GEORGIA DEPARTMENT OF PUBLIC HEALTH					CURRENT SCORE	CURRENT GRAD	DE
Food Service Establishment Inspect	tion Repo	ort					
Establishment Name: Panera Bread Address: 1655 GA-138							
DEARINGAIN	Out:(09:50 AN	M				
Inspection Date: 11/04/2022 CFSM: Stardeshia Lynn	Last Score	Grade	Date	_			
Purpose of Inspection: Routine Follow-up O Compliant O Preliminary O Other O					h		
Risk Type: 1 () 2 () Permit#: 122-FSP-1434	85	В	04/18/2	2022	UU		
	Prior Score	Grade	Date				
contributing factors in foodborne illness outbreaks. Public Health	N/A	N/A	01/31/2	2022			
Interventions are control measures to prevent illness or injury.				-	CORING AND GRADING:	A=90-100 B=80-89 C=70-79	U <u><</u> 69
FOODBORNE ILLNESS RISK FACT							
(Mark designated compliance status (IN, OUT, NA, or NO) for each IN=in compliance OUT=not in compliance NO=not observed NA=not applicable	1270.515.600					ion of the same code provision=	2 points
Compliance Status	COS R		Complia				COS R
1 IN OUT NA NO Supervision	4 points	5 1	N OUT	NA NO		neating of TCS Foods,	9 points
O 1-2A PIC present, demonstrates knowledge, performs duties O 0 1-2B Certified Food Protection Manager	0 0				5-1A Proper cooking ti	mer Advisory me and temperatures	00
Employee Health, Good Hygienic Practices		1	5 ŏ	=		procedures for hot holding	00
2 IN OUT NA NO Preventing Contamination by Hands	9 points						4 points
2-1A Proper use of restriction & exclusion	0 0		00		5-2 Consumer advisor undercooked foods	y provided for raw and	00
O 2-1B Hands clean and properly washed O 2-1C No bare hand contact with ready-to-eat foods or	0 0				Holding	of TCS Foods,	-
O O 2-1C No bare hand contact with ready-to-eat foods or approved alternate method properly followed	0 0	6 1	N OUT	NA NO		ng of TCS Foods	9 points
	4 points			=	6-1A Proper cold holdi	ng temperatures	
2-2A Management knowledge, responsibilities, reporting 2-2B Proper eating, tasting, drinking, or tobacco use 2-2C No discharge from eyes, nose, and mouth	-			$\overline{}$	6-1B Proper hot holdin	(- Control - Co	00
O 2-2B Proper eating, tasting, drinking, or tobacco use O 2-2C No discharge from eyes, nose, and mouth	0 0			00	6-1C Proper cooling til	health control: procedures	00
2-2D Adequate handwashing facilities supplied & access ble					and records	ricaliti control. procedures	00
2-2E Response procedures for vomiting & diarrheal event	s 0 0						4 points
3 IN OUT NA NO Approved Source	9 points	7	NAME AND ADDRESS OF		6-2 Proper date marking	38 7 ES S S	00
3-1A Food obtained from approved source OOOO3-1B Food received at proper temperature	0 0		N OUT	NA NO		ptible Populations	9 points
3-1C. Food in good condition, safe, and unadulterated	0 0				offered	used: Prohibited foods not	00
O O 3-1D Required records: shellstock tags, parasite destruction			N OUT	STATE OF TAXABLE PARTY.	Cl	nemicals	4 points
4 IN OUT NA NO Protection From Contamination	9 points			0	Response in the same	pproved and properly used	00
4-1B Proper disposition of returned, previously served,	00				used	s properly identified stored,	00
e O 4-18 Proper disposition of returned, previously served, reconditioned, and unsafe food	0 0	9	N OUT	NA NO	Conformance wit	h Approved Procedures	4 points
	4 points	0	00			ariance, specialized process	00
4-2A Food stored covered 4-2B Food-contact surfaces: cleaned & sanitized	0 0	,			and HACCP plan		
GOOD F		PRAC	TICES				
(Mark the numbered item OUT, if not in compliance. For items marked OUT, man	rk COS or R	for each	item as ap				
Good Retail Practices are preventive measures to control Compliance Status	cos R		omplia			objects into foods.	COS R
10 OUT Safe Food and Water, Food Identification	3 points	14	OUT	iiice c	Proper Use of	of Utensils	1 point
O 10A. Pasteurized eggs used where required	00				use utensils: properly st		00
O 10B. Water and ice from approved source O 10C. Variance obtained for specialized processing methods	00					cles: properly stored, dried, handled cles: properly stored, used	0 0
10D. Food properly labeled; original container		7.5	O 1		oves used properly		00
11 OUT Food Temperature Control	2 nointe	15	OUT	5A For	Utensils, Equipme and nonfood-contact		1 point
O 11A. Proper cooling methods used: adequate equipment for	3 points				designed, constructed,	The state of the s	00
O 11B. Plant food properly cooked for hot holding	0 0		The same of the sa		ewashing facilities: installent	ed, maintained, used; test strips	
O 11C. Approved thawing methods used	ŏŏ	16		JC. 140	Water, Plumbin		O D
O 11D. Thermometers provided and accurate	00				and cold water availab		00
12 OUT Prevention of Food Contamination 12A. Contamination prevented during food preparation, storage,	3 points				mbing installed; proper wage and waste water		0 0
display	00	17	OUT		Physical F	acilities	1 point
12B. Personal cleanliness 12C. Wiping cloths: properly used and stored	0 0					nstructed, supplied, cleaned sposed; facilities maintained	00
12D. Washing fruits and vegetables	• 0		1	7C. Ph	ysical facilities installed	, maintained, and clean	00
13 OUT Postings and Compliance with Clean Air Act 13A. Posted: Permit/Inspection/Choking Poster/Handwashing	1 point	18	THE RESIDENCE OF THE PERSON NAMED IN COLUMN 1	D. Ade	equate ventilation and lig Pest and Anir	hting; designated areas used	O O
O 13B. Compliance with Georgia Smoke Free Air Act	ōŏ			8. Insed	cts, rodents, and anima		00
Person in Charge (Signature)	/5	Print) R	Pritton:		Date	11/04/2022	
			Brittany	YE			
Inspector (Signature) RJ EHS		F	ollow-u	o:	Foll	ow-up Date: <u>11/04/2022</u>	

