

Waco-McLennan County Public Health District 225 West Waco Drive ◆ Waco, TX 76707-3897 (254) 750-5464

Inspection #: <u>EH-I-034421-2023</u>

Food Establishment Inspection Report

Date: 09/08/2023											Permit #: 2019-14026 TOTAL/SCO	DRE	
Purpose of Inspection: ☑ Permit/Renewal ☐ Routine ☐ Reinspection ☐ C													
Co	nta	ct/C	Ow	ner	Name: Sarah Sharver	Phone: (254) 981-7886				7886		o	
Ĺ			۸ ــا		4000 C 0TH OT	<u> </u>					V Number of Violations COS1 Date: 9/15/23		
					ss: 1000 S 8TH ST	not obo		4.	NIA		City: Waco Zip Code: 76706		
	Compliance Status: OUT = not in compliance • IN = in compliance • NO = Mark the appropriate points in the OUT box for each numbered item • Mark a checkn								na opri:	ate l	occuping the content of the content	for R	
		nce			Priority Items (3 points) violations Require Ir	nmedia	te C	orr	ect	ive ,			
0.00	900		03000		<u> </u>	1 8	Comp						
SU T	N	ZO	N A	CON	Time and Temperature for Food Safety		ប្រ រ		A IC	Ç	Employee Health	R	
1				S			T			S			
	4	4	_	Ц	Proper cooling time and temperature	1 1	٦	,			12. Management, food employees, and conditional employees;		
3	4	4	_	4	2. Proper Cold Holding temperature (41F/45F)	. ↓					knowledge, responsibilities, and reporting		
Ц	4	_	4		3. Proper Hot Holding temperature (135F)	1 1	٦	,[13. Proper use of restriction and exclusion; No discharge from e	yes,	
4	4	4	4	Ц	Proper Cooking time and temperature	1 1					nose and mouth		
Ц	4	4	4	Ц	5. Proper reheating procedure for hot holding (165F in 2 Hours)	↓	-	_		1	Preventing Contamination by Hands		
avitoria	/	ME STEP GIVE	Steeling	1000	6. Time as a Public Health Control; procedures & records	4 F	_		4	4_	14. Hands cleaned and properly washed/Gloves used properly		
					Approved Source		1	1			15. No bare hand contact with ready to eat foods or approved alternate method properly followed (Approved Y N ✓)		
					Approved Source	 		/49/300	STATE OF THE PARTY NAMED IN				
П	П				7. Food and ice obtained from approved source; Food in good	1		_	т-	т-	Highly Susceptible Populations		
١	/				condition, safe, and unadulterated; parasite destruction	1 1	1		1,	·	 Pasteurized food used; prohibited food not offered. Pasteuriz eggs used when required 	ed	
T	7				8. Food Received at proper temperature	1	*******				eggs used when required		
					Protection from Contamination						Chemicals		
Т					9. Food Separated & protected, prevented during food preparation,	1 Г	Τ			Т	17. Food additives; approved and properly stored; Washing Fruit	s &	
ŀ	1				storage, display, and tasting	l L					Vegetables		
\dashv	_	+		\dashv	40 Food contest suffered and Batherables Observed and Occiliant	{ [1			8	18. Toxic substances properly identified, stored and used		
3	SWEETINGS	1			10. Food contact surfaces and Returnables; Cleaned and Sanitized at 272DDBSA /7(ppm/temperature						Water/Plumbing		
1	90000						1	1	1		19. Water from approved source; Plumbing installed; proper backflow device		
- [ار	- [-		11. Proper disposition of returned, previously served, reconditioned	l	+-		t	8	20. Approved Sewage/Wastewater Disposal System, proper	-+	
┙							✓				disposal		
					Priority Foundation Items (2 points) viola	itions R	equ	ire	Co	rrec	tive Action within 10 days		
임	IJ	NO	Ņ	S	Remandation of Knowledge/Remands			Ņ	NA	non		R	
Ť		۷		š	Demonstration of Knowledge/Personnel		ř "	ľ	1^	Š	Food Temperature Control/Identification		
	/				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)		-				27. Proper cooling method used; Equipment Adequate to Mainta Product Temperature	in	
2	CONTROL OF				22. Food Handler/no authorized person/personnel		√	Ĺ	Ι		28. Proper Date Marking and disposition		
					Safe Water, Record Keeping and Package Labeling		Т			П	29. Thermometers provided, accurate, and calibrated;		
Ī	1			٦	23. Hot and Cold Water available; adequate pressure, safe	2	2				Chemical/Thermal test strips		
Т	4				24. Required records available (shellstock tags; parasite						Permit Requirement, Prerequisite for Operation		
Ľ	Siggist				destruction); Package food labeling		V		Constant		30. Food Establishment Permit (Current & Valid)		
					Conformance with Approved Procedures						Utensils, Equipment, and Vending		
	/		1		25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods;		1			_	31. Adequate handwashing facilities; Accessible and properly supplied, used		
is decre				iggeste:	manufacturer instructions Consumer Advisory		1		0.000		32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used		
Ť		T		T	26. Posting of Consumer Advisories; raw or under cooked foods	 -	+		-	₩	33. Warewashing Facilities; installed, maintained, used. Service s	vink	
ŀ	. 8	2335	- 1	ľ	(Disclosure/Reminder/Buffet Plate)/Allergen Label	2	2			П	or curb cleaning facilities, installed, maintained, used. Service s	SINK	
					(Disclosure/Nethinder/Bullet Plate)/Allergen Laber		1		1				
e P			_	!	Core Items (1 Point) violations Require Corrective Action		Ex	cee	d 9	O Da	ays or Next Inspection, Whichever Comes First		
Ť		N O	N A		, ,	n Not to	Exc D I J N				ays or Next Inspection, Whichever Comes First Food Identification	R	
Ť,		NO.	N A	င် စွ	Core Items (1 Point) violations Require Corrective Action	n Not to		NO		COS		R	
Ţ		XO /	N A	င္ဝ	Core Items (1 Point) violations Require Corrective Action Prevention of Food Contamination	n Not to		NO		COS	Food Identification	R	
,	1	ZO Z	NA NA	COS	Core Items (1 Point) violations Require Corrective Action Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent/other animals	n Not to		NO		COS	Food Identification 41. Original container labeling (Bulk Food)	R	
ļ	1	N N	NA A	င်ဝွန	Core Items (1 Point) violations Require Corrective Action Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent/other animals 35. Personal Cleanliness/eating, drinking, or tobacco use	n Not to		NO		CON	Food Identification 41. Original container labeling (Bulk Food) Physical Facilities	R	
ļ	/////	7 OZ	N A	COS	Core Items (1 Point) violations Require Corrective Action Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent/other animals 35. Personal Cleanliness/eating, drinking, or tobacco use 36. Wiping Cloths; properly used and stored	n Not to		NO NO		CON	Food Identification 41. Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean 43. Adequate ventilation and lighting; designated area used	R	
, ,	/////		NA	COS	Core Items (1 Point) violations Require Corrective Action Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent/other animals 35. Personal Cleanliness/eating, drinking, or tobacco use 36. Wiping Cloths; properly used and stored 37. Environmental contamination	n Not to		NO		CON	Food Identification 41. Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean 43. Adequate ventilation and lighting; designated area used 44. Garbage and Refuse properly disposed; facilities maintained	R	
ļ	/////		N A	COS	Core Items (1 Point) violations Require Corrective Action R Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent/other animals 35. Personal Cleanliness/eating, drinking, or tobacco use 36. Wiping Cloths; properly used and stored 37. Environmental contamination 38. Approved thawing method Proper Use of Utensils 39. Utensils, equipment & linens; properly used, stored, dried, &	n Not to	V V V V V V V V V V V V V V V V V V V	NO		CON	Food Identification 41. Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean 43. Adequate ventilation and lighting; designated area used 44. Garbage and Refuse properly disposed; facilities maintained 45. Physical facilities installed, maintained, and clean	R	
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Sarah Sharver

