385 N. ARROWHEAD AVE, SAN BERNARDINO, CA 92415-0160 | Phone: 800.442.2283 Fax: 909.387.4323

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SAN BERNARDINO COUNTY

Public Health

Environmental Health Services

RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME	DATE	REINSPECTION DATE	PERMIT EXPIRATION
PANERA BREAD #1785	8/14/2015	Not Specified	

LOCATION	INSPECTOR
2570 HIGH POINT PKWY, BARSTOW, CA 92311	Michelle Saltis

MAILING ADDRESS: 2570 HIGH POINT PKWY, BARSTOW, CA 92311 ☐FACILITY ☐OWNER ☐ACCOUNT

IDENTIFIER: None
SERVICE: 004 - COMPLAINT - INITIAL
RESULT: 03 - CORRECTIVE ACTION / NO FOLLOW UP RE
ACTION: 01 - NO FURTHER ACTION REQUIRED

TIME IN	TIME OUT	FACILITY ID	RELATED ID	PE
3:22 PM	4:00 PM	FA0028399	CO0051848	1622

RETAIL FOOD PROTECTION - Public Eating Pl (100-Up Seats)

16K997 Foodborne Illness Complaint Inspection

Compliance Date: Not Specified

Not In Compliance

Reference - HSC

Inspector Comments: Environmental health received a complaint about an alleged food bourne illness.

Observation as follows:
Explained nature of complaint to manager on site at time of complaint inspection.

Questioned manager if any employees have been ill or reported to work ill. Per manager on site, no employees have been or reported to work ill.

Ensure to maintain quaternary ammonia sanitizer concentration at 200ppm. Observed quaternary ammonia sanitizer concentration below 100ppm in sanitizing bucket. Corrected to 200ppm. All other quaternary ammonia sanitizing containers were measured at 200ppm.

Observed hot water exceeding 130F degrees throughout the facility.

Observed employees able to demonstrate knowledge in proper cooking temperatures, hot and cold holding temperatures, proper cooling procedures, proper reheating, proper sanitizing and warewashing procedures.

Observed cut tomatoes with a temperature of 45F. Ensure to store potentially hazardous cold foods at 41F or below. Operator discarded tomatoes. See VC&D.

Observed employees wash hands when contamination occurred or when switching tasks.

Ensure to use proper thawing methods when thawing foods. Observed food being thawed in standing water. Corrected. Operator continued thawing process under cold running water since the food was just taken out of the freezer.

Store all food and food containers off the floor at least six inches or higher on approved shelving. Observed a box of chips stored on the floor in the front kitchen area. Corrected on site.

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

16K007 Proper hot and cold holding temperatures

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 113996, 113998, 114037

Inspector Comments:
Store potentially hazardous cold foods at 41F or below.

Observed cut tomatoes with an internal temperature of 45F. Operator discarded tomatoes. See VC&D.

Violation Description: Potentially hazardous foods shall be held at or below 41F or at or above 135F. (113996, 113998, 114037, 114343(a))

More Information: http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/510012_how_to_keep_food_out_of_danger_zone.pdf

16K026 Approved thawing methods used, frozen food

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114018, 114020, 114020.1

Inspector Comments:
Ensure to use proper thawing methods when thawing foods.

Observed food being thawed in standing water. Corrected. Operator continued thawing process under cold running water since the food was just taken out of the freezer.

Violation Description: Food shall be thawed under refrigeration; completely submerged under cold running water (less than 70F) of sufficient velocity to flush loose particles for less than 2 hours; in microwave oven; or during the cooking process. (114018, 114020, 114020.1)

More Information: http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Proper_Defrosting_Eng_Spn_11_29_11.pdf

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LOCATION	INSPECTOR
2570 HIGH POINT PKWY, BARSTOW, CA 92311	Michelle Saltis

16K030 Food storage; food storage containers identified

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114047, 114049, 114051

Inspector Comments: Store all food and food containers off the floor at least six inches or higher on approved shelving.

Observed a box of chips stored on the floor in the front kitchen area. Corrected on site.

Violation Description: Food shall be stored in approved containers and labeled as to contents. Food shall be stored at least 6" above the floor on approved shelving in an approved location to prevent possible contamination. (114047, 114049, 114051, 114053, 114055, 114067(h), 14069 (b))

16K040 Wiping cloths: properly used and stored

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114135, 114185.1

Inspector Comments: Ensure to maintain quaternary ammonia sanitizer concentration at 200ppm.

Observed quaternary ammonia sanitizer concentration below 100ppm in sanitizing bucket. Corrected to 200ppm.

Violation Description: Wiping cloths used to wipe service counters, scales or other surfaces that may come into contact with food shall be used only once unless kept in clean water with sanitizer. (114135, 114185.1, 114185.3 (d-e)) Sponges shall not be used in contact with cleaned and sanitized or in-use food contact surfaces. (114135)

16K052 VC & D

Compliance Date: Not Specified

Not In Compliance

Reference - HSC - 113980

Inspector Comments: 1 small container of cut tomatoes.

Description: Operator has voluntarily consented to the condemnation and destruction of food as said material being unfit for human consumption or otherwise in violation of California Health and Safety Code, Division 104, Part 5, Chapter 1 through 8, the disposition of which is provided for by Chapter 8, Article 3, Section 111895.

"I (We) hereby voluntarily agree to the condemnation and destruction of the following material(s) listed in violation number 52. By signing this Offical Inspection Report (OIR), I (We) hereby release the County of San Bernardino and its agent from any and all liability."

Overall Inspection Comments

Complaint closed.

Signature(s) of Acknowledgement

NAME: ashley hameed
TITLE:

Total # of Images: 0