



**COMMUNITY ENVIRONMENTAL HEALTH PROGRAM  
RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT**

[www.sbcounty.gov/dph/dehs](http://www.sbcounty.gov/dph/dehs)

(800) 442-2283

FACILITY NAME <b>PANERA BREAD BAKERY CAFE #1670</b>				DATE <b>1/7/2015</b>	SIGNATURE <i>Jarua Russell</i>
LOCATION <b>11838 AMARGOSA RD, VICTORVILLE, CA 92392</b>				REINSPECTION DATE <b>Not Specified</b>	PERMIT EXPIRATION
MAILING ADDRESS <b>11838 AMARGOSA RD, VICTORVILLE, CA 92392</b>				REHS <b>Melissa Nano</b>	
FA # <b>FA0026521</b>	PR # <b>Not Specified</b>	SR # <b>Not Specified</b>	CO # <b>CO0049717</b>	PE <b>1622</b>	PROGRAM IDENTIFIER: <b>None</b>
TIME IN <b>9:28 AM</b>	TIME OUT <b>10:54 AM</b>	CONTACT <b>Not Captured</b>			SERVICE: <b>004 - COMPLAINT - INITIAL</b>
					RESULT: <b>03 - CORRECTIVE ACTION / NO FOLLOW UP REQ</b>
					ACTION: <b>01 - NO FURTHER ACTION REQUIRED</b>

**RETAIL FOOD PROTECTION - Public Eating PI (100-Up Seats)**

**16K997 Foodborne Illness Complaint Inspection**

Compliance Date: **Not Specified**  
Not In Compliance  
Violation Reference - **HSC**

**Inspector Comments:**

A food borne illness complaint investigation was conducted today on 1/7/15.

Complainant ordered a veggie sandwich on tomato basil bread, chicken cesar salad and hot tea. Complainant began to have diarrheal symptoms and vomiting the following day that lasted approximately 18 hours. No medical attention was sought.

The veggie sandwich is comprised of the following ingredients: tomato, cilantro hummus spread, peppers, lettuce, cucumbers, and feta cheese. The tomatoes at the sandwich prep table were observed at 39F. Back-up tomatoes stored in prep table drawers were observed at 41F. The tomato basil bread was observed free from mold or possible contamination. Manager states all baked goods that are left over at the end of the day are donated. Manager states that the sandwiches are prepared either directly on prep table or on a clean and sanitized plate. Manager states the prep table is wiped down with a sanitized cloth often. Sanitizer bucket for sandwich prep table was at 300 ppm. Gloves are used during the preparation of sandwiches.

The chicken cesar salad is comprised of the following ingredients: romaine lettuce, chicken, parmesan cheese, croûtons, and cesar dressing. The chicken is received frozen and fully cooked and thawed in walk-in. Chicken is served cold on salad. The chicken at the salad prep table was observed between 42F-45F. Chicken in walk-in was observed at 31F. Cesar dressing is received pre-made. Observed the scoop handle for the romaine lettuce in contact with the lettuce. Ensure scoop handles are away from contact with food to avoid possible contamination. Manager corrected on site. The sanitizer bucket used for salad prep table was observed at 300ppm.

Hot tea is offered at the self-service coffee bar located near the front of the facility.

Observed hand wash sink near bakery obstructed by rolling bread rack. Ensure hand sinks are unobstructed and accessible for hand washing.

No hand washing violations observed.

Observed correct ware washing procedures. Automatic sanitizing dish washer had chlorine concentration of 50ppm.

Hot water observed at 121F.

Facility keeps a log for employees when they call in sick or are sent home. Manager states that no employee has come into work sick in the last two weeks. Manager states that their procedure is to send them home when they come into work with ill symptoms. Observed log and indicates that 1/4 and 12/23 were the last days that an employee had called in sick with a doctors note. Manager states they did not come into work while sick.

**Violation Description:** A foodborne illness complaint report has been received by Environmental Health.

**Overall Inspection Comments**

Complaint was addressed and hereby closed.

If there are any questions, please contact Environmental Health Services or Melissa Nano at (800)n 442-2283.

**Photo Attachments:**

No Photo Attachments