Food Service Establishment Inspection Report Addendum

Page ____2 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
Permit #
Panera Bread
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
heese /cold holding/discarded / prep cooler	67	boiled eggs/cold holding/discarded / prep	59	roast beef /cold holding/discarded / prep	67
quid eggs/cooling 5mins / walk-in-cooler	59	liquid eggs/cooling/23mins / walk-in-cooler	48	1	
		1		/	
		1		1	
		1		1	
		1		1	

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 warewahsing 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
Inspector (Signature)	Date	11/04/2022

2019 F 100 40104 508004 St 50194 St 50194	shment Inspection Report Ad within the time frames specified below, or as stated in the	No. 2.7 (1.9 property) 0.2007 (1.9 property)	Page 3 of 3 f Public Health Rules and		
ulations Food Service Chapter 511-6-1, Rule . ablishment	** *** *** *** *** *** *** *** *** ***		Date		
ra Bread ress	122-FSP-1434 City/State	1	1/04/2022 Zip Code		
GA-138 tem	Conyers	GA	30013		
mber	OBSERVATIONS AND CORRECTIVE	ACTIONS			
Id-Holding was assessed and incompliance unless not the desired serious assessed and incompliance unless not the desired serious flavored syrups. Solve stickers are removed from the avocados before the baker was present during last food truck delivery. Section report emailed to PIC	te in the temperature log. washing.				
Collow-up is required within 10 calendar days; 11/14/22 Required Additional Routine inspection will be required THIS IS THE SECOND REPEAT OF VIOLATIONS 10 employee must wash hands sign was given the PIC. es will be charged accordingly for any violation which peat violations may result in permit suspension. Trections of violations does not change the inspection w.gnrhealth.com 0-278-7340	d within 60 days after the follow-up. OD AND 15C. A THIRD REPEAT WILL RESULT IN PERMIT SUSPE cannot be corrected on-site during inspection.	ENSION.***			
on in Charge (Signature)		D	ate 11/04/2022		

Inspector (Signature)

Date 11/04/2022