County of Kings - Department of Public Health
Environmental Health Serivces Division
330 Campus Drive Hanford, CA 93230
Phone - 559-584-1411 Fax - 559-584-6040
Internet - www.countyofkings.com/ehs

FOOD SAFETY EVALUATION REPORT

FACILITY NAME:	BUSINESS PHONE:	RECORD ID#:	DATE:
PANERA BREAD #1060	(314) 984-1000	PR0006753	January 27, 2017
FACILITY SITE ADDRESS:	**CITY:**	**ZIP CODE:**	**INSPECTION TYPE:**
150 N 12TH AVE Ste. 101	HANFORD	93230	ROUTINE INSPECTION
OWNER NAME:	**CERTIFIED FOOD MANAGER:**	**EXP DATE:**	**INSPECTOR:**
PANERA LLC/P KENDRICK	Vanessa Montes	6/7/2021	Yatee Patel - REHS

The items (if any) listed below identify the violation(s) that must be corrected. Thank you for your cooperation.
One reinspection will be conducted (if needed) at no charge. A service fee is assessed for each additional reinspection required.

Violation: None Noted

General Comments:

All cold holding and hot holding (soups) were measured and help at a satisfactory temperture.

Dish washer sanitizer available to measure concentration.

All employees have the food handler cards.

Temp logs are electronic and inputted on a tablet.

Hand washing stations were fully stocked.

Over all facility in good condition.

Thank you

RESULTS OF EVALUATION: [X] **PASS** [ ] **NEEDS IMPROVEMENT** [ ] **FAIL**

Reinspection Required: **Yes:** [ ] **No:** [X]

Reinspection Date (on or after): **N/A**

[ ] Potential Food Safety All Star:

Received By:

Yatee Patel - REHS
Agency Representative

NOTE: This report must be made available to the public on request

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME:	BUSINESS PHONE:	RECORD ID#:	DATE:
PANERA BREAD #1060	(314) 984-1000	PR0006753	July 13, 2016
FACILITY SITE ADDRESS:	**CITY:**	**ZIP CODE:**	**INSPECTION TYPE:**
150 N 12TH AVE Ste. 101	HANFORD	93230	ROUTINE INSPECTION
OWNER NAME:	**CERTIFIED FOOD MANAGER:**	**EXP DATE:**	**INSPECTOR:**
PANERA LLC/P KENDRICK	Vanessa Montes	6/7/2021	Susan Lee-Yang - REHS

The items (if any) listed below identify the violation(s) that must be corrected. Thank you for your cooperation.
One reinspection will be conducted (if needed) at no charge. A service fee is assessed for each additional reinspection required.

Violation: IMPROPER MAINTENANCE OF HANDWASH FACILITIES [HSC 113953 - 113593.2]

Description/Corrective Action: Front hand wash station by pastry area did not have wall mounted soap dispenser.
Soap bottle was available.
Ensure wall mounted soap dispenser is present and stocked at all times.

General Comments:

Restroom and hand wash stations, other than noted, had hot water, soap and paper towels.

All cold holding units were noted satisfactory.

Eggs were in hot holding unit was noted above 135F.

QAC sanitizer bucket was noted at 200 ppm.

Chlorine sanitizer for dishwasher was noted at 50 ppm.

Observed temperature logs up-to-date.

Currently, facility is documenting only food temperatures. A good recommendation is for facility to document cold holding equipment temperatures as well.

RESULTS OF EVALUATION: [X] **PASS** [ ] **NEEDS IMPROVEMENT** [ ] **FAIL**

Reinspection Required: **Yes:** [ ] **No:** [X]

Reinspection Date (on or after): **N/A**

[X] Potential Food Safety All Star:

Received By:

Susan Lee-Yang - REHS
Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME:	BUSINESS PHONE:	RECORD ID#:	DATE:
PANERA BREAD #1060	(559) 587-2600	PR0006753	July 14, 2015
FACILITY SITE ADDRESS:	**CITY:**	**ZIP CODE:**	**INSPECTION TYPE:**
150 N 12TH AVE Ste. 101	HANFORD	93230	ROUTINE INSPECTION
OWNER NAME:	**CERTIFIED FOOD HANDLER:**	**EXP DATE:**	**INSPECTOR:**
PANERA LLC/P KENDRICK	MATT NOLLAN	10/10/2017	Susan Lee-Yang - REHS

The items (if any) listed below identify the violation(s) that must be corrected. Thank you for your cooperation.
One reinspection will be conducted (if needed) at no charge. A service fee is assessed for each additional reinspection required.

Violation: IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

Description/Corrective Action: Observed protective light bulb covers in walk-in frigerator and freezer missing.
Per manger, protective light bulb covers have been ordered already.

General Comments:

Handwash stations had hot water, soap and papertowels.

Observed women's restroom clean and stocked with soap and papertowels.

All cold holding units were noted satisfactory.

Eggs in hot holding unit were noted above 135F.

Tuna and ham were noted below 41F.

Temperature logs were up-to-date and thorough.

Overall, facility was clean and well maintained.

RESULTS OF EVALUATION: [X] **PASS** [ ] **NEEDS IMPROVEMENT** [ ] **FAIL**

Reinspection Required: **Yes:** [ ] **No:** [X]

Reinspection Date (on or after): **N/A**

[X] Potential Food Safety All Star:

Received By:

Susan Lee-Yang - REHS
Agency Representative

NOTE: This report must be made available to the public on request