TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

and the	100	The second	ALC: NO																
Esta)	blish	nem	t Nar		Panera Bre	ad						Turn	o of 5	Establi	= h == c	Fermer's Market Food Unit Remainent O Mobile	۲	ł	
Addr	655				417 Market	St.					_	тур	eore	-510.01	SHITTE	O Temporary O Seasonal			
City					Chattanoog	a	Time in	11	:00	D A	M	AN	4 / PA	и ти	ne or	ит 11:45:РМ АМ/РМ			
					11/08/20	21_Establishment#					Emba								
Inspe						O Follow-up			_	-						nsultation/Other			
			spect	non	Routine		O Complaint			O Pro	Nimin	ary		-				12	0
Risk	Category O1 X2 O3 O4 Follow-up Required O Yes X No Number of Seats 120																		
																control measures to prevent illness or injury.			
		(Me	rk de	elone	ed compliance stat											INTERVENTIONS ach liem as applicable. Deduct points for category or subca	egory.	,	
IN-	in ci	ompiii				nce NA=not applicable	NO=not observe									spection R=repeat (violation of the same code provi-		<u> </u>	
-		0107			Com	pliance Status		COS	R	WT						Compliance Status Cooking and Reheating of Time/Temperature	COS	R	WT
-	_	-	NA	NO	Person in charge	Supervision present, demonstrates k	nowledge, and	-		_		IN	ουτ	NA	NO	Control For Safety (TCS) Foods			
		0	NA	10	performs duties	Employee Health	in the second second	0	0	5	16 17	0	0	0		Proper cooking time and temperatures Proper reheating procedures for hot holding	0	00	5
2			nea	no	Management and	food employee awarene	iss; reporting	0	0		-"					Cooling and Holding, Date Marking, and Time as	<u>۲</u>		
	×	0			Proper use of rest	triction and exclusion		0	0	5			OUT	NA	NO	a Public Health Control			
		OUT O	NA			od Hygionic Practice ting, drinking, or tobacco		~				0 家	00	0		Proper cooling time and temperature Proper hot holding temperatures	0	0	
5	×	0		0		n eyes, nose, and mouth		0	ŏ	5	20		0	ŏ	0	Proper cold holding temperatures	0	0	5
	IN K	OUT O	NA		Prevent Hands clean and	ing Contamination b	y Hands	0	0			*	0	0	-	Proper date marking and disposition		0	*
_		ŏ	0	0		tact with ready-to-eat for	ods or approved	0	6	5	22	-	0	0		Time as a public health control: procedures and records	0	0	
8			~	<u> </u>	alternate procedu Handwashing sini	res followed is properly supplied and	accessible		0	2		IN	OUT	_	NO	Consumer Advisory Consumer advisory provided for raw and undercooked	-		
	IN	OUT	NA	NO		Approved Source					23	0	0	NA	110	food	0	0	4
9) 10	ŝ	0	0	20		m approved source proper temperature		0	8			IN	OUT	NA XX	NO	Highly Susceptible Populations	0		
11	×	0	_		Food in good con	dition, safe, and unadulte available: shell stock tag		0	0	5	24	0	0			Pasteurized foods used; prohibited foods not offered	0	0	•
	0	0	×	0	destruction			0	0			IN	OUT		NO	Chemicals			
13			NA	NO	Food separated a	ction from Contamin nd protected	ation	0	0	4	25 26	0 刻	0	X		Food additives: approved and properly used Toxic substances properly identified, stored, used	0	응	5
14	X	Ō	Ō			aces: cleaned and saniti				5				NA	NO	Conformance with Approved Procedures		_	
15	2	0			Proper disposition served	of unsafe food, returned	d food not re-	0	0	2	27	0	0	2		Compliance with variance, specialized process, and HACCP plan	0	0	5
				6	d Rotall Brack		the second second second	-		la da		*!	-	-		, chemicals, and physical objects into foods.			
				000		ces are preventive i	measures to co						<u> </u>		yena	, chemicals, and physical objects into toous.			
				00	T=not in compliance		COS=corre	cted o					IGR	5		R-repeat (violation of the same code provision)			
_	_	OUT	_	_		pliance Status Food and Water		COS	R	WT			UT		_	Compliance Status Utensils and Equipment	COS	R	WT
28	:	0			d eggs used when	e required			0		4	_	5 F			nfood-contact surfaces cleanable, properly designed,	0	0	1
29	_				tice from approved obtained for special	f source lized processing method	6	0	8	2		-	0	011-010-01		and used		\vdash	
	_	OUT			Food Te	emperature Control		-		_	46		_			g facilities, installed, maintained, used, test strips	0	0	1
31		0	Prop		oling methods used	d; adequate equipment f	or temperature	0	0	2	47	_	IX N UT	lonfoo	d-cor	htact surfaces clean Physical Facilities	0	0	1
32	_				properly cooked for			0		1	48	5 (ЪH			f water available; adequate pressure	0		2
33	_				thawing methods u eters provided and			0	0	1	49	_	_			stalled; proper backflow devices	0	0	2
	_	OUT	The			d Identification		Ŭ		<u> </u>	51	_	-			es: properly constructed, supplied, cleaned		ŏ	1
35	;	0	Food	i prop	erly labeled; origin	al container; required red	cords available	0	0	1	52	2 0	o G	larbag	e/refi	use properly disposed; facilities maintained	0	0	1
		OUT			Prevention	of Food Contaminatio	on				53	5 0	5 P	hysica	I faci	lities installed, maintained, and clean	0	0	1
36	:	0	Insec	ts, ro	dents, and animal	s not present		0	0	2	54	1	o ∣^	dequa	ite ve	ntilation and lighting; designated areas used	0	0	1
37	·	0	Cont	amina	ation prevented du	ring food preparation, sto	orage & display	0	0	1		0	υτ			Administrative Items			
38	_				leanliness			0	0	1	55	_	_		-	nit posted	0	0	0
39	_			- N	ths; properly used ruits and vegetable			0	0		56	5 (o ∣∧	lost re	cent	Compliance Status		0	WT
-40	_	OUT	1105	- ng i		r Use of Utensils										Non-Smokers Protection Act			
41		_			nsils; properly stor	ed ns; properly stored, dried	i handled	8	8		57 58					with TN Non-Smoker Protection Act ducts offered for sale	X	8	0
43		0	Singl	e-use	single-service art	ris; propeny stored, dried icles; properly stored, us		0	0	1	55	5				oducts oriened for sale oducts are sold, NSPA survey completed		ŏ	Ÿ
44	_				ed properly				0										
																Repeated violation of an identical risk factor may result in revo e. You are required to post the food service establishment perm			
mann	er ar	nd po	st the	most	recent inspection rep		w. You have the rig	ht to n	eques							fling a written request with the Commissioner within ten (10) day			
11	1	7			60	/						/	1/	7	1		11/0	0/0	001
., i	11/0				18/2	021	_	_		K	V			11/0	8/2	021			

