## Food Establishment Inspection Report

Establishment Name: PA	NERA BREAD #4991	Establishment ID: 3034012528						
Location Address: 100 HANES SQUARE SHOP CIRCLE City: WINSTON SALEM State: North Carolina Zip: 27103 County: 34 Forsyth Permittee: COVELLI ENTERPRISES, INC. Telephone: (336) 794-2033		Date: 09/30/2022 Status Code: A  Time In: 10:00 AM Time Out: 12:45 PM  Category#: IV						
⊗ Inspection	○ Re-Inspection	FDA Establishment Type:						
Wastewater System:  ⊗ Municipal/Community  ○ On-Site System  Water Supply:		No. of Risk Factor/Intervention Violations: 1  No. of Repeat Risk Factor/Intervention Violations: 0						
Municipal/Community	On-Site Supply							

	ly										_				
Foodborne Illness Risk Factors and Public Health Interventions Risk factors: Contributing factors that increase the chance of developing foodborne illness.					Good Retail Practices  Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals,										
Public Health Interventions: Control measures to prevent foodborne illne			J.						and physical objects into foods.	,		,	,		
Compliance Status		OUT CI	DI R	VR	Co	om	plian	ice	Status		OU <sup>-</sup>	Т	CDI R		
Supervision .2652					Saf	fe F	ood an	d Wa	ter .2653, .2655, .2658						
1 NOUTNA PIC Present, demonstrates knowledge, &	1	0					OUT N/A		Pasteurized eggs used where required	1	0.5	0			
performs duties  Nout N/A Certified Food Protection Manager					31	)X o	TUC		Water and ice from approved source	2	1	0			
Employee Health .2652		0			32	IN C	DUT I <b>X</b> A		Variance obtained for specialized processing methods	2	1	0			
Management food & conditional employee:	T.T		Т	Π	For	od 1	Famnar	atura	Control .2653, .2654						
knowledge, responsibilities & reporting		1 0			100	ou i	remper	ature		Т	_	$\overline{}$			
Proper use of reporting, restriction & exclusion Procedures for responding to vomiting &	-	1.5 0			33	IN C	<b>)</b> ∢⊤		Proper cooling methods used; adequate equipment for temperature control	1	0X5	0	x		
diarrheal events	1	0.5 0			<b>34</b> i	)X o	OUT N/A	N/O	Plant food properly cooked for hot holding	_	0.5	$\perp$			
Good Hygienic Practices .2652, .2653							OUT N/A	N/O	Approved thawing methods used	_	0.5	_			
Proper eating, tasting, drinking or tobacco use		0.5 0	_		<b>36</b> )	<b>)</b> (	DUT		Thermometers provided & accurate	1	0.5	0			
7   Mout No discharge from eyes, nose, and mouth					Foo	od I	dentific	cation	.2653						
Preventing Contamination by Hands .2652, .2653, .2655, .2  8   \( \) ( \)   Hands clean & properly washed		2 0		_	<b>37</b> j	<b>)</b> (	DUT	Ш	Food properly labeled: original container	2	1	0			
No hare hand contact with DTE foods or pre-	$\neg$				Pre	ever	ntion of	Foo	d Contamination .2652, .2653, .2654, .2656, .26	57					
approved alternate procedure properly followed		2 0			38 )	M o	TUC		Insects & rodents not present; no unauthorized animals	2	1	0			
10 Nout NA Handwashing sinks supplied & accessible	2	1 0			-	+			Contamination prevented during food	₽	Ě	H			
Approved Source .2653, .2655	1-1				39 )	X( o	DUT		preparation, storage & display	2	1	0			
11   (v) out   Food obtained from approved source   12   N out   (v) Food received at proper temperature		1 0	-		40)	M o	DUT	$\top$	Personal cleanliness	1	0.5	0			
13 Mout Food in good condition, safe & unadulterated		1 0			41 )				Wiping cloths: properly used & stored	1	0.5	0			
Required records available: shellstock tags,					42	X o	DUT N/A		Washing fruits & vegetables	1	0.5	0	L		
14 IN OUT NO parasite destruction 2 1 0							Proper Use of Utensils .2653, .2654								
Protection from Contamination .2653, .2654					43 )	X( c	TUC		In-use utensils: properly stored	1	0.5	0			
15 KOUTNIANO Food separated & protected  16 N OXT Food-contact surfaces: cleaned & sanitized		1.5 0 1.5 X >	,—		44)	M( o	DUT		Utensils, equipment & linens: properly stored, dried & handled	1	0.5	0			
Proper disposition of returned, previously served,	-	1.5 X >			45 )	M c	NIT		Single-use & single-service articles: properly			Ħ	-		
reconditioned & unsafe food		1 0							stored & used	1		$\perp$			
Potentially Hazardous Food Time/Temperature .2653  18   IN   OUT   N/A   N/C   Proper cooking time & temperatures	3 -	1.5 0		Т	46)				Gloves used properly	1	0.5	10			
19 IN OUT N/A NO Proper reheating procedures for hot holding		1.5 0			Ute	ensi	ls and	Equip	pment .2653, .2654, .2663		_				
20 Nout N/A N/O Proper cooling time & temperatures		1.5 0			47	IN C	Мт		Equipment, food & non-food contact surfaces approved, cleanable, properly designed,	1	0%	0			
21 X out N/A N/O Proper hot holding temperatures	$\rightarrow$	1.5 0			["	"	~		constructed & used		0.0	ľ			
22 X OUT N/AN/O Proper cold holding temperatures 23 X OUT N/AN/O Proper date marking & disposition	-	1.5 0 1.5 0	-		40)	<u>.</u>			Warewashing facilities: installed, maintained &						
24 IN OUT MANO	$\dashv$	1.5 0			48 )			Щ	used; test strips	1	0.5	Ш			
records	3	1.5 0			49				Non-food contact surfaces clean	1	0.5	0	L		
Consumer Advisory .2653				_	_	-	al Faci								
25 IN OUT Consumer advisory provided for raw/ undercooked foods	1	0.5 0			50 ) 51 )		OUT N/A	+	Hot & cold water available; adequate pressure Plumbing installed; proper backflow devices	2	0.5	0			
Highly Susceptible Populations .2653					52 )			+	Sewage & wastewater properly disposed	2		0	-		
26 IN OUT Pasteurized foods used; prohibited foods not offered	3	1.5 0				-	OUT N/A		Toilet facilities: properly constructed, supplied & cleaned		0.5	T			
Chemical .2653, .2657					54)	M o	DUT		Garbage & refuse properly disposed; facilities		0.5				
Food additives: approved & properly used		0.5 0			55			$\vdash$	maintained Physical facilities installed, maintained & clean		0.5 0X5		-		
28 X OUT N/A Toxic substances properly identified stored & user	d 2	1 0				$\neg$		$\vdash$	Meets ventilation & lighting requirements;	1	U.S	+			
Conformance with Approved Procedures .2653, .2654, .2658  Compliance with variance, specialized process,				Т	56 )	X( c	DUT		designated areas used	1	0.5	0			
29 IN OUT Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan 2 1 0 TOTAL DEDU							TOTAL DEDUCTIONS:	1.	5		<b>'</b>				





