

# Food Establishment Inspection Report

Score: 96

Establishment Name: PANERA BREAD #4977

Establishment ID: 3034012520

Location Address: 2209 CLOVERDALE AVENUE

Inspection  Re-Inspection

City: WINSTONSALEM

State: NC

Date: 07 / 11 / 2018 Status Code: A

Zip: 27103

County: 34 Forsyth

Time In: 08 : 45  am  pm Time Out: 12 : 55  am  pm

Permittee: RAISING DOUGH NC, LLC

Total Time: 4 hrs 10 minutes

Telephone: (336) 722-0900

Category #: IV

Wastewater System:  Municipal/Community  On-Site System

FDA Establishment Type: \_\_\_\_\_

Water Supply:  Municipal/Community  On-Site Supply

No. of Risk Factor/Intervention Violations: 4

No. of Repeat Risk Factor/Intervention Violations: 1

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	NO	Compliance Status	OUT	CDI	R	VR
<b>Supervision .2652</b>								
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties	2	0		
<b>Employee Health .2652</b>								
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting	3	13	0	
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion	3	13	0	
<b>Good Hygienic Practices .2652, .2653</b>								
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use	2	1	0	
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth	1	03	0	
<b>Preventing Contamination by Hands .2652, .2653, .2655, .2656</b>								
6	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed	4	2		<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	13	0	
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	1	0	
<b>Approved Source .2653, .2655</b>								
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source	2	1	0	
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature	2	1	0	
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated	2	1	0	
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	1	0	
<b>Protection from Contamination .2653, .2654</b>								
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3			<input checked="" type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3	13		<input checked="" 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	
<b>Potentially Hazardous Food Time/Temperature .2653</b>								
16	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooking time & temperatures	3	13	0	
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding	3	13	0	
18	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time & temperatures	3	13	0	
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	13	0	
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	13	0	
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	13		<input checked="" type="checkbox"/>
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records	2	1	0	
<b>Consumer Advisory .2653</b>								
23	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	1	03	0	
<b>Highly Susceptible Populations .2653</b>								
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	13	0	
<b>Chemical .2653, .2657</b>								
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used	1	03	0	
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	2	1	0	
<b>Conformance with Approved Procedures .2653, .2654, .2658</b>								
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	

Good Retail Practices								
Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.								
IN	OUT	N/A	NO	Compliance Status	OUT	CDI	R	VR
<b>Safe Food and Water .2653, .2655, .2658</b>								
28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required	1	03	0	
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source	2	1	0	
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	1	03	0	
<b>Food Temperature Control .2653, .2654</b>								
31	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	1	03	0	
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding	1	03	0	
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used	1	03	0	
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	03	0	
<b>Food Identification .2653</b>								
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container	2	1	0	
<b>Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657</b>								
36	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals	2	1	0	
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display	2	1		<input checked="" type="checkbox"/>
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness	1	03	0	
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored	1	03		<input checked="" type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables	1	03	0	
<b>Proper Use of Utensils .2653, .2654</b>								
41	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1			<input checked="" type="checkbox"/>
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	03	0	
43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	1			<input checked="" type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	1	03	0	
<b>Utensils and Equipment .2653, .2654, .2663</b>								
45	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	2	1		<input checked="" type="checkbox"/>
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1			<input checked="" type="checkbox"/>
47	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	1	03	0	
<b>Physical Facilities .2654, .2655, .2656</b>								
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure	2	1	0	
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices	2	1		<input checked="" type="checkbox"/>
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed	2	1	0	
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned	1	03	0	
52	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained	1	03		<input checked="" type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean		03		<input checked="" type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	03		<input checked="" type="checkbox"/>
<b>Total Deductions:</b>					4			



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 County: 34 Forsyth Zip: 27103  
 Wastewater System:  Municipal/Community  On-Site System  
 Water Supply:  Municipal/Community  On-Site System  
 Permittee: RAISING DOUGH NC, LLC  
 Telephone: (336) 722-0900

Establishment ID: 3034012520  
 Inspection  Re-Inspection Date: 07/11/2018  
 Comment Addendum Attached?  Status Code: A  
 Water sample taken?  Yes  No Category #: IV  
 Email 1: kelly.stehura@covelli.com  
 Email 2:  
 Email 3:

