

	GEORGIA DEPARTMENT OF PUBLIC HEALTH Food Service Establishment Inspection Report			CURRENT SCORE	CURRENT GRADE
	Establishment Name: <u>Panera Bread</u> Address: <u>1655 GA-138</u>				66
City: <u>Conyers</u> Time In: <u>07:25 AM</u> Time Out: <u>09:50 AM</u>				SCORING AND GRADING: A=90-100 B=80-89 C=70-79 U≤69	
Inspection Date: <u>11/04/2022</u> CFSM: <u>Stardeshia Lynn</u>					
Purpose of Inspection: Routine <input checked="" type="radio"/> Follow-up <input type="radio"/> Compliant <input type="radio"/> Preliminary <input type="radio"/> Other <input type="radio"/> Risk Type: 1 <input type="radio"/> 2 <input checked="" type="radio"/> 3 <input type="radio"/> Permit#: <u>122-FSP-1434</u>		Last Score Grade Date 85 B 04/18/2022			
Risk Factors are important practices or procedures as the most contributing factors in foodborne illness outbreaks. Public Health Interventions are control measures to prevent illness or injury.		Prior Score Grade Date N/A N/A 01/31/2022			

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS
(Mark designated compliance status (IN, OUT, NA, or NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable.)

IN=in compliance OUT=not in compliance NO=not observed NA=not applicable COS=corrected on-site during inspection R=Repeat violation of the same code provision=2 points																																																																																																																																																																																																																																																																																																
<table border="1" style="width:100%; border-collapse: collapse;"> <tr> <th colspan="5">Compliance Status</th> <th>COS</th> <th>R</th> </tr> <tr> <td>1</td> <td>IN</td> <td>OUT</td> <td>NA</td> <td>NO</td> <td colspan="2">Supervision 4 points</td> </tr> <tr> <td><input type="radio"/></td> <td><input checked="" type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td colspan="2">1-2A PIC present, demonstrates knowledge, performs duties</td> </tr> <tr> <td><input type="radio"/></td> <td><input checked="" type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td colspan="2">1-2B Certified Food Protection Manager</td> </tr> <tr> <td>2</td> <td>IN</td> <td>OUT</td> <td>NA</td> <td>NO</td> <td colspan="2">Employee Health, Good Hygienic Practices, Preventing Contamination by Hands 9 points</td> </tr> <tr> <td><input checked="" type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td colspan="2">2-1A Proper use of restriction & exclusion</td> </tr> <tr> <td><input checked="" type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td colspan="2">2-1B Hands clean and properly washed</td> </tr> <tr> <td><input checked="" type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td colspan="2">2-1C No bare hand contact with ready-to-eat foods or approved alternate method properly followed</td> </tr> <tr> <td><input checked="" type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td colspan="2">2-2A Management knowledge, responsibilities, reporting</td> </tr> <tr> <td><input checked="" type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td colspan="2">2-2B Proper eating, tasting, drinking, or tobacco use</td> </tr> <tr> <td><input checked="" type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td colspan="2">2-2C No discharge from eyes, nose, and mouth</td> </tr> <tr> <td><input checked="" type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td colspan="2">2-2D Adequate handwashing facilities supplied & accessible</td> </tr> <tr> <td><input checked="" type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td colspan="2">2-2E Response procedures for vomiting & diarrheal events</td> </tr> <tr> <td>3</td> <td>IN</td> <td>OUT</td> <td>NA</td> <td>NO</td> <td colspan="2">Approved Source 9 points</td> </tr> <tr> <td><input checked="" type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td colspan="2">3-1A Food obtained from approved source</td> </tr> <tr> <td><input type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td><input checked="" type="radio"/></td> <td><input type="radio"/></td> <td colspan="2">3-1B Food received at proper temperature</td> </tr> <tr> <td><input checked="" type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td colspan="2">3-1C. Food in good condition, safe, and unadulterated</td> </tr> <tr> <td><input type="radio"/></td> <td><input type="radio"/></td> <td><input checked="" type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td colspan="2">3-1D Required records: shellstock tags, parasite destruction</td> </tr> <tr> <td>4</td> <td>IN</td> <td>OUT</td> <td>NA</td> <td>NO</td> <td colspan="2">Protection From Contamination 9 points</td> </tr> <tr> <td><input checked="" type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td colspan="2">4-1A Food separated and protected</td> </tr> <tr> <td><input checked="" type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td colspan="2">4-1B Proper disposition of returned, previously served, reconditioned, and unsafe food</td> </tr> <tr> <td><input checked="" type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td colspan="2">4-2A Food stored covered</td> </tr> <tr> <td><input type="radio"/></td> <td><input checked="" type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td colspan="2">4-2B Food-contact surfaces: cleaned & sanitized</td> </tr> </table>	Compliance Status					COS	R	1	IN	OUT	NA	NO	Supervision 4 points		<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1-2A PIC present, demonstrates knowledge, performs duties		<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1-2B Certified Food Protection Manager		2	IN	OUT	NA	NO	Employee Health, Good Hygienic Practices, Preventing Contamination by Hands 9 points		<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2-1A Proper use of restriction & exclusion		<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2-1B Hands clean and properly washed		<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2-1C No bare hand contact with ready-to-eat foods or approved alternate method properly followed		<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2-2A Management knowledge, responsibilities, reporting		<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2-2B Proper eating, tasting, drinking, or tobacco use		<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2-2C No discharge from eyes, nose, and mouth		<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2-2D Adequate handwashing facilities supplied & accessible		<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2-2E Response procedures for vomiting & diarrheal events		3	IN	OUT	NA	NO	Approved Source 9 points		<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	3-1A Food obtained from approved source		<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	3-1B Food received at proper temperature		<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	3-1C. 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undercooked foods</td> </tr> <tr> <td>6</td> <td>IN</td> <td>OUT</td> <td>NA</td> <td>NO</td> <td colspan="2">Holding of TCS Foods, Date Marking of TCS Foods 9 points</td> </tr> <tr> <td><input type="radio"/></td> <td><input checked="" type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td colspan="2">6-1A Proper cold holding temperatures</td> </tr> <tr> <td><input checked="" type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td colspan="2">6-1B Proper hot holding temperatures</td> </tr> <tr> <td><input checked="" type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td colspan="2">6-1C Proper cooling time and temperature</td> </tr> <tr> <td><input type="radio"/></td> <td><input type="radio"/></td> <td><input checked="" type="radio"/></td> 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GOOD RETAIL PRACTICES
(Mark the numbered item OUT, if not in compliance. For items marked OUT, mark COS or R for each item as applicable. R = Repeat Violation of the same code provision = 1 point)
Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

