Connecticut Department of Public Health

4.				1907-	Tomas S			7				
Risk Category: Food Establishment Inspection Report Page 1 of												
Establishment type: Permanent Temporary Mobile Other		Date:	9/27/0	4								
Establishment Panera Bread # 1728					Time In_	10:40 A	PM Time Out_	11:15 AMPM				
Address 70 Pershing Drive	H)	LHD A	IVHD									
Town/City Der by					Purpose	of Inspection:	Routine	Pre-op				
Permit Holder Panera, UC - Niven Woud nary CEO Connecticut De of Public H				partment saith	Reinspe	ction	Other					
FOODBORNE ILLNESS RISK FA	АСТО	RS A	AND	PUBLIC	HEAL	TH INTERVE	NTIONS					
Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Interventions are control measures to prevent foodborne illness or injury.												
Mark designated compliance status (IN, OUT, N/A, N/O) for each numbered it			_	compliance		ot in compliance	N/A=not applicable	N/O=not observed				
P=Priority item Pf=Priority foundation item C=Core item V=violation type	_						ed on-site during inspect					
IN OUT N/A N/O Supervision	V	cos	R		T N/A N/O		on from Contaminatio	n V COS R				
Person/Alternate Person in charge present,	Pf	0				Food separated		P/C 0 0				
demonstrates knowledge and performs duties				16 0 9			rfaces: cleaned & sani					
2 Certified Food Protection Manager for Classes 2,	С	0		17 😿 🔾			on of returned, previous	P () () [
3, & 4 Employee Health							ioned, and unsafe food ure Control for Safety					
Management, food employee and conditional employee;	_			1800			ime and temperatures					
knowledge, responsibilities and reporting	P/Pf	0		19 0			procedures for hot ho					
4 Proper use of restriction and exclusion	P	0		20			me and temperatures	POO				
Written procedures for responding to vomiting and			$\stackrel{\smile}{-}$	21-0		Proper hot holding		P 0 0				
diarrheal events	Pf	0	\circ	22 0			ing temperatures	POO				
/ Good Hygienic Practices				23			king and disposition	P/Pf O O				
6 Proper eating, tasting, drinking, or tobacco products us	e P/C	0					health control: proced	ures Signa				
7 No discharge from eyes, nose, and mouth	С	0		24 0 0		and records		P/Pf/C				
Preventing Contamination by Hands				/		Consu	mer Advisory					
8 W C Hands clean and properly washed	P/Pf	0		25	0	Consumer advisory	provided: raw/undercooked	food Pf O				
9 No bare hand contact with RTE food or a	P/Pf/C	0			/	Highly Susc	eptible Population					
pre-approved alternative procedure properly followed	F/FI/C		\subseteq	26 0 9		Pasteurized foods u	sed; prohibited foods not of	ffered P/C O				
10 Adequate handwashing sinks, properly supplied/accessible	Pf/C	0		/	Fo	od/Color Additiv	es and Toxic Substar					
Approved Source				27 0			approved and properly	used POO				
11 Cood obtained from approved source	P/Pf/C			28		mide and the first of the second of the second	s properly identified,	P/Pf/C				
12 Food received at proper temperature	P/Pf	-		20 0		stored & used						
Food in good condition, safe, and unadulterated	P/Pf	0	의		/C		h Approved Procedu	res				
Required records available: molluscan shellfish	P/Pf/C	0		29 0 0	P		variance/specialized teria/HACCP Plan	P/Pf/C O				
identification, parasite destruction	OD DE	TAII	DD	ACTICES		process/ROP cri	tella/HACCF Flair					
Good Retail Practices are preventative measures to					ens chemi	icals and physical	objects into foods					
				or COS and			n-site during inspection	R=repeat violation				
OUT N/A N/O Safe Food and Water	V	cos		OUT	OFF		of Utensils	V COS R				
30 Pasteurized eggs used where required	P	0			use utens	ils: properly store		c 00				
31 Water and ice from approved source	P/Pf/C		0				erly stored, dried, & hand	lled Pf/C O				
32 Variance obtained for specialized processing methods	Pf	-	0				s: properly stored & used					
Food Temperature Control				46 O GIO	oves used	properly		C O O				
Proper cooling methods used; adequate equipment for	Pf/C			Utensils and Equipment								
temperature control	FIIC	0		FO FO	od and no	n-food contact su	urfaces cleanable,	P/PCOO				