## Temperature Observations

**Effective January 1, 2019 Cold Holding will change to 41 degrees**

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Serv Safe	David Witt 1-9-22	00	Ambient	Lettuce cooler	40	Mozzerella	Sandwich makeunit	37
Broc soup	Reheat	174	Lettuce	Lettuce lowboy	45	Ham	Sandwich makeunit	41
Chlorine	Dishmachine (ppm)	50	Corn salsa	Salad makeunit	39	Tuna salad	Sandwich makeunit	40
Hot water	3 comp sink	134	Kale	Salad makeunit	39	Melon	Walk-in	38
Quat (ppm)	3 comp sink	200	Feta	Salad makeunit	41	Slaw	Walk-in	41
Quat (ppm)	bucket	200	Spring mix	Salad make unit	41	Turkey	Walk-in	39
Ambient	Bagel cooler	43	Quinoa	Salad make unit	40	Egg whites	Steam table	148
Ambient	Milk cooler	34	Tomatoes	Sandwich makeunit	39	Sausage	Steam table	140

## 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- 1 out of 5 food employees who washed hands observed turning faucet off with barehands. Food employee shall used a barrier such as a disposable paper towel to turn faucets off after washing to avoid recontaminating hands. CDI: Food employee was educated on proper handwashing procedures and re-washed hands. 0pts
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P- REPEAT- Unwashed avocados stored above washed and chopped green onions in walk-in cooler. Separate fruits and vegetables before they are washed from ready-to-eat foods. CDI: Avocados were moved to the bottom of shelf with other unwashed vegetables. 1.5pts
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils -P- REPEAT- 2 scoops stored on the clean utensil shelving observed with dried food residue. Food-contact equipment shall be clean to sight and touch. CDI: All items were taken to the 3 compartment sink. 0pts

Lock Text



Person in Charge (Print & Sign): David *First* Witt *Last*

Regulatory Authority (Print & Sign): Shaneria *First* Sanders *Last*

*[Signature]*  
*[Signature]*, REHS1

REHS ID: 2683 - Shaneria Sanders

Verification Required Date:     /     /    

REHS Contact Phone Number: ( 3 3 6 ) 7 0 3 - 3 1 4 4



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program  
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- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF- One container of ham stored in walk-in cooler with out datemarking label. Ready-to-eat, potentially hazardous food held for more than 24hours shall be datemarked with the date of preparation or the discard date. CDI: Person in charge voluntarily discarded ham. 0pts
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C- 5 bags filled with catering food observed stored on crates that are less than 6 inches from the walk-in cooler floor. Food shall be protected from contamination by storing the food:(1) In a clean, dry location;(2) Where it is not exposed to splash, dust, or other contamination; and (3) At least 15 cm (6 inches) above the floor. Store bags on higher shelving or transfer carts. 0pts
- 39 3-304.14 Wiping Cloths, Use Limitation - C- One wet wiping cloth observed stored on prep table. Wet wiping cloths used for wiping equipment shall be held between uses in a chemical sanitizer solution at a concentration specified under § 4-501.114; 150-400ppm for quaternary ammonium. 0pts
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C - REPEAT- Scoop handles in contact with/touching tops of almonds, onions, pecans, cashews, and spinach. During pauses in food preparation or dispensing, utensils shall be in food with their handles above the top of the food and the container. 0.5pts
- 43 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C- REPEAT- Single-service cups not protected from contamination by extending beyond the dispensers at the registers. Single-service and single-use articles shall be kept in original protective package or stored by using other means that afford protection from contamination until used. 0.5pts
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C- Repairs are needed on the following equipment: Replace torn gasket inside proofers; Replace missing screws to loose panels on the bread oven. Equipment shall be in good repair. 0pts
- 46 4-501.14 Warewashing Equipment, Cleaning Frequency - C- Inside of dish machine observed with heavy lime buildup. Clean dish machine regularly to prevent buildup. Warewashing equipment shall be cleaned before use; throughout the day at a frequency necessary to prevent recontamination of equipment and utensils; and if used, at least every 24 hours. 0.5pts



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- 49 5-205.15 (B) System maintained in good repair - C- Heavy leaks observed in plumbing lines to lettuce reach-in cooler and beverage machine. Repair plumbing lines. Plumbing systems shall be maintained in good repair. 0pts
- 52 5-501.113 Covering Receptacles - C- One door lid to dumpster observed open. Maintain door lids to dumpsters closed. Receptacles shall be kept covered. 0pts
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C- REPEAT- Recaulk around the toilets in the men's and women's bathroom. Carpet on the floor in the office used to store single-service articles for catering was not approved as storage on permit. Floors and floor coverings shall be installed, designed, construction and installed so they are smooth and easily cleanable.//6-501.12 Cleaning Mops - C- REPEAT- Wet mops head on the wall in the can wash. After use mops shall be placed in a position that allows them to air-dry without soiling walls, equipment, or supplies. 1pt
- 54 6-303.11 Intensity-Lighting - C- Lighting at bread oven measured 7-8ft candles. Replace broken light bulb behind oven. Lighting in food preparation areas shall be at least 50ft candles. 0pts



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✓  
Spell



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Spell