<table border="1" style="width:100%; border-collapse: collapse;"> <tr> <th colspan="5">Compliance Status</th> <th>COS</th> <th>R</th> </tr> <tr> <td>10</td> <td>OUT</td> <td colspan="3">Safe Food and Water, Food Identification</td> <td colspan="2">3 points</td> </tr> <tr> <td><input type="radio"/></td> <td><input type="radio"/></td> <td colspan="3">10A. Pasteurized eggs used where required</td> <td><input type="radio"/></td> <td><input type="radio"/></td> </tr> <tr> <td><input type="radio"/></td> <td><input type="radio"/></td> <td colspan="3">10B. Water and ice from approved source</td> <td><input type="radio"/></td> <td><input type="radio"/></td> </tr> <tr> <td><input type="radio"/></td> <td><input type="radio"/></td> <td colspan="3">10C. Variance obtained for specialized processing methods</td> <td><input type="radio"/></td> <td><input type="radio"/></td> </tr> <tr> <td><input checked="" type="radio"/></td> <td><input type="radio"/></td> <td colspan="3">10D. Food properly labeled; original container</td> <td><input checked="" type="radio"/></td> <td><input checked="" type="radio"/></td> </tr> <tr> <td>11</td> <td>OUT</td> <td colspan="3">Food Temperature Control</td> <td colspan="2">3 points</td> </tr> <tr> <td><input type="radio"/></td> <td><input type="radio"/></td> <td colspan="3">11A. Proper cooling methods used: adequate equipment for temperature control</td> <td><input type="radio"/></td> <td><input type="radio"/></td> </tr> <tr> <td><input type="radio"/></td> <td><input type="radio"/></td> <td colspan="3">11B. Plant food properly cooked for hot holding</td> <td><input type="radio"/></td> <td><input type="radio"/></td> </tr> <tr> <td><input type="radio"/></td> <td><input type="radio"/></td> <td colspan="3">11C. Approved thawing methods used</td> <td><input type="radio"/></td> <td><input type="radio"/></td> </tr> <tr> <td><input type="radio"/></td> <td><input type="radio"/></td> <td colspan="3">11D. Thermometers provided and accurate</td> <td><input type="radio"/></td> <td><input type="radio"/></td> </tr> <tr> <td>12</td> <td>OUT</td> <td colspan="3">Prevention of Food Contamination</td> <td colspan="2">3 points</td> </tr> <tr> <td><input type="radio"/></td> <td><input type="radio"/></td> <td colspan="3">12A. Contamination prevented during food preparation, storage, display</td> <td><input type="radio"/></td> <td><input type="radio"/></td> </tr> <tr> <td><input checked="" type="radio"/></td> <td><input type="radio"/></td> <td colspan="3">12B. Personal cleanliness</td> <td><input checked="" type="radio"/></td> <td><input type="radio"/></td> </tr> <tr> <td><input type="radio"/></td> <td><input type="radio"/></td> <td colspan="3">12C. Wiping cloths: properly used and stored</td> <td><input type="radio"/></td> <td><input type="radio"/></td> </tr> <tr> <td><input checked="" type="radio"/></td> <td><input type="radio"/></td> <td colspan="3">12D. Washing fruits and vegetables</td> <td><input checked="" type="radio"/></td> <td><input type="radio"/></td> </tr> <tr> <td>13</td> <td>OUT</td> <td colspan="3">Postings and Compliance with Clean Air Act</td> <td colspan="2">1 point</td> </tr> <tr> <td><input checked="" type="radio"/></td> <td><input type="radio"/></td> <td colspan="3">13A. Posted: Permit/Inspection/Choking Poster/Handwashing</td> <td><input checked="" type="radio"/></td> <td><input type="radio"/></td> </tr> <tr> <td><input type="radio"/></td> <td><input type="radio"/></td> <td colspan="3">13B. Compliance with Georgia Smoke Free Air Act</td> <td><input type="radio"/></td> <td><input type="radio"/></td> </tr> </table>	Compliance Status					COS	R	10	OUT	Safe Food and Water, Food Identification			3 points		<input type="radio"/>	<input type="radio"/>	10A. Pasteurized eggs used where required			<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	10B. 