

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Panera Bread Remanent O Mobile Establishment Name Type of Establishment 562 Northgate Mall Dr. Suite 102 O Temporary O Seasonal Address Hixson Time in 08:15 AM AM / PM Time out 09:05: AM AM / PM City 10/07/2021 Establishment # 605305689

Embargoed 0 Inspection Date

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

Number of Seats 51 Risk Category О3 Follow-up Required O Yes 疑 No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTION

10	e in c	ompli	ence		OUT=not in compliance NA=not applicable NO=not observe	ed		CC)S=cor	recte	d on-si	ite dur	ing
					Compliance Status	cos	R	WT					
	IN	OUT	NA	NO	Supervision					IN	оит	NA	1
1	M	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	0	0	XX	1
		OUT	NA	NO	Employee Health						ō	õ	13
2	X	0			Management and food employee awareness; reporting	0	0						Ħ
3	×	0			Proper use of restriction and exclusion	0	0	5		IN	OUT	NA	N
	IN	OUT	NA	NO	Good Hygienic Practices				18	0	0	0	13
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0		19	文	0	0	П
5	滋	0		0	No discharge from eyes, nose, and mouth	0	0	1°I	20	245	0	0	П
Π	IN	OUT	NA	NO	Preventing Contamination by Hands				21	*	0	0	Г
6	100	0		0	Hands clean and properly washed	0	0		22	922	$\overline{}$	_	Г
7	800	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	$\overline{}$	5	"	~	_	_	Ľ
′	500	_	•	_	alternate procedures followed	_				IN	OUT	NA	N
8	X	0			Handwashing sinks properly supplied and accessible	0	0	2	23	0	0	908	Г
		OUT	NA	NO	Approved Source		_				_		Ш
9	黨	0			Food obtained from approved source	0				IN	OUT	NA	N
10	0	0	0	×	Food received at proper temperature	0	0] . [24	_	_	912	Г
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	24	•	١.	-	
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0	0 5 16 0 0 % 0 17 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0					
	IN	OUT	NA	NO	Protection from Contamination				25	0	0	X	П
13	×	0	0		Food separated and protected	0	0	4	26	黨	0		
14	X	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	N
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×	

	Compliance Status					cos	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	黨	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	3%	Proper reheating procedures for hot holding	0	0	۰
	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	243	0	0		Proper cold holding temperatures	0	0	5
21	250	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	OUT	NA	NO	Chemicals			
25	0	0	3%		Food additives: approved and properly used	0	0	5
26	X	0			Toxic substances properly identified, stored, used	0	0	۰
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

duction of path s, chemicals, 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	

pecti	on	R-repeat (violation of the same code provision		_	
		Compliance Status Utensils and Equipment	cos	R	W
	OUT	_	_	_	
45 O		 Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used 		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	- 2
50	0	Sewage and waste water properly disposed	0	0	- 2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	0	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	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- 3%	0	
58		Tobacco products offered for sale	0	0	١ (
59		If tobacco products are sold, NSPA survey completed	0	0	

ous manner. You have the right to request a h (10) days of the date of the 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320.

10/07/2021

Signature of Person In Charge

Date Signature of Environme

10/07/2021 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) 4232098110 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
Establishment Number #: | 605305689

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 (Fahrenhelt)							
Sani wipes Dish machine	Sink and surface Chlorine	270 100								

Equipment Temperature							
hrenheit							

Food Temperature						
Description	State of Food	Temperature (Fahrenheit)				
Cut lettuce	Cold Holding	41				
Chicken	Cold Holding	41				
Cut toms	Cold Holding	39				
Chx salad	Cold Holding	40				
Cut melon	Cold Holding	39				
Cut toms	Cold Holding	40				
milk	Cold Holding	40				
Chx salad	Cold Holding	41				
Soup	Hot Holding	171				
Creamer	Cold Holding	38				

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Panera Bread Establishment Number: 605305689

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: Hands washed
- 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: 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: (NA) No raw animal foods served.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: See recorded food temperatures
- 20: See recorded food temperatures
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: Using tilt on eggs. Using timers.
- 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:

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 Information	
Establishment Name: Panera Bread	
Establishment Number: 605305689	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	

Establishment Information									
Establishment Name: Pa	nera Bread								
Establishment Number #:	605305689								
Sources									
Source Type:	Water	Source:	Hud						
Source Type:	Food	Source:	Gfs, tnt, fdf						
Source Type:		Source:							
Source Type:		Source:							
Source Type:		Source:							
Additional Commer	nts								