



County of Kings - Department of Public Health
Environmental Health Services Division
330 Campus Drive Hanford, CA 93230
Phone - 559-584-1411 Fax - 559-584-6040
Internet - www.countyofkings.com/health/ehs

FOOD SAFETY EVALUATION REPORT

FACILITY NAME: PANERA BREAD #1060	BUSINESS PHONE: (559) 587-2600	RECORD ID#: PR0006753	DATE: April 06, 2012
FACILITY SITE ADDRESS: 150 N 12TH AVE Ste. 101	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: PANERA LLC/P KENDRICK	CERTIFIED FOOD HANDLER: VANESSA VIGARINO	EXP DATE: 1/14/2014	INSPECTOR: Susan Lee-Yang - 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 wash stations had hot water, soap, and paper towels.
- Soups were noted above 135° F.
- All cold holding units were noted below 41°F.
- Observed good food handling practices by employees.
- Employees have current CA Food Handler Certificates.
- Temperature logs are up-to-date.
- Facility is clean and organized.

RESULTS OF EVALUATION: <input checked="" type="checkbox"/> PASS <input type="checkbox"/> NEEDS IMPROVEMENT <input type="checkbox"/> FAIL	Reinspection Required: Yes: <input type="checkbox"/> No: <input checked="" type="checkbox"/> Reinspection Date (on or after): <u> N/A </u> <input checked="" type="checkbox"/> Potential Food Safety All Star:
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M. A. ...

Received By:

Susan Lee-Yang - REHS
Agency Representative

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



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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: PANERA BREAD #1060	BUSINESS PHONE: (559) 587-2600	RECORD ID#: PR0006753	DATE: August 31, 2011
FACILITY SITE ADDRESS: 150 N 12TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: PANERA LLC/P KENDRICK	CERTIFIED FOOD HANDLER: CRYSTAL SHAW	EXP DATE: 4/2/2013	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: IMPROPER COLD HOLDING TEMPERATURE(S) [HSC 113996]

Description/Corrective Action: One cold prep unit measured 49°F .
All cold holding units that hold PHF's need to hold at 41° F.

Keep the temperature of the unit at 35°F or below so that the temperature is maintained while the unit is open for food prep.

General Comments:

- Hot holding units & foods were at satisfactory temperatures.
- Hand washing stations were fully stocked.
- Stock paper towel dispenser in employee restroom.
- Overall, the food facility appeared in good operational condition.

RESULTS OF EVALUATION: <input checked="" type="checkbox"/> PASS <input type="checkbox"/> NEEDS IMPROVEMENT <input type="checkbox"/> FAIL	Reinspection Required: Yes: <input type="checkbox"/> No: <input checked="" type="checkbox"/>
	Reinspection Date (on or after): <u> N/A </u> <input type="checkbox"/> Potential Food Safety All Star:

Received By: _____

Yatee Patel - REHS

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: PANERA BREAD #1060	BUSINESS PHONE: (559) 587-2600	RECORD ID#: PR0006753	DATE: February 10, 2011
FACILITY SITE ADDRESS: 150 N 12TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: 1ST FOLLOW UP INSPECTION
OWNER NAME: PANERA LLC/P KENDRICK	CERTIFIED FOOD HANDLER: CRYSTAL SHAW	EXP DATE: 4/2/2013	INSPECTOR: Kimberly Marquez

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:

A follow-up re-inspection was performed today of this facility to verify compliance with required corrective actions for violations noted on the last routine inspection. The following was noted during today's inspection: Cold holding reach-in unit by front register was noted at 41°F, cookies were removed from front register and placed on tray, food in walk-in freezers was 6 inches above floor. Thank you for fixing the violations in a fast and timely manner.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Received By:

Kimberly Marquez

Agency Representative

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