

Establishment Name

Inspection Date

Risk Category

Address

City

# TENNESSEE DEPARTMENT OF HEALTH

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

SCORE

Permanent O Mobile Type of Establishment

Follow-up Required

O Temporary O Seasonal

O Yes 疑 No

Time in 11:39; AM AM / PM Time out 12:16; PM AM / PM

03/06/2023 Establishment # 605244025 Embargoed 0

Panera Bread #1800

921 Nashville Pike

Gallatin

O Follow-up Purpose of Inspection **K**Routine O Complaint O Preliminary O Consultation/Other О3

Number of Seats 97

04

#### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTION

- II	¥=in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		0	05	*000	recte	d c
					Compliance Status	COS	R	WT	]			
	IN	OUT	NA	NO	Supervision				П		IN	0
1	盔	0			Person in charge present, demonstrates knowledge, and	0	0	5	1	16	0	L
Н	IN	OUT	NA	NO	performs duties  Employee Health		_	_	Н	17	ŏ	Н
2	100	0	TWA.	III.	Management and food employee awareness; reporting	0	0		Н		ŭ	Н
3	×	o			Proper use of restriction and exclusion	0	o	5	П		IN	l٥
	IN	OUT	NA	NO	Good Hygienic Practices				1	18	0	Г
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	·	1	19	黨	Г
5	黨	0		0	No discharge from eyes, nose, and mouth	0	0	5	П	20	245	Г
	IN	OUT	NA	NO	Preventing Contamination by Hands				1	21	*	Г
6	黨	0		0	Hands clean and properly washed	0	0		П	22	0	Г
7	េ	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5			IN	0
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2	1	23	0	П
		OUT	NA	NO	Approved Source		_		1	23		L
9	黨	0			Food obtained from approved source	0	0		П		IN	0
10	0	0	0	×	Food received at proper temperature	0	0		П	24	0	П
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	П	2.4	_	Ľ
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0		П		IN	0
	IN	OUT	NA	NO	Protection from Contamination				1	25		Г
13	Ŕ	0	0		Food separated and protected	0	0	4	]	26	8	
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5	Ш		IN	0
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2		27	0	

					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	黨	Proper cooking time and temperatures	0	0	5
17	0	0	0	3%	Proper reheating procedures for hot holding	0	0	٠
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	0	0	0	X	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20	243	0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	
22	0	0	×	0	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	0	0	×		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	X		Food additives: approved and properly used	0	0	5
26	80	0			Toxic substances properly identified, stored, used	0	0	9
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

#### cals, and physical objects into foods.

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	W
	OUT	Safe Food and Water			
28	0	Pasteurized eggs used where required	0	0	1
29	0	Water and ice from approved source	0	0	-
30	0	Variance obtained for specialized processing methods	0	0	١,
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	
34	0	Thermometers provided and accurate	0	0	Т
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	-
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	
37	0	Contamination prevented during food preparation, storage & display	0	0	
38	0	Personal cleanliness	0	0	Г
39	0	Wiping cloths; properly used and stored	0	0	
40	0	Washing fruits and vegetables	0	0	
	OUT	Proper Use of Utensils	$\top$		
41	0	In-use utensils; properly stored	0	0	Г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	
43	0	Single-use/single-service articles; properly stored, used	0	0	Г
44	10	Gloves used properly	-	0	

pect	ion	R-repeat (violation of the same code provision	)		
		Compliance Status	COS	R	W
	OUT	Utensiis and Equipment			
45	M	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	Warewashing facilities, installed, maintained, used, test strips				1
47	0	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48		Hot and cold water available; adequate pressure	0	0	2
49	0	Plumbing installed; proper backflow devices	0	0	2
50	Sewage and waste water properly disposed				2
51	0	O Toilet facilities: properly constructed, supplied, cleaned		0	1
52	O Garbage/refuse properly disposed; facilities maintained		0	0	1
53	0	Physical facilities installed, maintained, and clean	0	0	1
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items	Т		
55	0	Current permit posted	0	0	<u> </u>
56	0	Most recent inspection posted	0	0	ľ
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- 100	0	
58		Tobacco products offered for sale	0	0	0
59		If tobacco products are sold, NSPA survey completed	0	0	

anner. You have the right to request a h (10) days of the date of the

03/06/2023

ignature of Person In Charge

Date

\*\*\*\* Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice \*\*\*\*

Date

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15) RDA 629 ) 6152061100 Please call ( to sign-up for a class.

