

County of Santa Clara

Department of Environmental Health

Consumer Protection Division

1555 Berger Drive, Suite 300, San Jose, CA 95112-2716

Phone (408) 918-3400 www.ehinfo.org



OFFICIAL INSPECTION REPORT

Facility FA0260324 - PANERA BREAD BAKERY CAFE		Site Address 501 E HAMILTON AV, CAMPBELL, CA 95008		Inspection Date 05/08/2026	
Program PR0381548 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name PANGENERA, LLC		Inspection Time 13:45 - 15:30
Inspected By HINA WYNE	Inspection Type ROUTINE INSPECTION	Consent By DEISY HERNANDEZ	FSC DEISY HERNANDEZ 10/25/2026		

Placard Color & Score
GREEN
95

RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification	X						
K02 Communicable disease; reporting/restriction/exclusion	X						S
K03 No discharge from eyes, nose, mouth	X						
K04 Proper eating, tasting, drinking, tobacco use	X						
K05 Hands clean, properly washed; gloves used properly	X						
K06 Adequate handwash facilities supplied, accessible	X						
K07 Proper hot and cold holding temperatures			X				S
K08 Time as a public health control; procedures & records	X						
K09 Proper cooling methods						X	
K10 Proper cooking time & temperatures						X	
K11 Proper reheating procedures for hot holding	X						
K12 Returned and reservice of food					X		
K13 Food in good condition, safe, unadulterated	X						
K14 Food contact surfaces clean, sanitized	X						
K15 Food obtained from approved source	X						
K16 Compliance with shell stock tags, condition, display						X	
K17 Compliance with Gulf Oyster Regulations						X	
K18 Compliance with variance/ROP/HACCP Plan						X	
K19 Consumer advisory for raw or undercooked foods						X	
K20 Licensed health care facilities/schools: prohibited foods not being offered						X	
K21 Hot and cold water available	X						
K22 Sewage and wastewater properly disposed	X						
K23 No rodents, insects, birds, or animals							

GOOD RETAIL PRACTICES	OUT	COS
K24 Person in charge present and performing duties		
K25 Proper personal cleanliness and hair restraints		
K26 Approved thawing methods used; frozen food		
K27 Food separated and protected		
K28 Fruits and vegetables washed		
K29 Toxic substances properly identified, stored, used		
K30 Food storage: food storage containers identified		
K31 Consumer self service does prevent contamination		
K32 Food properly labeled and honestly presented		
K33 Nonfood contact surfaces clean		
K34 Warewash facilities: installed/maintained; test strips		
K35 Equipment, utensils: Approved, in good repair, adequate capacity		
K36 Equipment, utensils, linens: Proper storage and use	X	
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use		
K39 Thermometers provided, accurate		
K40 Wiping cloths: properly used, stored		
K41 Plumbing approved, installed, in good repair; proper backflow devices		
K42 Garbage & refuse properly disposed; facilities maintained		
K43 Toilet facilities: properly constructed, supplied, cleaned		
K44 Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing		
K45 Floor, walls, ceilings: built, maintained, clean		
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0260324 - PANERA BREAD BAKERY CAFE	Site Address 501 E HAMILTON AV, CAMPBELL, CA 95008	Inspection Date 05/08/2026
Program PR0381548 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	Owner Name PANGENERA, LLC	Inspection Time 13:45 - 15:30
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Basil pesto sauce & Chipotle sauce and tomatoes were measured 45 F at the prep cooler next to the hand washing sink.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

NOTE: Observed the sauces and tomatoes temperature and keep it at 41F and below.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: Washed cutting board and a container was left inside the food prep sink, [CA] The food prep sink shall be accessible and/or unobstructed at all times.

NOTE: washed cutting board and containers shall be left on the 3-compartment sink side board for drying.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
SAUCES	HOT BATH	180.00 Fahrenheit	
CHICKEN SOUP	HOT HOLDING	180.00 Fahrenheit	
SOFT CHEESE	COLD HOLDING 1	40.00 Fahrenheit	
BASIL PESTO SAUCE	COLD HOLDING 1	45.00 Fahrenheit	
TURKEY	COLD HOLDING 1	40.00 Fahrenheit	
HOT WATER	3-COMP SINK	120.00 Fahrenheit	
HOT WATER	HAND WASHING RESTROOM	100.00 Fahrenheit	
TOMATOES	COLD HOLDING 1	47.00 Fahrenheit	
HOT WATER	HAND WASHING	100.00 Fahrenheit	
CHICKEN CUBES	COLD HOLDING 2	40.00 Fahrenheit	
HUMMUS	COLD HOLDING 1	40.00 Fahrenheit	
LACTIC ACID SANITIZER	BUCKET	4.00 PPM	
TOMATOES	WALK IN COOLER	40.00 Fahrenheit	
BLUE CHEESE	COLD HOLDING 2	40.00 Fahrenheit	
CORN	WALK IN COOLER	40.00 Fahrenheit	
CHICKEN	COLD HOLDING 1	40.00 Fahrenheit	
TOMATOES	COLD HOLDING 2	40.00 Fahrenheit	
MILK	COFFEE BAR	43.00 Fahrenheit	TPHC
TOMATO SOUP	HOT HOLDING	160.00 Fahrenheit	
CHICKEN CRANBERRY	COLD HOLDING 1	40.00 Fahrenheit	
CHIPOTLE SAUCE	COLD HOLDING 1	45.00 Fahrenheit	
HOT WATER	FOOD PREP SINK	120.00 Fahrenheit	
CHLORINE SANITIZER	DISHWASHER	100.00 PPM	

Overall Comments:

Only three containers with sauces and tomatoes were measured 45F at the prep cooler next to a hand washing. Observed the temperature and keep the out of temp food containers at 41F and below.

OFFICIAL INSPECTION REPORT

Facility FA0260324 - PANERA BREAD BAKERY CAFE	Site Address 501 E HAMILTON AV, CAMPBELL, CA 95008	Inspection Date 05/08/2026
Program PR0381548 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	Owner Name PANGENERA, LLC	Inspection Time 13:45 - 15:30

When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **5/22/2026**. Any major change in menu or any change in ownership must have prior approval by this Department. This may require structural and/or equipment changes or remodeling to accommodate new operations.

Legend:

- [CA] Corrective Action
- [COS] Corrected on Site
- [N] Needs Improvement
- [NA] Not Applicable
- [NO] Not Observed
- [PBI] Performance-based Inspection
- [PHF] Potentially Hazardous Food
- [PIC] Person in Charge
- [PPM] Part per Million
- [S] Satisfactory
- [SA] Suitable Alternative
- [TPHC] Time as a Public Health Control



Received By: deisy
PIC

Signed On: May 08, 2026