

Food Establishment Inspection Report

Jackson County Health Department PO Box 307 – 415 Health Department Rd Murphysboro IL 62966		(618) 684-3143 ext. 128		No. of Risk Factor/Intervention Violations 0	Date 2/14/19
Establishment Panera		License/Permit # 0514		No. of Repeat Risk Factor/Intervention Violations 0	Time In 1:25
Street Address 1126 East Walnut		City/State Carbondale, Illinois		Permit Holder Panera	Risk Category II
City/State		ZIP Code 62901		Purpose of Inspection Routine	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item
IN=in compliance **OUT**=not in compliance **N/O**=not observed **N/A**=not applicable
 Mark "X" in appropriate box for COS and/or R
COS=corrected on-site during inspection **R**=repeat violation

Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury.

Compliance Status		COS	R
Supervision			
1	<input checked="" type="radio"/> In <input type="radio"/> Out		
Person in charge present, demonstrates knowledge, and performs duties			
2	<input checked="" type="radio"/> In <input type="radio"/> Out, N/A		
Certified Food Protection Manager (CFPM)			
Employee Health			
3	<input checked="" type="radio"/> In <input type="radio"/> Out		
Management, food employee and conditional employee; knowledge, responsibilities and reporting			
4	<input checked="" type="radio"/> In <input type="radio"/> Out		
Proper use of restriction and exclusion			
5	<input checked="" type="radio"/> In <input type="radio"/> Out		
Procedures for responding to vomiting and diarrheal events			
Good Hygienic Practices			
6	<input checked="" type="radio"/> In, <input type="radio"/> Out, <input type="radio"/> N/O		
Proper eating, tasting, drinking, or tobacco use			
7	<input checked="" type="radio"/> In <input type="radio"/> Out, N/O		
No discharge from eyes, nose, and mouth			
Preventing Contamination by Hands			
8	<input checked="" type="radio"/> In <input type="radio"/> Out, N/O		
Hands clean and properly washed			
9	<input checked="" type="radio"/> In <input type="radio"/> Out, N/A, N/O		
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			
10	<input checked="" type="radio"/> In <input type="radio"/> Out		
Adequate handwashing sinks properly supplied and accessible			
Approved Source			
11	<input checked="" type="radio"/> In <input type="radio"/> Out		
Food obtained from approved source			
12	<input type="radio"/> In, <input type="radio"/> Out, N/A, <input checked="" type="radio"/> N/O		
Food received at proper temperature			
13	<input checked="" type="radio"/> In <input type="radio"/> Out		
Food in good condition, safe, and unadulterated			
14	<input type="radio"/> In, <input type="radio"/> Out, <input checked="" type="radio"/> N/A, N/O		
Required records available: shellstock tags, parasite destruction			

Compliance Status		COS	R
Protection from Contamination			
15	<input checked="" type="radio"/> In <input type="radio"/> Out, N/A, N/O		
Food separated and protected			
16	<input checked="" type="radio"/> In <input type="radio"/> Out, N/A		
Food-contact surfaces; cleaned and sanitized			
17	<input checked="" type="radio"/> In <input type="radio"/> Out		
Proper disposition of returned, previously served, reconditioned and unsafe food			
Time/Temperature Control for Safety			
18	<input type="radio"/> In, <input type="radio"/> Out, <input checked="" type="radio"/> N/A, N/O		
Proper cooking time and temperatures			
19	<input checked="" type="radio"/> In <input type="radio"/> Out, N/A, N/O		
Proper reheating procedures for hot holding			
20	<input type="radio"/> In, <input type="radio"/> Out, <input checked="" type="radio"/> N/A, N/O		
Proper cooling time and temperature			
21	<input checked="" type="radio"/> In <input type="radio"/> Out, N/A, N/O		
Proper hot holding temperatures			
22	<input checked="" type="radio"/> In <input type="radio"/> Out, N/A, N/O		
Proper cold holding temperatures			
23	<input checked="" type="radio"/> In <input type="radio"/> Out, N/A, N/O		
Proper date marking and disposition			
24	<input type="radio"/> In, <input type="radio"/> Out, <input checked="" type="radio"/> N/A, N/O		
Time as a Public Health Control; procedures & records			
Consumer Advisory			
25	<input type="radio"/> In, <input type="radio"/> Out, <input checked="" type="radio"/> N/A		
Consumer advisory provided for raw/undercooked food			
Highly Susceptible Populations			
26	<input type="radio"/> In, <input type="radio"/> Out, <input checked="" type="radio"/> N/A		
Pasteurized foods used; prohibited foods not offered			
Food/Color Additives and Toxic Substances			
27	<input type="radio"/> In, <input type="radio"/> Out, <input checked="" type="radio"/> N/A		
Food additives: approved and properly used			
28	<input checked="" type="radio"/> In <input type="radio"/> Out, N/A		
Toxic substances properly identified, stored, and used			
Conformance with Approved Procedures			
29	<input type="radio"/> In, <input type="radio"/> Out, <input checked="" type="radio"/> N/A		
Compliance with variance/specialized process/HACCP			

