazardous foods (PHF's) must be held at or below 41F under refrigeration. (Corrected 6/30/16, 39F)				Corrected	
3-501.16A	Cut watermelon was observed at 45F in the salad preparation refrigerator. PHF's must be held at or below 41F under refrigeration. (Corrected cut watermelon 34F on 6/30/16)				6/30/16	
Note:	The water lines connected into the bakery oven and the bakery proofer could not be given a thorough visual review for the presence of backflow prevention devices and to ensure that backflow prevention devices were in good repair. A means for the thorough visual review of the water lines must be made OR backflow prevention devices must be located so a visual review of the backflow prevention devices can be made.				7/21/16	
Code Reference	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.				Correct by (date)	Initial
6-501.12A	Ice buildup observed around the door into the walk-in freezer and on the floor near the entry into the walk-in freezer. Physical facilities must be cleaned as often as necessary to maintain cleanliness. (Corrected on 6/30/16 by cleaning and defrosting door)				Corrected 6/30/16	
6-501.12A	An avocado, plastic containers, a broom and debris was observed on the floor beneath the ice machine. Physical facilities must be cleaned as often as necessary to keep them clean. Corrected 6/30/16 by cleaning.				Corrected 6/30/16	
5-205.15B	Water faucet located on the thermalizer was observed in a loose and not secure on the thermalizer. Plumbing systems must be maintained in good repair. Corrected by repair on 6/30/16				Corrected 6/30/16	
4-501.11A	The True 2 door reach-in refrigerator by the drive thru window was observed with a door seal in poor repair.				7/21/16	
Note:	An inquiry will be made to the MO DHSS on display of unprotected breads, bakery items and on catering operation process.					
EDUCATION PROVIDED OR COMMENTS						
Note: On June 30, 2016 from 11:08 am - 12:35 pm I met with Ms. Tilton and completed the exit interview from inspection.						
Person in Charge /Title:		Toni Tilton		Date: June 30, 2016		
Inspector:	Jon Peacock	Telephone No. (573)-431-1947	EPHS No. 880	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Follow-up Date: July 21, 2016	



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FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F
Diced tomato/Salad prep. fridge	38	Cut watermelon/Salad prep. fridge	45
Southwest corn blend/Salad prep. fridge	41	Hard boiled egg (No shell)/Salad prep. fridge	40

Code Reference	PRIORITY ITEMS	Correct by (date)	Initial
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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.**



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Code Reference	CORE ITEMS	Correct by (date)	Initial
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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.**

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EDUCATION PROVIDED OR COMMENTS

 Person in Charge / Title Toni Tilton		Date: June 30, 2016
 Inspector Jon Peacock	Telephone No. (573)431-1947	EPHS No. 880
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