



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 Follow up	Inspection Date 07/20/2017	Total Time Spent 0.75

Equipment Temperatures	
Description	Temperature (Fahrenheit)
heat rethermalizer for soup	
walkin	
dough cooler walkin	
beverage-front line	
cream cheese refrig	
grab-n-go cooler	
sandwich prep #1	
sandwich prep #2	
Salad prep 1	
lettuce crisper	
panini cooler	
drive thru-cream cheese refrigerator	
sandwich #3	
salad #2	
drive thru beverage	
drive thru multi use refrigerator	
cappucino refrigerator	
drive thru overstock beverage	
main soup station	
dressing cooler	

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
drivethrubucketbakerybucket	chemicalchemic		100		Chlorine
beveragestationbucketdishm	alchemicalchemi				
achine	cal				

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 # 1 Repeated # 3 3-501.17 - READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD, DATE-MARKING This is a critical violation REPEAT OBSERVATION (CORRECTED DURING INSPECTION): item past date in salad prep unit-dressing(discarded)</p>

Observed Non-Critical Violations

Total # 3

Repeated # 3

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

REPEAT OBSERVATION Ice build up in walk-in freezer

4-602.13 - NONFOOD CONTACT SURFACES

REPEAT OBSERVATION bakery racks need cleaned

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

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

Corrected Hazards

The following hazard(s) have been corrected since the last inspection.

Total # 21

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

This is a critical violation

OBSERVATION: measuring cup handle stored down in sugar

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

OBSERVATION: toaster not working in bakery front line

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

This is a critical violation

OBSERVATION: 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: large bread pans need washed after using

4-602.11 - EQUIPMENT FOOD-CONTACT SURFACE

This is a critical violation

OBSERVATION: dough press stored covered and not clean

4-602.11 - EQUIPMENT FOOD-CONTACT SURFACE

This is a critical violation

OBSERVATION: small bread pans need washed after using

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: clean unused equipment and cover to keep clean

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

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

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

This is a critical violation

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).

3-304.11 - FOOD CONTACT WITH EQUIPMENT AND UTENSILS

This is a critical violation

OBSERVATION: Do not set used apple slicer on top of un-sliced apples

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

This is a critical violation

OBSERVATION: 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

4-602.11 - EQUIPMENT FOOD-CONTACT SURFACE

This is a critical violation

OBSERVATION: Bin holding clean lids needs cleaned

4-602.11 - EQUIPMENT FOOD-CONTACT SURFACE

This is a critical violation

OBSERVATION: Walk-in cooler shelving needs cleaned

4-602.11 - EQUIPMENT FOOD-CONTACT SURFACE

This is a critical violation

OBSERVATION: Need to clean dish drying rack next to dish machine.

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Floor in walk-in freezer needs 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.

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

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

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: Dry trap odor in dining area and bakery

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

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

Inspection Outcome

Comments

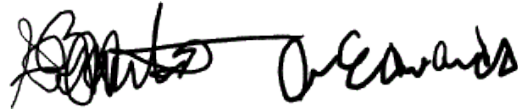
*Tray pans that are sent out for cleaning-numerous trays within "Unacceptable practice". Other tray pans with icing on them -chipping off onto floor
\$75. Reinspection fee-pay within 10 days

Disclaimer

Person in Charge



Sanitarian



Amy ARE Edwards