**Score:** 98.5

Comment Addendum to Food Establishment Inspection Report Establishment ID: 3034012528 Establishment Name: PANERA BREAD #4991 Location Address: 100 HANES SQUARE SHOP CIRCLE Date: 09/30/2022 X Inspection Re-Inspection City: WINSTON SALEM State: NC Comment Addendum Attached? X Status Code: A Zip: 27103 County: 34 Forsyth Water sample taken? Yes X No Category #: IV Email 1:panera4991@covelli.com Water Supply: Municipal/Community On-Site System Permittee: COVELLI ENTERPRISES, INC. Email 2: Telephone: (336) 794-2033 Email 3: Temperature Observations Effective January 1, 2019 Cold Holding is now 41 degrees or less Item Location Temp Item Location Temp Item Location Temp 40 38 walk in lettuce 2 door reach in beans 40 40 tomato sandwich station (top) cheese walk in 39 chicken salad sandwich station (top) 39 cheese sandwich station (top) 38 cheese sandwich statio (bottom) 39 turkey sandwich station (bottom) 39 tomato salad station (top) 40 salad station (bottom) turkey 41 egg salad station (top) 174 tomato soup steam table 176 steam table chicken soup 166 water dish machine 120 water 3 comp sink 700 sanitizer bucket 41 lettuce breakfast station (bottom) 40 breakfast station (bottom) cheese 140 chicken hot cabinet 49 rice cooling @11:15 45 cooling @ 11:45 rice 40 walk in tomato First Last Person in Charge (Print & Sign):

First

Last

Regulatory Authority (Print & Sign): Cierra

Elledge

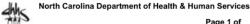
REHS ID:2760 - Elledge, Cierra

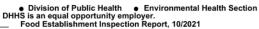
Verification Required Date:

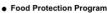
REHS Contact Phone Number:

Authorize final report to be received via Email:

e received via Email:









## **Comment Addendum to Inspection Report**

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Date: 09/30/2022 Time In: 10:00 AM Time Out: 12:45 PM

## **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.

- 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (Pf) Observed food contact portion of apple slicer with soil buildup. Equipment food contact surfaces and utensils shall be clean to sight and touch. CDI- Slicer was returned to 3 comp sink to be washed, rinsed, and sanitized.
- 33 3-501.15 Cooling Methods (Pf)- Observed rice and quinoa mix cooling from ambient in tightly sealed containers. Quickly cool foods. Use methods such as open/vented shallow pans, large ice baths and active stirring. Cold air must flow around product to remove the heat. CDI- containers were vented and met proper cooling parameters.
- 47 4-501.11 Good Repair and Proper Adjustment Equipment (C) Observed gaskets on multiple coolers torn. Observed condensation leak in walk in freezer. Maintain equipment in a state of good repair.
- 55 6-501.11 Repairing Premises, Structures, Attachments, and Fixtures Methods (C) Observed hand sink by breakfast station, prep sink, and 3 comp sink needing new caulking. Floors, walls, and ceilings including the attachments such as soap and towel dispensers; light fixtures; and heat/ac vents shall be maintained in good repair.