		V	_
Signature	of Person	In Charge	

11/08/2021

Date Signature of Environmental Health Specialist

SCORE

~	-		-
D	a	te:	9

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

PH-2267 (Rev. 6-15)	Free food safety training cla	sses are available each mo	nth at the county health department.	RDA 629
1192201 (Nev. 0-10)	Please call () 4232098110	to sign-up for a class.	104.025

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Panera Bread Establishment Number #: 605125456

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 infiltrating into areas where smoking is prohibited.	
Smoking observed where smoking is prohibited by the Act.	

Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)					
Dish machine Triple sink	Chlorine LA	50 700						

Equipment Temperature	nent l'emperature				
Description	Temperature (Fahrenheit)				

Food Temperature	od Temperature				
Description	State of Food	Temperature (Fahrenheit)			
Broccoli cheddar	Hot Holding	158			
Soup	Hot Holding	154			
Tomato	Cold Holding	38			
Spinach	Cold Holding	38			
Tuna salad	Cold Holding	36			
Turkey	Cold Holding	37			
Ham	Cold Holding	39			
Pasta salad	Cold Holding	39			
Pimento	Cold Holding	39			

Observed Violations

Total # 2

Repeated # 0

46: Leak observed behind dish machine.

47: Nonfood-contact surfaces soiled/ dirty.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Panera Bread

Establishment Number : 605125456

Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 2: (IN): An employee health policy is available.
- 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: Proper hand washing observed.

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: Source approved.

- 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: See temperatures.

20: See temperatures.

- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (NO) Time as a public health control is not being used during the inspection.
- 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. 57:

58:

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

Additional Comments See last page for additional comments.

Establishment Information

Establishment Name: Panera Bread

Establishment Number : 605125456

Comments/Other Observations (cont'd)

Additional Comments (cont'd) See last page for additional comments.

Establishment Information

Establishment Name: Panera Bread Establishment Number #: 605125456

SourcesSource Type:WaterSource:Source Type:Source:Source Type:Source:Source Type:Source:Source Type:Source:

Additional Comments