

**West Virginia Department of Health &
Human Resources
Berkeley County Health Department**

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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 08/06/2018	Total Time Spent 1.75

Equipment Temperatures	
Description	Temperature (Fahrenheit)
walkin	37
dough cooler walkin	37
beverage-front line	38
cream cheese refrig	40
grab-n-go cooler	35
sandwich prep #1	37/38
sandwich prep #2	40-41
Salad prep 1	37/37
lettuce crisper	34
drive thru-cream cheese refrigerator	38
sandwich #3	40
salad #2	39-41
drive thru beverage	32
drive thru multi use refrigerator	
cappucino refrigerator	32
drive thru overstock beverage/water	36
breakfast refrigerator	38
walkin-bakery	37
front line-water refrig	34
hot plate-front counter	
freezer	
catering prep	35/39

Food Temperatures	
Description	Temperature (Fahrenheit)
eggs	144-153(1/2 hr time)
butter pkts	71
diced chicken	41
corn mix	39
tuna salad	40
chicken salad	41

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
drivethrubucketbakerybucketbeveragestationbucketdishmachinesaladprepareafrontlinebucket	chemicalchemicalchemicalchemical		30030010 0300300	quatquatbleachquatquat(150-400)	

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 # 4 Repeated # 6</p> <p>3-501.16 (Cold) - POTENTIALLY HAZARDOUS FOOD, COLD HOLDING This is a critical violation REPEAT OBSERVATION (<i>CORRECTED DURING INSPECTION</i>): butter packets at 71degrees</p> <p>3-501.17 - READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD, DATE-MARKING This is a critical violation OBSERVATION: (<i>CORRECTED DURING INSPECTION</i>): couple items not datemarked</p> <p>4-601.11 - EQUIPMENT, FOOD CONTACT SURFACES, AND UTENSILS This is a critical violation REPEAT OBSERVATION (<i>CORRECTED DURING INSPECTION</i>): Utensil bin needs cleaned down inside</p> <p>4-601.11 - EQUIPMENT, FOOD CONTACT SURFACES, AND UTENSILS This is a critical violation OBSERVATION: (<i>CORRECTED DURING INSPECTION</i>): Apple slicer and hand held can opener not clean</p>

Observed Non-Critical Violations
<p>Total # 21 Repeated # 6</p> <p>4-501.11 - GOOD REPAIR, PROPER ADJUSTMENT, AND OPERATION OBSERVATION: Ice build-up on back of freezer</p> <p>4-501.11 - GOOD REPAIR, PROPER ADJUSTMENT, AND OPERATION OBSERVATION: lettuce crisper needs repaired-freezing</p> <p>4-501.11 - GOOD REPAIR, PROPER ADJUSTMENT, AND OPERATION OBSERVATION: (<i>CORRECTED DURING INSPECTION</i>): Cutting board in poor repair</p> <p>4-602.13 - NONFOOD CONTACT SURFACES REPEAT OBSERVATION (<i>CORRECTED DURING INSPECTION</i>): Crate (tray) in soda machine needs</p>

cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: speed racks need cleaned

4-602.13 - NONFOOD CONTACT SURFACES

REPEAT OBSERVATION wire shelving needs cleaned-several areas in prep kitchen

4-602.13 - NONFOOD CONTACT SURFACES

REPEAT OBSERVATION gaskets on prep units and dough walkin door need cleaned

4-602.13 - NONFOOD CONTACT SURFACES

REPEAT OBSERVATION area beneath bagel cutter and soup well(lower shelving needs cleaned)

4-602.13 - NONFOOD CONTACT SURFACES

REPEAT OBSERVATION inside bottom of proofing boxes need cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: front line-outside of double door beverage unit needs cleaned(where doors meet)

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Walk in shelving needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Stainless steel racks need cleaned holding bins and single service items (outside walk in area)

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

OBSERVATION: utensils should be stored inverted(prepare area)

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: Light out in cooler

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

REPEAT OBSERVATION new caulk needed at handsinks

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: Drain under 3 bay sink in back needs painted-rusty

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: Caulk needs replaced on mens toilet

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Dishmachine needs cleaned (doors).

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: dough walkin-fan covers need cleaned

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Floors inside back door need cleaned-next to walls

6-501.13 - CLEANING FLOORS, DUSTLESS METHODS

OBSERVATION: floor perimeters need cleaned in bakery area

Inspection Outcome

Comments

Disclaimer

Person in Charge



Sanitarian



Amy ARE Edwards