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Single-use/single-service articles: properly stored, used</td> <td><input type="radio"/></td> <td><input type="radio"/></td> </tr> <tr> <td><input type="radio"/></td> <td><input type="radio"/></td> <td colspan="3">14D. Gloves used properly</td> <td><input type="radio"/></td> <td><input type="radio"/></td> </tr> <tr> <td>15</td> <td>OUT</td> <td colspan="3">Utensils, Equipment and Vending</td> <td colspan="2">1 point</td> </tr> <tr> <td><input checked="" type="radio"/></td> <td><input type="radio"/></td> <td colspan="3">15A. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used</td> <td><input type="radio"/></td> <td><input type="radio"/></td> </tr> <tr> <td><input type="radio"/></td> <td><input type="radio"/></td> <td colspan="3">15B. Warewashing facilities: installed, maintained, used; test strips</td> <td><input type="radio"/></td> <td><input type="radio"/></td> </tr> <tr> <td><input checked="" type="radio"/></td> <td><input type="radio"/></td> <td colspan="3">15C. Nonfood-contact surfaces clean</td> <td><input type="radio"/></td> <td><input checked="" type="radio"/></td> </tr> <tr> <td>16</td> <td>OUT</td> <td colspan="3">Water, Plumbing and Waste</td> <td colspan="2">2 points</td> </tr> <tr> <td><input type="radio"/></td> <td><input type="radio"/></td> <td colspan="3">16A. Hot and cold water available; adequate pressure</td> <td><input type="radio"/></td> <td><input type="radio"/></td> </tr> <tr> <td><input type="radio"/></td> <td><input type="radio"/></td> <td colspan="3">16B. Plumbing installed; proper backflow devices</td> <td><input type="radio"/></td> <td><input type="radio"/></td> </tr> <tr> <td><input type="radio"/></td> <td><input type="radio"/></td> <td colspan="3">16C. Sewage and waste water properly disposed</td> <td><input type="radio"/></td> <td><input type="radio"/></td> </tr> <tr> <td>17</td> <td>OUT</td> <td colspan="3">Physical Facilities</td> <td colspan="2">1 point</td> </tr> <tr> <td><input type="radio"/></td> <td><input type="radio"/></td> <td colspan="3">17A. Toilet facilities: properly constructed, supplied, cleaned</td> <td><input type="radio"/></td> <td><input type="radio"/></td> </tr> <tr> <td><input checked="" type="radio"/></td> <td><input type="radio"/></td> <td colspan="3">17B. Garbage/refuse properly disposed; facilities maintained</td> <td><input type="radio"/></td> <td><input type="radio"/></td> </tr> <tr> <td><input checked="" type="radio"/></td> <td><input type="radio"/></td> <td colspan="3">17C. Physical facilities installed, maintained, and clean</td> <td><input type="radio"/></td> <td><input type="radio"/></td> </tr> <tr> <td><input type="radio"/></td> <td><input type="radio"/></td> <td colspan="3">17D. 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Person in Charge (Signature) _____ (Print) <u>Brittany</u>	Date: <u>11/04/2022</u>
Inspector (Signature) <u>RJ EHS</u>	Follow-up: YES <input checked="" type="radio"/> NO <input type="radio"/> Follow-up Date: <u>11/04/2022</u>

