

# Food Establishment Inspection Report

Score: 88.5Establishment Name: PANERA BREADEstablishment ID: 3034011364Location Address: 2209 CLOVERDALE AVE☒ Inspection ☐ Re-InspectionCity: WINSTON SALEMState: NCDate: 01 / 27 / 2015 Status Code: AZip: 27103County: 34 ForsythTime In: 09 : 10 ☒ am ☐ pmTime Out: 02 : 30 ☐ am ☒ pmPermittee: SHOW ME BREAD INCTotal Time: 5 hrs 20 minutesTelephone: (336) 724-0809Category #: IVWastewater System: ☒ Municipal/Community ☐ On-Site SystemFDA Establishment Type: Full-Service RestaurantWater Supply: ☒ Municipal/Community ☐ On-Site SupplyNo. of Risk Factor/Intervention Violations: 4No. of Repeat Risk Factor/Intervention Violations: 0

Foodborne Illness Risk Factors and Public Health Interventions											
Risk factors: Contributing factors that increase the chance of developing foodborne illness.											
Public Health Interventions: Control measures to prevent foodborne illness or injury.											
IN	OUT	N/A	N/O	Compliance Status				OUT	CDI	R	VR
Supervision .2652											
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties				2	0	<input type="checkbox"/>	<input type="checkbox"/>
Employee Health .2652											
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting				3	15	0	<input type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion				3	15	0	<input type="checkbox"/>
Good Hygienic Practices .2652, .2653											
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use				2	1	0	<input type="checkbox"/>
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth				1	05	0	<input type="checkbox"/>
Preventing Contamination by Hands .2652, .2653, .2655, .2656											
6	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed				4	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
7	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed				3	15	0	<input type="checkbox"/>
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible				2	1	0	<input type="checkbox"/>
Approved Source .2653, .2655											
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source				2	1	0	<input type="checkbox"/>
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature				2	1	0	<input type="checkbox"/>
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated				2	1	0	<input type="checkbox"/>
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction				2	1	0	<input type="checkbox"/>
Protection from Contamination .2653, .2654											
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected				3	15	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized				3	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food				2	1	0	<input type="checkbox"/>
Potentially Hazardous Food Time/Temperature .2653											
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures				3	15	0	<input type="checkbox"/>
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding				3	15	0	<input type="checkbox"/>
18	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time & temperatures				3	15	0	<input type="checkbox"/>
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures				3	15	0	<input type="checkbox"/>
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures				3	15	0	<input type="checkbox"/>
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition				3	15	0	<input type="checkbox"/>
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records				2	1	0	<input type="checkbox"/>
Consumer Advisory .2653											
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods				1	05	0	<input type="checkbox"/>
Highly Susceptible Populations .2653											
24	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Pasteurized foods used; prohibited foods not offered				3	15	0	<input type="checkbox"/>
Chemical .2653, .2657											
25	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food additives: approved & properly used				1	05	0	<input type="checkbox"/>
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used				2	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
Conformance with Approved Procedures .2653, .2654, .2658											
27	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan				2	1	0	<input type="checkbox"/>

Good Retail Practices											
Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.											
IN	OUT	N/A	N/O	Compliance Status				OUT	CDI	R	VR
Safe Food and Water .2653, .2655, .2658											
28	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Pasteurized eggs used where required				1	05	0	<input type="checkbox"/>
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source				2	1	0	<input type="checkbox"/>
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods				1	05	0	<input type="checkbox"/>
Food Temperature Control .2653, .2654											
31	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control				1	05	0	<input type="checkbox"/>
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding				1	05	0	<input type="checkbox"/>
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used				1	05	0	<input type="checkbox"/>
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate				1	05	0	<input type="checkbox"/>
Food Identification .2653											
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container				2	1	0	<input type="checkbox"/>
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657											
36	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals				2	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
37	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display				2	1	0	<input type="checkbox"/>
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness				1	05	0	<input type="checkbox"/>
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored				1	05	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables				1	05	0	<input type="checkbox"/>
Proper Use of Utensils .2653, .2654											
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored				1	05	0	<input type="checkbox"/>
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled				1	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used				1	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly				1	05	0	<input type="checkbox"/>
Utensils and Equipment .2653, .2654, .2663											
45	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used				2	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips				<input checked="" type="checkbox"/>	05	0	<input checked="" type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean				<input checked="" type="checkbox"/>	05	0	<input type="checkbox"/>
Physical Facilities .2654, .2655, .2656											
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure				2	1	0	<input type="checkbox"/>
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices				2	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed				2	1	0	<input type="checkbox"/>
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned				1	05	0	<input type="checkbox"/>
52	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained				1	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean				1	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used				<input checked="" type="checkbox"/>	05	0	<input checked="" type="checkbox"/>
Total Deductions:										11.5	

