

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Panera Bread #9203 Establishment Name Permanent O Mobile Type of Establishment 1211 Medical Center Drive O Temporary O Seasonal Address Nashville Time in 09:00 AM AM / PM Time out 11:15: AM AM / PM 04/12/2024 Establishment # 605316060 Embargoed 1 Inspection Date O Follow-up **K**Routine O Complaint O Preliminary O Consultation/Other Purpose of Inspection

Risk Category Follow-up Required 级 Yes O No

О3

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

IN-in compliance OUT-not in compliance NA-not applicable NO-not observed								0
	Compliance Status							
	IN	OUT	NA	NO	Supervision			
1	×	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health		-	
2	300	0			Management and food employee awareness; reporting	0	0	
3	寒	0			Proper use of restriction and exclusion	0	0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	300	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	
		OUT	NA	NO	Proventing Contamination by Hands			
6	黨	0		0	Hands clean and properly washed	0	0	
7	氮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	0	26			Handwashing sinks properly supplied and accessible	0	0	2
	IN	OUT	NA	NO	Approved Source			
9	黨	0			Food obtained from approved source	0	0	
10	0	0	0	×	Food received at proper temperature	0	0	
11	0	×			Food in good condition, safe, and unadulterated	0	0	5
12	0	0	Ж	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	Ŕ	0	0		Food separated and protected	0	0	4
14	0	X	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	×	0			Proper disposition of unsafe food, returned food not re-	0	0	2

	Compliance Status							WT
	IN OUT NA NO Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods							
16	0	0	0	寒	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	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	×	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20	0	黨	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	•
22	X	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	M		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25		0	3%		Food additives: approved and properly used	0	0	5
26	0	100			Toxic substances properly identified, stored, used	0	0	,
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

trol the introduction of pathogo s, chemicals, and physical objects into foods.

		0.00	G00		
		OUT=not in compliance COS=com Compliance Status	COS		
	TOUT		COS	K	
28	0		0	_	-
29	18	Pasteurized eggs used where required Water and ice from approved source	_	0	_
30	8	Variance obtained for specialized processing methods	8	0	F
30	OUT	Food Temperature Control			
	001		_	_	_
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	Г
	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	Г
40	0	Washing fruits and vegetables	0	0	Г
	OUT	Proper Use of Utensils	$\overline{}$		Т
41	0	In-use utensils; properly stored	0	0	Г
42	13%	Utensils, equipment and linens; properly stored, dried, handled	0	0	Г
43	0	Single-use/single-service articles; properly stored, used	0	0	Т
44		Gloves used properly	0	0	

pecti		R-repeat (violation of the same code provision) Compliance Status	COS	R	W
	OUT	Utensiis and Equipment	000		
45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	0	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	-:
49	0	Plumbing installed; proper backflow devices	0	0	-:
50	0	Sewage and waste water properly disposed	0	0	- 3
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	١.
53	2%	Physical facilities installed, maintained, and clean	0	0	-
54	0	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items			
55	0	Current permit posted	0	0	П
56	0	Most recent inspection posted	0	0	_ '
		Compliance Status	YES	NO	8
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- X	0	
58		Tobacco products offered for sale	0	0	١ (
59		If tobacco products are sold, NSPA survey completed	0	0	

icuous manner. You have the right to request a h ten (10) days of the date of the

04/12/2024

Date Signature of Environmental Health Specialist

04/12/2024 Date

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

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15) RDA 629) 6153405620 Please call (to sign-up for a class.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Panera Bread #9203
Establishment Number #: 605316060

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.	\neg
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)				
3-compartment sink	Sink and surface	700					
Low-temperature dish washer	Chlorine	0					

Equipment Temperature					
Description Temperature (Fahre					
Line Low-boy cooler	24				
Salad Preptable-cooler	34				
Sandwich Preptable-cooler	35				
Turbo Drawer cooler	36				

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Yogurt in line Low-boy cooler	Cold Holding	33
Pre cooked shredded chicken on salad Preptable-	Cold Holding	35
Pre cooked shredded chicken in salad Preptable-	Cold Holding	39
Leafy greens in top drawer salad crisper	Cold Holding	53
Leafy greens in bottom drawer salad crisper	Cold Holding	49
Sliced tomatoes on sandwich Preptable-cooler	Cold Holding	38
Chicken sandwich in sandwich Preptable-cooler -	Cold Holding	49
Feta cheese in sandwich Preptable-cooler	Cold Holding	40
Scrambled eggs in sandwich warmer unit - TPHC	Hot Holding	119
Pre cooked sausage patties in sandwich warmer	Hot Holding	154
Cheese steak sandwich in turbo Drawer cooler -	Cold Holding	49
Tomato bisque on soup steam table	Hot Holding	154
Fresh mozzarella on sandwich Preptable-cooler 2	Cold Holding	47
Sliced tomatoes on sandwich Preptable-cooler 2	Cold Holding	47
Leafy greens in sandwich Preptable-cooler 2	Cold Holding	39

Observed Violations

Total #

Repeated #

8: Dish pit paper towel dispenser jammed, and paper towels are not accessible.

CA: jam removed, and paper towels now available.

11: Small container of strawberries with visual spoilage in produce Walk in cooler.

CA: embargo.

11: Multiple significantly damaged cans in dry storage area.

CA: PIC notified to seperate all damaged cans prior to follow-up.

14: Low-temperature dish washer reading 0ppm chlorine.

CA: unit primmed and now reading 100ppm.

20: Sandwich Preptable-cooler 2 rails not holding food at 41 degrees or lower.

CA: food ice packed or moved into the cooler, maintenance ticket opened, and PIC notified not to use the unit unless proper temperatures can be maintained.

20: Soufflé mox in bake two-door Reach in cooler reading 45 degrees.

CA: discussed reducing time food is exposed to ambient temperatures.

20: Leafy greens in salad crisper not reading 41 degrees or below - unit has 1 in gap in bottom drawer stopping the door form closing causing food not to be held at 41 degrees or lower.

CA: maintenance ticket opened, salad greens moved into salad ptc, and PIC not to use unit unless proper temperatures can be maintained.

26: Unlabeled chemical spray bottle containing a blue liquid stored on back of house chemical rack.

CA: labeled.

26: 5gal bucket of chlorine for Low-temperature dish washer stored next to 50lb bag of salt for water softenernext to dish pit area.

CA: chlorine properly stored.

42: Cambro lids stored in 22qt container with nesting water at the base of the container.

53: 3-compartment sink drain plug does not plug sink.

[&]quot;"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 #9203 Establishment Number: 605316060

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Knowledge of policy.
- 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: Employees washing hands.
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 9: Food source(s) listed.
- 10: (NO): No food received during 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.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: No cooking performed.
- 17: (NO) No TCS foods reheated during inspection.
- 18: Not observed.
- 19: Food temps listed.
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: Verified.
- 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.
- 27: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes.

57:

58:

Additional Comments

See last page for additional comments.

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

^{***}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 #9203	
Establishment Number: 605316060	
Comments/Other Observations (cont'd)	
A delitional Commante (agnital)	
Additional Comments (cont'd)	
See last page for additional comments.	

Establishment Information

Establishment Information							
Establishment Name: Pa	anera Bread #9203						
Establishment Number #:	605316060			1			
Sources							
Source Type:	Food	Source:	Panera inc				
Source Type:	Water	Source:	City				
Source Type:		Source:					
Source Type:		Source:					
Source Type:		Source:					
Additional Comme	nts						