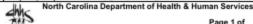
Food Establishment Inspection Report Score: 94 Establishment Name: PANERA BREAD #4977 Establishment ID: 3034012520 Location Address: 2209 CLOVERDALE AVENUE Date: 10/13/2020 City: WINSTONSALEM Status Code: A State: NC Time In:9:49 AM Time Out: 12:38 PM Zip: 27103 County: 34 Forsyth Total Time: 2 hrs 49 min Permittee: RAISING DOUGH NC, LLC Category #: IV Telephone: (336) 722-0900 FDA Establishment Type: Wastewater System: Municipal/Community On-Site System No. of Risk Factor/Intervention Violations: 2 Water Supply: Municipal/Community On-Site Supply No. of Repeat Risk Factor/Intervention Violations: 2 Foodborne Illness Risk Factors and Public Health Interventions Good Retail Practices Risk factors: Contributing factors that increase the chance of developing foodborne illness. Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals Public Health Interventions: Control measures to prevent foodborne illness or injury and physical objects into foods. IN OUT N/A N/O Compliance Status IN OUT N/A N/O Compliance Status CDI R VR Supervision .2652 Safe Food and Water .2653. .2655. .2658 PIC Present; Demonstration-Certification by accredited program and perform duties ماماماق 28 🖂 🖂 🖂 Pasteurized eggs used where required Employee Health .2652 200 o o 29 🛛 🗆 Water and ice from approved source Management, employees knowledge; responsibilities & reporting 2 🛛 🗆 3190 - -Variance obtained for specialized processing 30 | | | | | | | 190-X Proper use of reporting, restriction & exclusion 3150 - -Food Temperature Control .2653, .2654 Good Hygienic Practices .2652, .2653 Proper cooling methods used; adequate 31 🖾 🗆 equipment for temperature control 4 🛛 🗀 Proper eating, tasting, drinking, or tobacco use 32 0 0 0 Plant food properly cooked for hot holding 5 X П No discharge from eyes, nose or mouth 33 🛛 🔲 🔲 Approved thawing methods used Preventing Contamination by Hands .2652, .2653, .2655, .2656 34 🖾 🗆 Thermometers provided & accurate 420-6 X Hands clean & properly washed Food Identification No bare hand contact with RTE foods or pre- \boxtimes 3 13 0 0 0 approved alternate procedure properly followed 35 🛛 🗆 Food properly labeled: original container 2100-0 N Handwashing sinks supplied & accessible 200 a a a Prevention of Food Contamination .2652, .2653, .2654, .2656, .265 .2653, .2655 Approved Source Insects & rodents not present; no unauthorized 36 🛛 🗆 | - | - | - | - | - | 9 🛛 م ام امالاتات Food obtained from approved source Contamination prevented during food 37 🛛 🗀 210 0 0 0 preparation, storage & display 10 Food received at proper temperature (2)M(0) (2) (2) (2) 38 🖾 🗆 Personal cleanliness Food in good condition, safe & unadulterated 2000 o o o 39 🖾 🗀 Wiping cloths: properly used & stored Required records available: shellstock tags, 12 🗆 | | | | | | | | | | parasite destruction 40 🖾 🗀 🗀 Washing fruits & vegetables Protection from Contamination Proper Use of Utensils □ □ □ Food separated & protected 3150 - -41 🛛 🗀 In-use utensils: properly stored 14 🗆 \boxtimes Food-contact surfaces: cleaned & sanitized Utensils, equipment & linens: properly stored, 42 🛛 🗆 Proper disposition of returned, previously served, dried & handled 15 XI \Box reconditioned, & unsafe food Single-use & single-service articles: properly 43 🛛 🗆 Potentially Hazardous Food Tlme/Temperature stored & used □ □ X Proper cooking time & temperatures 3190 - -44 🛛 🗀 Gloves used properly Utensils and Equipment .2653, .2654, .2663 3130 - -Equipment, food & non-food contact surfaces 45 🔲 🛛 approved, cleanable, properly designed, constructed, & used 3 15 0 0 П ☐ ☐ ☐ ☐ Proper cooling time & temperatures Warewashing facilities: installed, maintained, & 3150 - -46 🛛 🗆 Proper cold holding temperatures |47| □ | 🕅 Non-food contact surfaces clean Proper date marking & disposition 3150 - -Physical Facilities .2654, .2655, .2656 Time as a public health control: procedures & 48 🛛 🔲 🔲 Hot & cold water available: adequate pressure 200 o o o records 49 XI 🗆 Consumer Advisory 2653 Plumbing installed; proper backflow devices Consumer advisory provided for raw or 23| | | | | | | | 50 🛛 🗆 200 o o o Sewage & waste water properly disposed undercooked foods Highly Susceptible Populations .2653 Toilet facilities: properly constructed, supplied 51 🛛 🗀 & cleaned Pasteurized foods used; prohibited foods not |24| □ | □ | 🖾 Garbage & refuse properly disposed; facilities maintained 52 X 🗆 190 -Chemical .2653. .2657 25 🖾 🗀 🗀 Food additives: approved & properly used 53 🗆 🛭 1 03 0 Physical facilities installed, maintained & clean Meets ventilation & lighting requirements; 26 🛛 Toxic substances properly identified stored, & used 54 🛛 🗀 1 0 0 0 0 designated areas used Conformance with Approved Procedures 2653 2654 2658



