

Chemung County Department of Health
Environmental Health Services
103 Washington Street P. O. Box 588, Elmira, NY 14902-0588
(607) 737 - 2019
EHS@co.chemung.ny.us

Food Service Establishment Inspection -- Summary Report

Operation: PANERA BREAD #1023 (ID: 550294)
Facility Name: PANERA BREAD #1023
Facility Code: 00857-01 Facility Email: None
Facility Address: 950 COUNTY ROUTE 64, SUITE 900 ELMIRA, NY 14903

To the Attention of:
RON SHAICH PANERA, LLC
ATTN: LICENSING/PERMITS DEPT. 3630 S. GEYER RD., SUITE 100
SUNSET HILLS, MO 63127- Owner/Operator Email: mandi.johnston@panerabread.com

Inspection
Date: MAY 02, 2017 11:03 AM
Inspector: Jonathan Keough (jkeough@co.chemung.ny.us)
Responsible Person: Jim Knapp
(email: cafe1023@panerabread.com)

Summary
Number of public health hazards found: 2
Number of public health hazards NOT corrected: 0
Number of other violations found: 2

Each item found in violation is reported below along with the code requirement.

IMPROPER COOLING AND REFRIGERATED STORAGE OF POTENTIALLY HAZARDOUS FOODS.

ITEM # 5A WAS FOUND IN VIOLATION 1 TIME(S). CRITICAL VIOLATION

All or parts of the violation item are IN violation.

Code Requirements

Potentially hazardous foods are not kept at or below 45oF during cold holding, except smoked fish not kept at or below 38oF during cold holding.

Inspector Findings

At 9:45am, observed 4 hard boiled eggs in top section of sandwich make unit located next to hot holding stations with temperatures of 49-51F. The 4 eggs were located on the top layer above fill line in a plastic insert with no lid and the top lid to the machine was open. Manager stated during interview that the eggs had been out since 6:45am. Eggs had been more than 45F for more than 2 hours. Manager voluntarily discarded top layer of eggs found. Lower layer of eggs were 45F or less. Discussed keeping eggs below fill line on cold holding plastic container as all other items kept in cold holding unit found under the fill lines were 45F or below. Discussed lowering lid of cold holding unit during slow times and when station is not in use. CORRECTED.

IMPROPER HOT HOLDING OF POTENTIALLY HAZARDOUS FOODS.

ITEM # 6A WAS FOUND IN VIOLATION 1 TIME(S). CRITICAL VIOLATION

All or parts of the violation item are IN violation.

Code Requirements

Potentially hazardous foods are not kept at or above 140oF during hot holding.

Inspector Findings

At 9:30, observed 4 gourmet egg patties in raised, double stacked plastic insert with lid in hot hold station at temperatures of 128-134F. Manager stated gourmet egg patties were cooked to above 145F and placed in hot holding station at 8:30am. Discussed reheating to patties to 165F and adequately hot hold egg patties or voluntarily discarding patties. Manager stated reheating and storing gourmet egg patties in water reduces quality of product. Manager voluntarily discarded remaining gourmet egg patties. Per manager, gourmet egg patties are held in insert inside another plastic insert so that layer of water does not come into contact with eggs patties. Observed separate insert of egg patties and water at temperature of 144F. Insert of egg patties stacked on top of, but not in contact with, insert containing cooked sausage. All other items in hot-holding unit, such as soups were found in single, deep inserts at temperatures of 156-163F. Recommended combining gourmet and regular egg patties in single, deep inserts to ensure holding at 140F or greater, adding water to insert of gourmet eggs to help ensure adequate hot-holding, or consider applying for waiver to use time as a public health control for gourmet eggs. Recommended facility keep additional temperature log for egg patties and taking temperatures regularly to determine

a method of hot holding that keeps eggs at or above 140F.

FOOD NOT PROTECTED IN GENERAL

ITEM # 8A WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Food not protected during storage, preparation, display, transportation and service, from potential sources of contamination (e.g., food uncovered, mislabeled, stored on floor, missing or inadequate sneeze guards, food containers double stacked)

Inspector Findings

Observed covered bucket containing craft beverages stored on floor of walk-in refrigerator. Juice relocated onto shelf. CORRECTED

IMPROPER CLEANING, WASHING AND SANITIZING OF EQUIPMENT AND UTENSILS.

ITEM # 11B WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Wiping cloths dirty, not stored properly in sanitizing solutions

Inspector Findings

Solution of wiping cloth bucket at front counter area at approximately 150ppm quaternary ammonia sanitizer per facility's test strips. Solution preset at 3 bay sink and set to 400ppm. Employee changed solution in all wiping cloth buckets during inspection. Sanitizer level at least 200 ppm. CORRECTED

Additional Information Collected During Inspection

Comments

Observed accurate thermocouple at facility, proper hand-washing and glove changing and use among employees. Discussed ill food worker policy for facility with manager. Advised manager to ensure that freshly sliced/diced tomatoes are placed under cold-holding directly after cutting, working in small quantities in short time periods.

END of REPORT

[Submit# 283888] PANERA BREAD #1023 (ID 550294) Inspection# 1001964035