

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 07/25/2025	
Program PR0381548 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name PANGENERA, LLC		Inspection Time 09:30 - 11:00
Inspected By HINA WYNE	Inspection Type ROUTINE INSPECTION		Consent By CLAUDIA CHAVEZ	FSC CLAUDIA CHAVEZ 7/12/26	

Placard Color & Score
GREEN
89

RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification	X						S
K02 Communicable disease; reporting/restriction/exclusion	X						
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					N
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						S
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	X						

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		
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		

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K48 Plan review		
K49 Permits available		
K58 Placard properly displayed/posted		

Comments and Observations

Major Violations

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: TWO FOOD PREP COOLERS WERE MEASURED MINIMUM 47F TO MAXIMUM 55F.

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

[SA] SHIFT FOOD TO THE WALK IN COOLER AND ONLY KEEP MINIMUM OUT WITH ICE TO MAINTAIN TEMPERATURE AT 41F AND BELOW. AT THE END OF THE INSPECTION WAS WAS MEASURED 41F AND BELOW.

NOTE: FOOD WAS PLACED INSIDE THOSE PREP COOLER THIS MORNING FROM THE WALK IN.

PREP COOLER 1 HAS BEEN EMPTIED AND NOW FOOD IS INSIDE THE WALK IN COOLER. PREP COOLER 2 HAS MINIMUM FOOD LEFT IN IT WITH ICE AND REST OF THE FOOD FROM PREP COOLER 2 IS SHIFTED TO THE WALK IN COOLER.

Minor Violations

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: HOT RUNNING WATER AT THE WOMEN RESTROOM WAS MEASURED 86F.

[CA] Handwashing facilities equipped with a mixing valve that is not readily adjustable at the faucet, shall provide warm water at least 100°F, but not greater than 108°F.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
CHICKEN	PREP COOLER 1	50.00 Fahrenheit	FROM WALK IN COOLER TO PREP TABLE THIS MORNING BACK INTO WALK IN COOLER
STRAWBERRIES	PREP COOLER 2	47.00 Fahrenheit	FROM WALK IN COOLER TO PREP TABLE THIS MORNING PLACED ICE UNDER THE CONTAINERS
CHICKEN	PREP COOLER 2	48.00 Fahrenheit	FROM WALK IN COOLER TO PREP TABLE THIS MORNING
HOT WATER	PREP SINK	120.00 Fahrenheit	
LETTUS	PREP COOLER 1	55.00 Fahrenheit	FROM WALK IN COOLER TO PREP TABLE THIS MORNING BACK INTO WALK IN COOLER
CHEESE	PREP COOLER 2	48.00 Fahrenheit	FROM WALK IN COOLER TO PREP TABLE THIS MORNING
HOT WATER	3-COMP SINK	125.00 Fahrenheit	
CHICKEN SOUP	HOT HOLDING	160.00 Fahrenheit	
TOMATOES	PREP COOLER 3	40.00 Fahrenheit	
CREAM SOUP	HOT HOLDING	165.00 Fahrenheit	
CORN	PREP COOLER 2	47.00 Fahrenheit	FROM WALK IN COOLER TO PREP TABLE THIS MORNING
CHEESE	PREP COOLER 3	41.00 Fahrenheit	
HOT WATER	HANDWASHING	100.00 Fahrenheit	
QA SANITIZER	DISHWASHER	200.00 PPM	
MILK	REFRIGERATION	40.00 Fahrenheit	
LACTIC ACID	BUCKET	7.00 PPM	
MILK	DRINK STATION	45.00 Fahrenheit	TPHC
BEEF PATTIES	WALK IN FREEZER	20.00 Fahrenheit	
CACHE WITH CHEESE	HOT PLATE	165.00 Fahrenheit	
HOT WATER	HANDWASHING WOMEN RESTROOM	86.00 Fahrenheit	

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Overall Comments:

MANAGER REQUESTED FOR A SERVICE. FOOD AT THE PREP COOLER 2 WAS MEASURED 41F AND BELOW.

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 **8/8/2025**. 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: CLAUDIA CHAVEZ
MANAGER

Signed On: July 25, 2025