03/06/2023

#### TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



#### Establishment Information

Establishment Name: Panera Bread #1800
Establishment Number #: 605244025

NSPA Survey – To be completed if #57 is "No"	
Age-restricted venue does not affirmatively restrict access to its buildings or facilities at all times to persons who are twenty-one (21) years of age or older.	
Age-restricted venue does not require each person attempting to gain entry to submit acceptable form of identification.	
'No Smoking' signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance.	
Garage type doors in non-enclosed areas are not completely open.	
Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	
Smoke from non-enclosed areas is inflitrating into areas where smoking is prohibited.	$\vdash$
Smoking observed where smoking is prohibited by the Act.	$\vdash$

Warewashing Info						
Machine Name	8anitizer Type	PPM	Temperature ( Fahrenheit)			
ecolab dishwasher	chlorine	100				

Equipment Temperature					
Description	Temperature ( Fahrenheit)				
sandwich prep cooler	37				
walk in cooler	33				
walk in freezer	0				
walk in bread cooler	39				

Food Temperature		
Description	State of Food	Temperature ( Fahrenheit)
sliced tomatoes	Cold Holding	37
rice	Cold Holding	42
ettuce	Cold Holding	42
chicken soup	Hot Holding	169
chicken	Cold Holding	35
half & half	Cold Holding	41

bserved Violations	
otal # 1 epeated # 0	
epeated # ()	
5: damaged cutting boards	
*One name at the end of this document for any violations that could not be displayed in this space.	

<sup>&#</sup>x27;See page at the end of this document for any violations that could not be displayed in this space.

## TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



#### Establishment Information

Establishment Name: Panera Bread #1800

Establishment Number: 605244025

# Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 2: (IN): PIC has knowledge of symptoms and diseases of foodborne illnesses.
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 4: (IN) Employee isn't drinking, eating, or using tobacco in a food preparation area.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 6: good handwashing procedures
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 9: food from approved source
- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: (NA) Shell stock not used and parasite destruction not required at this establishment.
- 13: (IN) All raw animal food is separated and protected as required.
- 14: (IN) All food contact surfaces of equipment and utensils cleaned and sanitized using approved methods.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: (NO) No raw animal foods cooked during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: food in temp
- 20: food in temp
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (NA) No food held under time as a public health control.
- 23: (NA) Establishment does not serve animal food that is raw or undercooked.
- 24: (NA) A highly susceptible population is not served.
- 25: (NA) Establishment does not use any additives or sulfites on the premises.
- 26: (IN) All poisonous or toxic items are properly identified, stored, and used.
- 27: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes.

**5**7:

58:

### Additional Comments

See last page for additional comments.

<sup>\*\*\*</sup>See page at the end of this document for any violations that could not be displayed in this space.

<sup>\*\*\*</sup>See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Name: Panera Bread #1800		
Establishment Number: 605244025		
Comments/Other Observations (cont'd)		
Additional Comments (cont'd)		
See last page for additional comments.		

Establishment Information

		Establishment Information					
Establishment Name: Panera Bread #1800							
stablishment Number #	605244025						
ources							
ource Type:	Food	Source:	atlanta commissary, gfs				
ource Type:	Water	Source:	city water				
ource Type:		Source:					
ource Type:		Source:					
ource Type:		Source:					
Additional Comme	nts						