27 🗆 🗆 🖾

Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan

Total Deductions:

Comment Addendum to Food Establishment Inspection Report

Establishment Name: PANERA BREAD	#4977	Establishment ID: 3034012520				
Location Address: 2209 CLOVERDAL		X Inspection ☐ Re-Inspection	Date: 10/13/2020			
City: WINSTONSALEM	State: NC	Comment Addendum Attached?	Status Code: A			
County: 34 Forsyth	Zip: 27103	Water sample taken? Yes X No	Category #: IV			
Wastewater System: Municipal/Community On-Site System Water Supply: Municipal/Community On-Site System Permittee: RAISING DOUGH NC, LLC		Email 1: panera4977@covelli.com Email 2:				

Temperature Observations

Effective January 1, 2019 Cold Holding is now 41 degrees or less										
Item	Location	Temp	Item	Location	Temp	Item	Location	Temp		
Brown Rice	salad station	41	Chicken Salad	sandwich station	44	Quat. Sani	3-compartment sink	200		
Lettuce	salad station	41	Tuna	sandwich station	40	C. Sani	dish machine	50		
Spring Mix	salad station	41	Mozzarella	sandwich station	38					
Arugula	salad station	40	Eggs	hot holding	139					
Chicken	salad station	39	Sausage	hot holding	140					
Tomatoes	salad station	38	Teriyaki Chicken	walk-in cooler	43					
Lettuce	sandwich station	39	Shredded Chicken	walk-in cooler	39					
Turkey	sandwich station	43	Hot Water	3-compartment sink	136					

Person in Charge (Print & Sign): Anita Beatty

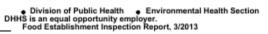
REHS ID: 2795 - Murphy, Victoria

First Last

Regulatory Authority (Print & Sign): Victoria Murphy

Verification Required Date:

North Carolina Department of Heal



Food Protection Program



Comment Addendum to Food Establishment Inspection Report

Establishment Name: PANERA BREAD #4977 Establishment ID: 3034012520

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

- 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness P: The dish machine concentration measured at 0 ppm. A chemical sanitizer used in a sanitizing solution for a manual or mechanical operation shall be used in accordance with the EPA-registered label use instructions. CDI: Eco-lab representative came during the inspection and fixed the machine, the machine is reading at a concentration of 50 ppm. //4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils-REPEAT P: The following items were stored soiled in the clean dish area: 2 bowls, 2 pairs of tongs, 1 pan, and 4 knives. Food-contact surfaces shall be clean to sight and touch. CDI: All items were placed in the warewashing area to be cleaned.
- 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding -REPEAT- P: The following items measured at temperatures above 41 F: (sandwich station) turkey (43 F), chicken salad (44 F), (walk-in cooler) teriyaki chicken (43 F). Potentially hazardous food shall be maintained at a temperature of 41 F or below. CDI: After education, the PIC decided to keep the items and placed them in the freezer to be brought to temperature
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment -REPEAT- C: Replace torn gaskets in the cream cheese and juice cooler./Replace badly worn cutting boards along serving line. Equipment shall be maintained in good repair.
- 47 4-602.13 Nonfood Contact Surfaces- REPEAT-C: Cleaning is needed to/on the following: inside cabinets under drink station, lower shelves on the serving line, walls of walk-in cooler, shelves in walk-in cooler, fan covers in walk-in cooler, under coffee machine in baking area, and floor cleaning in the walk-in freezer. Nonfood-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues.
- 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods C: Recaulk around 3-compartment sink and around the bases of toilets in the men and women's restrooms. Physical facilities shall be maintained in good repair.//6-501.12 Cleaning, Frequency and Restrictions-REPEAT C: Wall cleaning is needed in the warewashing area. Physical facilities shall be cleaned as often as necessary to keep them clean.