**FOOD SAFETY EVALUATION REPORT**

<table>
<thead>
<tr>
<th>FACILITY NAME:</th>
<th>BUSINESS PHONE:</th>
<th>RECORD ID#:</th>
<th>DATE:</th>
</tr>
</thead>
<tbody>
<tr>
<td>PANERA BREAD #1060</td>
<td>(314) 984-1000</td>
<td>PR0006753</td>
<td>March 09, 2022</td>
</tr>
</tbody>
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<th>INSPECTION TYPE:</th>
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<tbody>
<tr>
<td>150 N 12TH AVE Ste. 101</td>
<td>HANFORD</td>
<td>93230</td>
<td>ROUTINE INSPECTION</td>
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<th>INSPECTOR:</th>
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<tbody>
<tr>
<td>PANERA LLC/P KENDRICK</td>
<td>JAYSON NEUMANN</td>
<td>6/7/2026</td>
<td>Yatee Patel - REHS</td>
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The items (if any) listed below identify the violation(s) that must be corrected. Thank you for your cooperation. One reinspection will be conducted (if needed) at no charge. A service fee is assessed for each additional reinspection required.

**Violation:** None Noted

**General Comments:**

- All the cold holding units in the prep area was below 41F. All the deli reach-in units with condiments were also below 41F.
- The walk-in's measured a temperature of 38F, ambient temperature.
- The hot holding foods (Chicken, Soups) were above 135F holding temperatures.
- The frozen foods were observed thawed correctly, under cold running water.
- All hand washing stations were fully stocked with soap, paper towels and hot water.
- The sanitizer level for the automatic dish washer was observed at 100ppm of Chlorine.
- 3 compartment sink is only used as a back up.
- Temperature logs were reviewed. Facility notes them down 3 times a day.
- Over all the food facility is in very good operating condition.

Thank you

**RESULTS OF EVALUATION:**

- **PASS**
- **NEEDS IMPROVEMENT**
- **FAIL**

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<th>Reinspection Required:</th>
<th>Yes:</th>
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<tr>
<td></td>
<td></td>
<td>X</td>
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**Potential Food Safety All Star:** No

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Yatee Patel - REHS
Agency Representative

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Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: PANERA BREAD #1060
FACILITY SITE ADDRESS: 150 N 12TH AVE Ste. 101
OWNER NAME: PANERA LLC/P KENDRICK
CERTIFIED FOOD MANAGER: JAYSON NEUMANN
BUSINESS PHONE: (314) 984-1000
CITY: HANFORD
ZIP CODE: 93230
RECORD ID#: PR0006753
DATE: February 11, 2021
EXP DATE: 6/7/2021
INSPECTION TYPE: ROUTINE INSPECTION
INSPECTOR: Yatee Patel - REHS

The items (if any) listed below identify the violation(s) that must be corrected. Thank you for your cooperation. One reinspection will be conducted (if needed) at no charge. A service fee is assessed for each additional reinspection required.

Violation: None Noted

General Comments:

All hand washing stations were fully stocked.

Employees are screened for health before starting work and temperature logs are noted.

Food temperatures are taken and noted on the tablet.

All cold and hot holding foods were satisfactory.

The walk-in was nicely organized, and labeled.

Only outdoor dining is permitted right now.

Sanitizer was noted at 100ppm of Chlorine concentration.

Thank you - Facility is well maintained.

RESULTS OF EVALUATION: 

Reinspection Required: Yes: ☐ No: ☑
Reinspection Date (on or after): N/A
Potential Food Safety All Star: ☐

Yatee Patel - REHS
Agency Representative

NOTE: This report must be made available to the public on request