

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

Panera Bread

Permit #

122-FSP-1434

Date

11/04/2022

Address

1655 GA-138

City/State

ConyersGA

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	/	
/		/		/	
/		/		/	
/		/		/	
/		/		/	

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

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

Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
----------------	-------------------------------------

Comments:

Cold-Holding was assessed and incompliance unless noted in the temperature log.
Hot-Holding was assessed and incompliance 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