Food Service Establishment Inspection Report Addendum

Violations cited in this report must be corrected within the time frames specified below, or as stated in the Georgia Department of Public Health Rules and Regulations Food Service Chapter 511-6-1, Rule .10 subsections (2)(h) and (i).

Establishment Panera Bread	Permit # 122-FSP-1434	Date 11/04/2022
Address 1655 GA-138	City/State Conyers GA	Zip Code 30013

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
#1 lettuce/cold holding/discarded / prep	64	#2 lettuce/cold holding/discarded / prep	64	rice /cold holding/discarded / prep cooler	60
#1 chicken /cold holding/discarded / prep	54	#2 chicken /cold holding/discarded / prep	51	#3 chicken /cold holding/discarded / prep	42
cheese /cold holding/discarded / prep cooler	67	boiled eggs/cold holding/discarded / prep	59	roast beef /cold holding/discarded / prep	67
liquid eggs/cooling 5mins / walk-in-cooler	59	liquid eggs/cooling/23mins / walk-in-cooler	48	/	
/		/		/	
/		/		/	
/		/		/	
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OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
1-2A: .03(2)(o)	NCOS Correct By: 11/14/2022 PIC did not have active managerial control; observed multiple violations. PIC was educated on active managerial control and discuss corrective actions. It is the responsibility of the person in charge to ensure compliance with the food code by demonstrating active managerial control within their facility. (Pf)
1-2B: .03(3)(c)	COS Observed the CFSM document not posted into public view. Both PIC printed out their serv saf and posted into public view. The original CFSM certificate shall be posted in public view in each food service establishment. An additional copy shall be retained on file at the food service establishment at all times, and shall be made available for inspection by the Health Authority. (Pf)
2-2D: .06(2)(o)	COS Observed the hand sink located by the drive thru window blocked by the rolling large container of ice. Observed the handsink located in the warewashing area blocked by a rolling cart and by a cart containing utensils and gloves. PIC removed the rolling container to another location. PIC removed the cart containing the utensils and the rolling cart to another location. A handwashing sink shall be maintained so that it is accessible at all times for employee use. (Pf)
2-2D: .07(3)(b)	COS Observed the handsink located in the warewashing area did not have any hand paper towels. PIC supplied the handsink with hand paper towels. Each handwashing sink shall be provided with individual, disposable towels, a continuous towel system that supplies the user with a clean towel, or a hand drying device. (Pf)
4-2B: .05(7)(a)1	NCOS Correct By: 11/14/2022 Observed all three microwaves containing old food debris. Observed the ice machine containing black like substance. PIC had food employees begin to clean the microwaves. Equipment food-contact surfaces and utensils shall be clean to sight and touch. (Pf)
6-1A: .04(6)(f) (Repeat)	COS Observed chicken in the prep cooler located by the drive thru window cold holding above 41F. Observed lettuce, rice, chicken, roast beef, boiled eggs, and cheese in the prep cooler located underneath the microwaves cold holding above 41F. The prep cooler held an ambient air temperature of 59.2F. PIC discarded all of the foods. Time/temperature control for safety food shall be maintained at 41°F (5°C) or below. (P)
10D: .04(7)(c) (Repeat)	COS Observed multiple squeeze bottles not labeled. PIC had food employees label all of the squeeze bottles. ***THIS IS THE SECOND REPEAT. A THIRD REPEAT WILL RESULT IN PERMIT SUSPENSION.*** Except for containers holding food that can be readily and unmistakably recognized, such as dry pasta, working containers holding food or food ingredients that are removed from their original packages for use in the food establishment, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be clearly and legibly identified, in English, with the common name of the food. (C)
12B: .03(5)(g)	COS Observed one employee wearing multiple bracelets. Observed another employee wearing a watch. PIC had food employees remove their watch and bracelets. Food employees may not wear jewelry including medical information jewelry on their arms and hands while preparing food (except for a plain ring such as a wedding band). (C)
12D: .04(4)(g)	COS Observed a container of avocados containing stickers. Observed washed avocados stored on top of avocados containing stickers in the walk-in-cooler. PIC had food employees remove the stickers and rewash all avocados. Raw fruits and vegetables shall be thoroughly washed in water, in a sink designated for that purpose only, to remove soil and other contaminants before being cut, combined with other ingredients, cooked, served, or offered for human consumption in ready-to-eat form. (Pf)
13A: .02(1)(d)	COS Observed the drive thru window did not have the previous inspection report (4/18/22 score 85) posted. The inspection report from 1/19/22 score of 82 was posted instead. PIC was given a new inspection report to post into public view. The most current inspection report shall be prominently displayed in public view at all times, within fifteen feet of the front or primary public door and between five feet and seven feet from the floor and in an area where it can be read at a distance of one foot away. (C)
15A: .05(6)(a)	NCOS Observed the prep cooler underneath the microwaves holding an ambient air temperature of 59.2. Equipment shall be maintained in a state of repair and condition that meets the requirements specified under subsections (1) and (2)of this Rule. (C)
15C: .05(7)(a)2,3 (Repeat)	NCOS Correct By: 11/14/2022 Observed accumulation food debris on gaskets in the kitchen area. Observed an accumulation of food debris inside multiple prep reach-in-coolers and on the doors of multiple prep-reach-in-cooler and reach-in-drawers. *** THIS IS THE SECOND REPEAT. A THRID REPEAT WILL RESULT IN PERMIT SUSPENSION.*** Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris. (C)
17B: .06(5)(r),(s)	NCOS Correct By: 11/14/2022 Observed trash build up in the dumpster area. Dumpster area shall be clean and free of debris.
17C: .07(5)(a),(b)1,2,3	NCOS Observed an accumulation of food debris all over the flooring throughout the kitchen, throughout the warewashing area, and in the cashier area. Observed food debris on the flooring underneath the equipment in the kitchen and ware washing area. Observed food debris underneath the shelving in the walk-in-cooler and the bakery walk-in-cooler. All physical facilities shall be maintained in good repair and shall be cleaned as often as necessary to keep them clean and by methods that prevent contamination of food products. (C)