North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program  
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# Comment Addendum to Food Establishment Inspection Report

Establishment Name: PANERA BREAD

Establishment ID: 3034011364

Location Address: 2209 CLOVERDALE AVE

☒ Inspection ☐ Re-Inspection Date: 01/27/2015

City: WINSTON SALEM State: NC

Comment Addendum Attached? ☐ Status Code: A

County: 34 Forsyth Zip: 27103

Category #: IV

Wastewater System: ☒ Municipal/Community ☐ On-Site System

Email 1: cafe3712@panerabread.com

Water Supply: ☒ Municipal/Community ☐ On-Site System

Email 2:

Permittee: SHOW ME BREAD INC

Email 3:

Telephone: (336) 724-0809

## Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
chicken salad	walkin cooler	39	broccoli	final cook temp	195	cooked	cooling drawers	43
grilled	walkin cooler	38	lettuce	salad make unit	45	milk	ambient reach in	41
cooked	walkin cooler	43	wash temp.	wash vat during active	102	leaf lettuce	make unit	45
deli ham	reach in unit	39	hot water	handsink	110	chicken salad	reach in fridge	44
deli turkey	reach in unit	40	hot water	three comp sink	130	chicken salad	make unit	38
sliced	make unit	44	Servsafe	Joanne Shouse 2/27/16	00	chicken	hot hold	165
lettuce	walkin cooler	42	sliced	cooling drawers	44	egg	hot hold	140
ambient	reach in refrigerator	45	ham	cooling drawers	39	sausage	hot hold	150

## Observations and Corrective Actions

Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 of the food code.

- 6 2-301.12 Cleaning Procedure - P: Food employee observed washing hands approximately 3 seconds. Employee asked to re-wash hands for 20 seconds. CDI: Employee re-washed hands.
- 2-301.14 When to Wash - P: Food employee observed turning off faucets of handsink without using a paper towel. When hands become contaminated, they shall be washed. CDI: Employee re-washed hands using paper towel to turn off faucet after washing.
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P: 0 pts. Croutons on baking sheets to be baked uncovered. Food shall be protected from contamination by being covered. CDI: Croutons moved to oven to be baked.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P: Ice machine has build-up of mold at ice ejection shoot and other food-contact surfaces. Baking pans on speed racks with accumulation of baked-on debris. Equipment food contact surfaces and utensils shall be clean to sight and touch. Increase detailed cleaning of these surfaces. Verification of cleaning is required by 02-05-2015. Contact Michelle Bell at 336-703-3141 or bellmi@forsyth.cc when cleaned.

Person in Charge (Print & Sign): Joanne <sup>First</sup> Shouse <sup>Last</sup>

Regulatory Authority (Print & Sign): Michelle Bell <sup>First</sup> Joseph Chrobak <sup>Last</sup>