34 O Plant food properly cooked for hot holding	Pf	0				igned, constructe						
35 O Approved thawing methods used	Pf/C		0				led, maintained and us					
36 C Thermometers provided and accurate	Pf/C	0		cle			nd test strips available					
Food Identification				49 O No	n-food co	ntact surfaces cle		C O O				
37 Food properly labeled; original container	Pf/C	0	의				cal Facilities	- BY O				
Prevention of Food Contamination	1						adequate pressure	Pf O O				
38 Insects, rodents, and animals not present		0	_			stalled; proper ba waste water pro		P/Pf/C O O				
39 Contamination prevented during food preparation, storage & display 40 Personal cleanliness	P/Pf/C			52 O To	wage and	waste water pro	tructed, supplied, & cle					
41 Wiping cloths: properly used and stored	C	0					sposed; facilities maintair					
42 Washing fruits and vegetables	P/Pf/C	_					aintained, and clean	P/Pf/C O O				
							ting; designated areas					
Permit Holder shall notify customers that a copy of the most recent inspection repo	ort is ava	ailable.					ot used per CGS §19a-					
1/1/ 00	16	h	cf	Violations	docume	nted	Date corrections					
Person in Charge (Signature)	127	14		Priority Iter			-	O				
harralia Ma						tem Violations	12/2-1-	11 0				
Person in Charge (Printed) / Marau - M.	,		_	Core Item			12/27/2					
Inspector (Signature) WM QM A MAMMA Date 9/2	7/5	74				lealth Intervention	ervention Violations	3				
Inspector (Signature) July Manual Date 7/2	1/2	-1				es Violations		nect 3				
Inspector (Printed) Amanda Michaed		Requires	Reinspec	tion - check box	if you intend to reins	Dect -						
Appeal: The owner or operator of a food establishment aggrieved by this order to correct any inspection violation identified by the food inspector or to hold												
or dispose of unsafe food, may appeal such order to the	Directo	or of h	Healt	th, not late	r than for	ty-eight hours at	fter issuance of such	order.				

	Foo	d Esta	ablishment Inspe	ction R	Report	Page					
LHD	IVHD		Inspection Report Continuation Shee			Date 9/27/2	24				
Establish	ment <u>Panerd</u> B	read	Town_Devoy								
TEMPERATURE OBSERVATIONS											
Item	/Location/Process	Temp	Item/Location/Process	Temp	Item/Loc	ation/Process	Temp/				
Croam	Chelse unit	36°F	HH-Sausage	141°F	Bm/drawe	ins	384/16				
		35°F	Fan	138°F		100 CONTROL 1 100 CONTROL	31 5				
1CM D	y window	-	- tyy	100		cucumber					
MCC-1	10+ much inside		-Chi Noodle	140°F	- Boiled		38-1				
wil		400F	- Broc Cheddar	144°F	BMIdrane	* "	35/20°F				
	ked chx	380t	French onion Soup	153°F	- DICKLES		40°F				
	ed theese	38° t	Chili	1680	- Turker	/_	4407				
- 51100	a crue y		Uniti	1001	1		37/23°+				
211/4	ed turkey	320F			3m/draw	200	31/03 1				
WIF		NoE			-Corn 3	33° 5					
			SERVATIONS AND CORRECT								
Item	Violations cited in this	report must b	e corrected within the time frames below	v, or as stated i	in sections 8-405.	11 & 8-406.11 of the	food code.				
Number					,						
(Handsink - Sta	dod	Signage, Hot Ha	20 880	F						
	11 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	CKE !	Styring & 1101 110	000	1 100						
	Hubrid glove	SV, Alk	ergen 1087er								
	1.90.0						Ti .				
		1)		1				
	Pastry are	av ic	e machiner. Therm	amole	v 1.600	d glove o'	se				
	Paril - a T	and other	condition from	60	nd lake	1c/dottem	allona				
	Pastry area , ice maghine, Thermometer, Good glove use Sanitizer Test strips, Lactic Acid, Good labels/dotemanking										
	Orona a C . in Dila capatala la la la										
CFPM: Gloria Ditommaso 10/26/28 2 both on-site marcus moss 2/25/26 3											
1	mo	arcus r	11055 0/25/26)						
			,								
47	tans in w	10 are	. OWSTY (wic by office As on machine unch)							
47	1ced tea ai	real bo	As on machine unch	ean							
47 RV	Sof sonie	W NW	nachine unclean								
	JOHN 301 00 1	3000	rought of the said								
0											
		-1									
Person in	Charge (Signature)	The	Man			Date 09/8	24/24				
Inspector		ida Mu	Mull			Date 9/27	124				