

West Virginia Department of Health & Human Resources

Berkeley County Health Department



Public Health
Prevent. Promote. Protect.

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
Facility Name Panera Bread #4441	Facility Type Food Service Establishment	
Licensee Name Delta Dough, LLC	Facility Telephone # 304	
Facility Address 888 Foxcroft Ave Martinsburg, WV	Licensee Address 888 Foxcroft Ave Martinsburg, WV 25401	
Inspection Information		
Inspection Type Routine	Inspection Date 06/15/2017	Total Time Spent 2.25

Equipment Temperatures	
Description	Temperature (Fahrenheit)
heat rethermalizer for soup	180
walkin	39
dough cooler walkin	37
beverage-front line	37
cream cheese refrig	38
grab-n-go cooler	22
sandwich prep #1	39
sandwich prep #2	40
Salad prep 1	40
lettuce crisper	41
panini cooler	40
drive thru-cream cheese refrigerator	36/43
sandwich #3	37/37
salad #2	37
drive thru beverage	30
drive thru multi use refrigerator	40
cappucino refrigerator	37
drive thru overstock beverage	139+
main soup station	38
dressing cooler	

Food Temperatures	
Description	Temperature (Fahrenheit)
soup station-drive thru	155-171
cut lemons-beverage	37

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
drivethrubucketbakerybucketb everagestationbucketdishmach ine	chemicalchemic alchemicalchemi cal		40030030 00/50/200	multiquat multiquat	

OPERATOR - Violations cited in this report shall be corrected within the time frames specified below, but within a period not to exceed 10 calendar days for critical items (§ 8-405.11) or 90 days for non-critical items (§ 8-406.11).

Observed Critical Violations
<p>Total # 12 Repeated # 0 3-301.11 - PREVENTING CONTAMINATION FROM HANDS - NO BARE HAND CONTACT This is a critical violation</p>

OBSERVATION: *Employee did not change gloves between tasks and continued to make food (after touching screen and wiping off counter with gloved hands and going back to making food with hands).*

3-301.11 - PREVENTING CONTAMINATION FROM HANDS - NO BARE HAND CONTACT

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): *measuring cup handle stored down in sugar*

3-304.11 - FOOD CONTACT WITH EQUIPMENT AND UTENSILS

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): *Do not set used apple slicer on top of un-sliced apples*

3-501.17 - READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD, DATE-MARKING

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): *item past date-in bakery walkin--2 items not dated in salad cooler and tea urn*

4-501.114 - MANUAL AND MECHANICAL WAREWASHING EQUIPMENT - SANITIZER NOT BEING USED PER MANUFACTURER

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): *Dish machine not sanitizing (no chlorine in solution). Had it at 200 by end of the inspection.*

Label states "do not exceed 200ppm" and gives details for 50-200

4-601.11 - EQUIPMENT, FOOD CONTACT SURFACES, AND UTENSILS

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): *bakery drawer needs cleaned inside-drawer not clean-separate colorings from bakery utensils*

4-602.11 - EQUIPMENT FOOD-CONTACT SURFACE

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): *Need to clean dish drying rack next to dish machine.*

4-602.11 - EQUIPMENT FOOD-CONTACT SURFACE

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): *Walk-in cooler shelving needs cleaned*

4-602.11 - EQUIPMENT FOOD-CONTACT SURFACE

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): *large bread pans need washed after using*

4-602.11 - EQUIPMENT FOOD-CONTACT SURFACE

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): *dough press stored covered and not clean*

4-602.11 - EQUIPMENT FOOD-CONTACT SURFACE

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): *small bread pans need washed after using*

4-602.11 - EQUIPMENT FOOD-CONTACT SURFACE

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): *Bin holding clean lids needs cleaned*

Observed Non-Critical Violations

Total # 13

Repeated # 0

4-501.11 - GOOD REPAIR, PROPER ADJUSTMENT, AND OPERATION

OBSERVATION: *toaster not working in bakery front line*

4-501.11 - GOOD REPAIR, PROPER ADJUSTMENT, AND OPERATION

OBSERVATION: *Ice build up in walk-in freezer*

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: *Floor in walk-in freezer needs cleaned*

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: *clean unused equipment and cover to keep clean*

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: *bakery racks need cleaned*

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: *Fan covers in walk-in cooler need cleaned*

4-903.11 - EQUIPMENT, UTENSILS, LINENS, AND SINGLE-SERVICE AND SINGLE USE ARTICLES

OBSERVATION: *Debries found in soup bowl on shelf under soup station due to storage location.*

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: *Dry trap odor in dining area and bakery*

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: *(CORRECTED DURING INSPECTION): Mens restroom handsink water temp-at 85-- Adjusted to 97 -Be sure meter remains on for 15seconds*

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: *Need to clean wall behind trash can next to drive through sandwich prep unit.*

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: *filter on back of grab-n-go display needs cleaned*

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: *Floor under hot water tank and behind ice machine needs cleaned.*

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: *Floor drains in a couple locations need cleaned.*

Inspection Outcome

Comments

*Baking trays-sent out to be tempered by FDF company on a rotation Not cleaned in house-Must be performed on a daily frequency

*Rec'd information on bacon-Once removed from refrigeration and put on product line, shelf life is end of day
Pest Control June 15

Grease Trap cleaning scheduled for next week

Disclaimer

A re-inspection to assess your correction of these violations will be conducted on, or about, 07/14/2017

Person in Charge

Sanitarian



Amy ARE Edwards