Dei Medina, Dori

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Waco-McLennan County Public Health District Environmental Health Division 225 West Waco Drive ◆ Waco, TX 76707-3897 (254) 750-5464

Establishment:			Permit #:	Date: 09/08/2023				
PANERA BREAD #1964			2019-14026					
Address:		City:		Zip Code:				
1000 S 8TH ST		Waco		76706				
TEMPERATURE OBSERVATIONS								
tem/Location/Food Temperature	RIC-Sliced tomatoes 41°F, Cooked chicken 39°F,H RIC-Diced cucumber 40°F, Kale and cabbage mix 5 RIC-Roast beef 39°F HH-Broccoli cheddar soup 161°F HH-Chicken noodle soup 166°F		39°F					
DBSERVATIONS AND CORRECTIV	VE ACTIONS							
Number AND NOTED BELOW.	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW.							
10 COS-Manager volunt Dishwasher reading a the dishwasher in the Provide missing food Provide missing therr Repair broken stoppe * Properly wash, rinse actively being used. M	od was stored above 41°F for more than 4 hours at the tarily discarded. an undetectable amount of sanitizer. Employee put all a compartment sink to properly wash, rinse and san handler certificate for Quawn R. mometers to silver reach-in coolers near beverage prevalve at 3 compartment sink to properly close rinse and sanitize all working containers, plates, utensils, evanager placed a do not use sign on the dishwasher ize until sanitizer is restored at the dishwasher.	I dishes itize. ep area compa etc. due	that had been previously wash . rtment. to lack of sanitizer in dishwashe	ed through				

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Sarah Sharver	Medina, Dori			