

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 FA0262126 - PANERA BREAD COMPANY		Site Address 2199 MONTEREY HY, SAN JOSE, CA 95112		Inspection Date 10/29/2025	
Program PR0384469 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name PANGENERA, LLC		Inspection Time 13:00 - 14:45
Inspected By ANABELLE GARCIA	Inspection Type ROUTINE INSPECTION		Consent By ANA RIOS	FSC Gabriela Leon 09/11/2028	

Placard Color & Score
RED
84

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						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						S
K06 Adequate handwash facilities supplied, accessible			X				
K07 Proper hot and cold holding temperatures			X	X			
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					N
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	X	
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

K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations:

Major

1) **Water temperature at the 3 composition sink measured at 70F.**

Minor

2) **Water temperature at the hand wash sinks, preparation sink, and janitorial sink measured at 70F.**

Note: Facility is lacking hot water. Per district manager, water heater is not operable (since last week) and is scheduled to be replaced by tomorrow morning.

[CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at hand wash sinks. Hand wash sinks shall be equipped to provide minimum 100°F water under pressure for a minimum of 15 seconds. Ensure hot water heater is operable and maintained in good repair at all times.

Follow-up By
11/03/2025

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: Next to the ice machine, hand wash sink hot water knob appears to be stuck. Additional hand wash sinks available for use.

[CA] Repair hand wash sink and maintain in good condition.

Follow-up By
11/03/2025

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

Inspector Observations: In the Beverage-Air 2 door under counter cooler: oatmeal and benedict sauce measured between 46-47F. Per food employee, food items were placed in unit around 10am.

[CA] Potentially hazardous foods shall be held at 41°F or below or at 135°F or above.

Follow-up By
11/03/2025

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: Ambient temperature of Beverage-Air 2 door under counter cooler measured at 45F.

[CA] Refrigeration must be capable of maintaining PHFs at 41°F or below.

Follow-up By
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Performance-Based Inspection Questions

Needs Improvement - Hot and cold water available.

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
chocolate milk	2 door under counter cooler	37.00 Fahrenheit	IR
cooked chicken	drawer cooler	40.00 Fahrenheit	
sliced tomatoes	sandwich prep cooler- insert	40.00 Fahrenheit	
water	hand wash sinks	70.00 Fahrenheit	
water	restroom hand wash sinks	70.00 Fahrenheit	
white cheddar	sandwich prep cooler- insert	41.00 Fahrenheit	
broccoli cheddar soup	steam table	146.00 Fahrenheit	
tomato soup	steam table	148.00 Fahrenheit	
ambient	single door under counter cooler- coffee station	35.00 Fahrenheit	
egg whites	walk in cooler	39.00 Fahrenheit	
chlorine	dishwasher	50.00 PPM	
benedict sauce	2 door under counter cooler	47.00 Fahrenheit	
ambient	Beverage-Air 2 door under counter cooler	45.00 Fahrenheit	
water	3 comp sink, prep sink, janitorial sink	70.00 Fahrenheit	
oatmeal	2 door under counter cooler	46.00 Fahrenheit	
everything bagels	walk in freezer	2.00 Fahrenheit	IR
sliced tomatoes	walk in cooler	38.00 Fahrenheit	
ambient	walk in cooler 2	40.00 Fahrenheit	
ambient	walk in cooler	37.00 Fahrenheit	
OJ	single door under counter cooler	36.00 Fahrenheit	IR
lactic acid	sanitizer bucket	1,875.00 PPM	

Overall Comments:

Facility is CLOSED due to lack of hot water. Please contact district specialist, Anabelle Garcia (669)946-4685, or DEH main line at (408)918-3400 once issue has been resolved for a follow up inspection.

The 1st follow-up inspection is free of charge. Any and all subsequent follow-up inspections will be billed at the approved hourly rate of \$298/hr, minimum of one hour.

Routine inspection conducted in conjunction with complaint investigation: CO0158237

CLOSURE / PERMIT SUSPENSION NOTICE

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 **11/12/2025**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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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: Ana Rios
district manager

Signed On: October 29, 2025