



Restaurant Bakery Permit Inspection Report

Kings County Department of Public Health
Environmental Health Services
460 Kings County Dr., Suite 101 & 102 Hanford CA 93230
Phone - 559-584-1411 Fax - 559-584-6040
Internet - <https://www.kcdph.com/ehs>

INSPECTION REPORT

FOOD VENDING PERMIT - GR7 (>1 mil)

| | | | | | |
|--------------------|-----------------|-------------------------|---------------|-------------------|-----------------|
| Facility Name | | Facility Address | | City/State | Zip Code |
| PANERA BREAD #1060 | | 150 N 12TH AVE Ste. 101 | | HANFORD, CA | 93230 |
| Owner/Operator | | Facility Phone No. | Inspection ID | Inspection Result | |
| PANERA LLC | | 5595872600 | 52676 | Pass | |
| Inspector Name | Inspection Date | Purpose of Inspection | | Permit License | Expiration Date |
| Chaitanya Patel | 1/15/2025 | Routine Inspection | | PR0006753 | 9/1/2025 |

An inspection of your facility revealed the following violations of the California Health and Safety Code and/or California Code of Regulations. A reinspection may occur at any time to verify correction of these violations. Please note the date of correction as listed per violation.

NVO = No Violation Observed OUT = Out of Compliance N/A = Not Applicable COS = Corrected On Site UD = UD

Overall Inspection Comment:

Facility inspection was conducted and the following is observed.

Handwash Sink hot water temperature noted above 100F. Paper towels and soap available at the handwash sink. This facility currently has multiple handwash sinks. All handwash sinks water temperature noted above 100F.
3 compartment dishwasher sink running hot water temp noted above 120F. Sanitizer wipes for surfaces noted in the dining area.

Multiple walk in refrigtaion units noted at the facility. Temperature noted below 41F. All food items prepared or unprepared were noted stored at least 6 inches above ground. Labels were noted on food items that were prepared and ready to use.
Multiple food prep line refrigerators noted at the facility. Temperatures for lettuce mix, greens mix, dipping sauces noted below 41F. Facility, during rush times goes through food products within 30 mins. This helps keep foods within temperature ranges and when time is used as a temperature control.

Facility uses a rehydrator to warm up foods. Temperature of water in the rehydrator noted at 178F.
Multiple soups temperature were taken during inspection which were placed in hot holding units. All temperature noted above 135F.

Multiple Food Manager Certifications available on site for review. Current and Active.
General Cleanliness is noted at the facility. Clean all corners to avoid dust and grime buildups.

ATTENTION: There are a total of 0 item(s) marked above in violation. Total Major violations are 0.



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Signatures

Received By:

Inspected By:

Inspector Name: **Chaitanya Patel**

Title: **Environmental Health Officer I**

Date: **1/15/2025**

Phone: **559-584-1411**

Email: **Chaitanya.Patel@co.kings.ca.us**