



Restaurant Bakery Permit Inspection Report

Kings County Department of Public Health
Environmental Health Services
460 Kings County Dr., Suite 101 & 102 Hanford CA 93230
Phone - 559-584-1411 Fax - 559-584-6040
Internet - <https://www.kcdph.com/ehs>

INSPECTION REPORT

FOOD VENDING PERMIT - GR7 (>1 mil)

Facility Name		Facility Address		City/State		Zip Code	
PANERA BREAD #1060		150 N 12TH AVE Ste. 101		HANFORD, CA		93230	
Owner/Operator		Facility Phone No.		Inspection ID		Inspection Result	
PANERA LLC		5595872600		65936		Pass	
Inspector Name	Inspection Date	Purpose of Inspection		Permit License		Expiration Date	
Lindsay Hullinger	7/10/2025	Routine Inspection		PR0006753		9/1/2025	

An inspection of your facility revealed the following violations of the California Health and Safety Code and/or California Code of Regulations. A reinspection may occur at any time to verify correction of these violations. Please note the date of correction as listed per violation.

NVO = No Violation Observed OUT = Out of Compliance N/A = Not Applicable COS = Corrected On Site UD = UD

Overall Inspection Comment:



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A routine inspection was conducted today. All food program certificates and food handler cards are available for review on site; none of them are expired.

Pest control is provide monthly. The most recent service was on 6/23/25; no issues were noted on the reports.

All refrigeration units are observed operating properly. No condensation build up is noted. All measure below 41F, with the freezers measuring below 20F (food is frozen to touch). The floors inside of the units are observed clear of debris. All refrigerated food items are stored at least 6 inches above the ground and have covers. All prepared foods have been marked with dates of preparation and use by.

At the service bar, all under-counter refrigerating units measure below 41F. The food stored ready for serving is stored properly and covered when not in use.

Food temperature observations from the service bar:

Cold holding - Sliced tomato 36F; sliced red onion 41F; Kalamata olives 36F.

Hot holding - One soup container is observed with an open lid containing broccoli cheddar soup. The temperature of the surface was 116F. Hot holding foods must be maintained at or above 135F. When stirred, the soup measured 138F. Please make sure containers are closed when not actively in use. All other soup containers in hot holding measured above 135F and were observed with closed lids.

The water temperature at the ware washing and prep sinks reaches 120F. The facility has a 3 compartment sink and a dishwasher. All handwash stations reach 100F and have wall mounted soap and paper towels.

The ice machine is observed clean and free of debris build up. The ice scoop is stored in a container outside of the machine. The small ice container at the coffee station is also observe clean and free of debris; the scoops are stored outside of the ice bin.

The restrooms are observed clean with no leaks or broken tiles. The water in the restrooms does take a several minutes to reach 100F; but it does get to 100F eventually. There are wall mounted soap dispensers and paper towels.

No pest or vermin infestation is observed. Refuse is managed adequately; all trash cans are observed with liners and not filled past capacity. A wheeled container is used to gather trash to take outside.

The self-service drink areas are observed generally organized and clean.

Overall, this facility is in excellent operating condition. No violations were observed.

ATTENTION: There are a total of 0 item(s) marked above in violation. Total Major violations are 0.

Signatures

Received By:

Inspected By:

Inspector Name: **Lindsay Hullinger**



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Title: **Environmental Health Officer**

Date: **7/10/2025**

Email: **Lindsay.hullinger@co.kings.ca.us**

Phone:



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Owner/Operator		Facility Phone No.	Inspection ID	Inspection Result	
PANERA LLC		5595872600	52676	Pass	
Inspector Name	Inspection Date	Purpose of Inspection		Permit License	Expiration Date
Chaitanya Patel	1/15/2025	Routine Inspection		PR0006753	9/1/2025

An inspection of your facility revealed the following violations of the California Health and Safety Code and/or California Code of Regulations. A reinspection may occur at any time to verify correction of these violations. Please note the date of correction as listed per violation.

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Overall Inspection Comment:

Facility inspection was conducted and the following is observed.

Handwash Sink hot water temperature noted above 100F. Paper towels and soap available at the handwash sink. This facility currently has multiple handwash sinks. All handwash sinks water temperature noted above 100F.
3 compartment dishwasher sink running hot water temp noted above 120F. Sanitizer wipes for surfaces noted in the dining area.

Multiple walk in refrigerator units noted at the facility. Temperature noted below 41F. All food items prepared or unprepared were noted stored at least 6 inches above ground. Labels were noted on food items that were prepared and ready to use.
Multiple food prep line refrigerators noted at the facility. Temperatures for lettuce mix, greens mix, dipping sauces noted below 41F. Facility, during rush times goes through food products within 30 mins. This helps keep foods within temperature ranges and when time is used as a temperature control.

Facility uses a rehydrator to warm up foods. Temperature of water in the rehydrator noted at 178F.
Multiple soups temperature were taken during inspection which were placed in hot holding units. All temperature noted above 135F.

Multiple Food Manager Certifications available on site for review. Current and Active.
General Cleanliness is noted at the facility. Clean all corners to avoid dust and grime buildups.

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Signatures

Received By:

A handwritten signature in black ink on a light blue background.

Inspected By:

A handwritten signature in black ink on a light blue background.

Inspector Name: **Chaitanya Patel**

Title: **Environmental Health Officer I**

Date: **1/15/2025**

Phone: **559-584-1411**

Email: **Chaitanya.Patel@co.kings.ca.us**