Person in Charge (Signature)	Date 11/04/2022
	Date 11/04/2022
Inspector (Signature)	Date 11/04/2022

Food Service Establishment Inspection Report Addendum

Page 3 of 3

Violations cited in this report must be corrected within the time frames specified below, or as stated in the Georgia Department of Public Health Rules and Regulations Food Service Chapter 511-6-1, Rule .10 subsections (2)(h) and (i).

Establishment Panera Bread	Permit # 122-FSP-1434	Date 11/04/2022
Address 1655 GA-138	City/State Conyers GA	Zip Code 30013

OBSERVATIONS AND CORRECTIVE ACTIONS

Item
Number

Comments:

Cold-Holding was assessed and in compliance unless noted in the temperature log.
Hot-Holding was assessed and in compliance unless note in the temperature log.
foods were frozen solid.
additives = various flavored syrups.
Ensure stickers are removed from the avocados before washing.
The baker was present during last food truck delivery.
Inspection report emailed to PIC

A follow-up is required within 10 calendar days; 11/14/22.
A Required Additional Routine inspection will be required within 60 days after the follow-up.
THIS IS THE SECOND REPEAT OF VIOLATIONS 10D AND 15C. A THIRD REPEAT WILL RESULT IN PERMIT SUSPENSION.
An employee must wash hands sign was given the PIC.
Fees will be charged accordingly for any violation which cannot be corrected on-site during inspection.
Repeat violations may result in permit suspension.
Corrections of violations does not change the inspection score.
www.gnrhealth.com
770-278-7340

Person in Charge (Signature)

Date 11/04/2022

Inspector (Signature)



Date 11/04/2022