*J Shouse*

*Michelle Bell / Joseph Chrobak*

REHS ID: 2450 - Chrobak, Joseph

Verification Required Date: 02 / 05 / 2015

REHS Contact Phone Number: ( 336 ) 703 - 3164



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- 26 7-201.11 Separation-Storage - P: Glass cleaner on shelf above napkins. Multiple bottles of floor cleaner and degreaser stored on shelving above soda boxes. Poisonous or toxic materials shall be stored so they can not contaminate food, equipment, utensils, linens, and single-service and single-use articles by locating them in an area not above food.// Verification of removal is required by 02-05-2015. Contact Michelle Bell at 336-703-3141 or bellmi@forsyth.cc when chemicals are removed.
- 36 6-501.111 Controlling Pests - PF: Three live roaches seen near back door to establishment. The premises shall be maintained free of insects, rodents and other pests. Speak with pest control management about pest issues.// Verification of consultation is required by 02-05-2015. Contact Michelle Bell at 336-703-3141 or bellmi@forsyth.cc when pest management company has been consulted.
- 39 3-304.14 Wiping Cloths, Use Limitation - C: Opt One wet wiping cloth hanging on side of sanitizer bucket. Wet wiping cloths shall be submerged in sanitizer solution when not in use. CDI: Cloth placed submerged.
- 42 4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C: Bowls being stored under make unit prep surface, exposed to crumbs from above. Invert or cover bowls.// Plates in bagel station being stored where they can be contaminated by crumbs and debris. CDI: Pan placed on shelf above plates in bagel station.// Large bowls in wicker baskets above make unit line not covered. Invert or cover bowls.
- 43 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C: Single service cups throughout not protected. Single-service articles shall be stored in original protective packaging or stored by using other means that afford protection from contamination until used. //4-904.11 Kitchenware and Tableware-Preventing Contamination - C: Single-service spoons co-mingled in holder with eating parts and handles mixed. Single-service articles shall be handled so that contamination of food- and lip-contact surfaces is prevented.
- 45 4-202.11 Food-Contact Surfaces-Cleanability - PF: One cracked lexan lid found. Keep utensils free from cracks to offer cleanability of containers. CDI: Lid discarded.// 4-501.11 Good Repair and Proper Adjustment-Equipment - C: Make unit lid starting to crack. Repair.// Shelving in front food prep area in need of repair. Laminate is coming off the face of some shelves and shelving is becoming worn. Repair or replace.// In walk in cooler, shelving is starting to rust. Replace.// Sanitizer vat of three compartment sink has slow leak. Fix equipment to hold water.// Walk in cooler needs to be re-caulked in various seam locations.// Condensate fan in freezer is leaking and needs repair.
- 46 4-501.14 Warewashing Equipment, Cleaning Frequency - C: Repeat: Dishmachine visibly soiled. Clean dishmachine throughout the day as necessary or at least every 24 hours. // 4-501.18 Warewashing Equipment, Clean Solutions - C: Rinse vat water of three comp sink visibly soiled. Keep solutions clean.//4-501.19 Manual Warewashing Equipment, Wash Solution Temperature - PF: Wash solution 102F. Wash solution shall be maintained at 110F when actively cleaning.



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- 47 4.601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C: Sticker residue on lexan and containers throughout. All sticker residue should be removed so utensils are easily cleanable. / Make unit lids have accumulation of debris. Detail-clean these areas./ Shelving under coffee area needs to be cleaned.
- 49 5-202.14 Backflow Prevention Device, Design Standard - P: Opts Backflow prevention devices could not be located on coffee/ tea makers. Any device with an incoming water line shall be protected from contamination due to backflow siphonage. Submit a manufacturer's specification sheet confirming built-in backflow installation or have a plumber install ASSE 1022 certified devices for each machine. Verification of installation is required by 02-05-2015. Contact Michelle Bell at 336-703-3141 or bellmi@forsyth.cc when these devices have been installed.
- 52 5-502.11 Frequency-Removal - C: Large accumulation of boxes by back door of establishment. Refuse, recyclables, and returnables shall be removed from the premises at a frequency that will minimize the development of conditions that attract or harbor insects or rodents.
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C: Prep sinks and hand sinks throughout need to be re-caulked. Toilets need caulking replaced in each restroom. Threshold by outdoor access door needs to be sealed to floor./ 6-101.11 Surface Characteristics-Indoor Areas - C: Grout needs to be repaired in many spots throughout establishment in between floor tile./ Pipe entering ceiling above water heater needs to be sealed. All pipe penetrations into walls, ceilings and floors need to be sealed./6-201.17 Walls and Ceilings, Attachments - C: Escutcheon plates under dirty drainboard of three compartment sink need to be adhered to the wall./6-501.12 Cleaning, Frequency and Restrictions - C: Walls and floors need detail cleaning in corners and behind equipment./6-501.16 Drying Mops - C: Fix mop storage device so mops may be hung in a way that does not contaminate walls or equipment.
- 54 6-303.11 Intensity-Lighting - C: Repeat: The lighting is low in the back food prep area (22-28 ftcd), walk-in freezer (4.5 ftcd), coffee prep area (30 ftcd), men's and women's restrooms at all fixtures except handsinks. Increase lighting to achieve 50 ftcd in food and beverage prep areas, 20 ftcd at restroom fixtures and handsinks and 10 ftcd in walk-in freezer.



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✓  
Spell



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