



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

TIME IN	10:50 AM	TIME OUT	1:00 PM
DATE	12/1/2020	PAGE	1 of 3

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: Maggie Hill
ADDRESS: 685 West Karsch Boulevard	ESTABLISHMENT NUMBER: 4760	COUNTY: 187
CITY/ZIP: Farmington, 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 type="checkbox"/> Other _____		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 checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input type="checkbox"/> N/A	Proper cooking, time and temperature		
Employee Health				<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input type="checkbox"/> N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> OUT	Management awareness; policy present			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <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"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input type="checkbox"/> N/A	Proper hot holding temperatures		
Good Hygienic Practices				<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <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"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A <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 type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A <input checked="" type="checkbox"/> N/A	Time as a public health control (procedures / records)		
Preventing Contamination by Hands				<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Consumer Advisory		
<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				<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Chemical		
<input checked="" type="checkbox"/> OUT	Food obtained from approved source			<input checked="" 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"/> IN <input 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 type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" 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 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 type="checkbox"/>	<input checked="" type="checkbox"/>	Warewashing facilities: installed, maintained, used; test strips used		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled; original container			<input type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input checked="" 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 checked="" type="checkbox"/>	<input type="checkbox"/>				<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained, and clean		

Person in Charge / Title: <i>Maggie Hill</i>	Maggie Hill	Date:	December 1, 2020
Inspector: <i>Donovan Kleinberg</i>	Donovan Kleinberg	Telephone No. (573) 431-1947	EPHS No. 1686
		Follow-up:	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
		Follow-up Date:	12/15/2020



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ESTABLISHMENT NAME Panera Bread		ADDRESS 685 West Karsch Boulevard		CITY /ZIP Farmington, 63640	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Main Area Hothold: C. Soup, Cream Sauce		144, 162	Sandwich Make Table: Cut Tomato, Chicken		40, 40
Pizza Make Table: Cut Tomato, Tuna Salad		36, 38	Hard Boiled Egg		39
Drawers: Cut Tomato		37	Drawers: Chicken		38
Drive Up Male Table: Cut Tomato, Cut Lettuc		37, 38	Salad Make Table: Cut Tomato, Tuna Salad		38, 35
Chicken		40	Drawers: Sliced Tomato		39

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
4-601.11A	Mold and debris was observed on the upper panel holding the nozzles on the drive up soda dispenser. Food Contact Surfaces (FCSs) shall be kept clean to both sight and touch. Please wash, rinse and sanitize the upper panel of the soda dispenser to clean it and kill any mold.	12/1/2020	<i>MH</i>
4-601.11A	Mold and debris were observed on the upper panel holding the nozzles on the customer soda dispenser. FCSs shall be kept clean to both sight and touch. Please wash, rinse and sanitize the upper panel in order to clean it and kill any mold.	12/1/2020	
4-601.11A	A pizza cutter was found in clean storage with food debris still on the blade. FCSs shall be kept clean to both sight and touch. Please ensure all utensils and food equipment is thoroughly washed, rinsed and sanitized before storage. CORRECTED ON SITE by moving into warewashing.	COS	

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
4-601.11C	Minor food debris was observed on the interior surfaces of the microwaves in the cook line. Non-Food Contact (NFC) surfaces shall be kept free of an accumulation of debris. Please clean the insides of the microwaves on the cook line.	12/1/2020	
6-501.14A	A floor based fan was found in the area between warewashing and the service area with a large accumulation of dust on the grates. Ventilation systems shall be kept clean to prevent them from becoming potential sources of contamination. Please clean the grates of the fan.	12/1/2020	
4-202.16	The metal wire rack used to hold cleaned dishware and utensils was heavily rusting on the bottom half. NFC surfaces shall be kept free of unnecessary ledges, protrusions and crevices in order to facilitate proper and complete cleaning. Please either remove the excess rust or replace the rack.	12/15/20	
4-501.14C	The exterior top of the dishwashing machine was found to have an accumulation of debris and dust. Warewashing equipment shall be cleaned at least once every 24 hours while in use. Please clean the exterior top of the warewashing machine.	12/1/2020	
4-501.14C	The sprayer at the three vat sink was found to have an accumulation of food debris and grease on the housing. Warewashing equipment shall be cleaned at least once every 24 hours while in use. Please clean the housing of the sprayer at the three vat sink.	12/2/2020	
5-205.15B	The faucet on the two vat sink to the right of the three vat sink continuously runs. Plumbing systems shall be maintained in good repair. Please fix the faucet so it stops running continuously.	12/15/20	
4-901.11A	Two small bread knives were found to be wetly stored inside the knife storage block next to the soup cooking unit. All food equipment and utensils shall be thoroughly and completely air dried before storage or contact with food. Please ensure all utensils are completely air dried before storing away or nesting.	12/1/2020	

EDUCATION PROVIDED OR COMMENTS

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Drive Up Dairy Cooler Ambient		40	Drive Up Hothold: C. Soup, Chili		144, 152
Drive Up Condiment Cooler Ambient		38	Walk-In Cooler: Ambient, Sliced Tomato, Chicken Salad		39, 40, 41
Walk-In Freezer Ambient		0	Bakery Walk-In Cooler Ambient		29
Bakery Dairy Cooler Ambient		31			

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	/		

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3-307.11	Ice drippage was found inside the walk-in freezer near the condenser fans which was dripping onto boxes of dressing stored in the freezer. Food shall be protected from contamination while in storage. Please shield food from the drippage or do not store food underneath the drippage and either maintenance or adjust the freezer to remove excess ice build up.	12/15/20	/
3-305.11A2	An employee purse and other items were found stored on top of a box of potato chips and over the soda syrup bag-in-box dispensers. Food shall be stored in a cool, dry place where it is protected from splash, dust and other sources of contamination and at least six inches up off of the floor. Please ensure employee personal effects are stored in a location separate from food, food equipment, utensils and single service items in order to prevent potential contamination.	12/1/2020	
4-601.11C	The door slides in the back of the bakery display cooler were found to have an accumulation of food debris. NFC surfaces shall be kept free of an accumulation of debris. Please clean the door slides of the bakery display cooler.	12/1/2020	

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