

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: licensing@panerabread.com
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: JAN 25, 2018 10:37 AM
Inspector: Zachary Cavaluzzi (zcavaluzzi@co.chemung.ny.us)
Responsible Person: Jim Knapp
(email:)

Summary

Number of public health hazards found: 0
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.

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 4 boxes of food items, including prepackaged soups and macaroni and cheese, stored on floor in walk-in freezer. Discussed relocating boxes to shelves at least 6 inches off floor.

IMPROPER CONSTRUCTION AND MAINTENANCE OF PHYSICAL FACILITIES.

ITEM # 15A WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces

Inspector Findings

Observed dirty surfaces on floor under shelving units in walk-in freezer.

Comments

At ~10am, observed several plastic inserts of freshly sliced and chopped tomatoes in sandwich make units and in walk-in cooler, with temperatures of 54F-59F. Interview with manager and labels on inserts containing tomatoes revealed tomatoes had been cut at ~9:30am and some were stored in sandwich make units for use and the others stored in the walk-in cooler. Facility had been using tomatoes rapidly for customers' meals and for pre-made sandwiches for delivery. Prior to cutting, ripening whole tomatoes were stored at room temperature. Facility typically stores whole tomatoes in walk-in cooler, however, there was inadequate quantity of tomatoes in walk-in cooler. Discussed placing inserts of tomatoes in bottom sections of sandwich make units to rapidly chill prior to storing in top section of make unit. Observed adequate levels of chlorine (100ppm) in solution used in dishwashing machine and adequate levels of quaternary ammonia (300ppm) in sanitizing solution of wiping cloth buckets. All sanitizer levels verified using facility's test strips. Observed facility's functioning thermocouple. Discussed facility's hot holding waiver for egg soufflés. Observed hand washing stations and toilet room facilities fully stocked with soap and paper towels.

END of REPORT

[Submit# 358882] PANERA BREAD #1023 (ID 550294) Inspection# 1002250845