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.
 Mark "X" in box if numbered item is not in compliance Mark "X" in appropriate box for COS and/or R **COS**=corrected on-site during inspection **R**=repeat violation

Compliance Status		COS	R
Safe Food and Water			
30	Pasteurized eggs used where required		
31	Water and ice from approved source		
32	Variance obtained for specialized processing methods		
Food Temperature Control			
33	Proper cooling methods used; adequate equipment for temperature control		
34	Plant food properly cooked for hot holding		
35	Approved thawing methods used		
36	Thermometers provided & accurate		
Food Identification			
37	Food properly labeled; original container		
Prevention of Food Contamination			
38	Insects, rodents, and animals not present		
39	Contamination prevented during food preparation, storage and display		
40	Personal cleanliness		
41	Wiping cloths: properly used and stored		
42	Washing fruits and vegetables		

Compliance Status		COS	R
Proper Use of Utensils			
43	<input checked="" type="checkbox"/> In-use utensils: properly stored		
44	Utensils, equipment & linens: properly stored, dried, & handled		
45	Single-use/single-service articles: properly stored and used		
46	Gloves used properly		
Utensils, Equipment and Vending			
47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
48	Warewashing facilities: installed, maintained, & used; test strips		
49	<input checked="" type="checkbox"/> Non-food contact surfaces clean		
Physical Facilities			
50	Hot and cold water available; adequate pressure		
51	Plumbing installed; proper backflow devices		
52	Sewage and waste water properly disposed		
53	Toilet facilities: properly constructed, supplied, & cleaned		
54	Garbage & refuse properly disposed; facilities maintained		
55	<input checked="" type="checkbox"/> Physical facilities installed, maintained, and clean		
56	Adequate ventilation and lighting; designated areas used		
Employee Training			
57	All food employees have food handler training		
58	Allergen training as required		

Food Establishment Inspection Report

Establishment: Panera Establishment #: 0514

Water Supply: Public Private Waste Water System: Public Private

Sanitizer Type: Chlorine Dish Machine PPM: 50 Heat: N/A
Quat (Sani Buckets) PPM: 200

TEMPERATURE OBSERVATIONS			
Item/Location	Temp	Item/Location	Temp
Walk In Cooler	38°	Saled Make Table	
Bakery Walk In Cooler	40°	Cooked Chicken	40.9°
2 Door Fridge Bagel Area	34.6°	Parmesan	41.7°
2 Door Drink Cooler	38.6°	Spinach	40.8°
Single Door Fridge @ Coffee Station	39.7°	Romaine	38.7°
Extra Make Table	26.2°	Boiled Eggs	40.8°
" " Drawers	38.5°	2 Drawer Lettuce Cooler	42.0°
Saled Make Table Drawers	40.1°	Turbo Shelt Cold Table	40.6°
Cut leafy greens	39.2°	Make Table - South Side	40.9°
		Shredded Chicken	36.4°
		Sliced Tomatoes	36.9°
		HOT ACID - Front Counter	
		Cheese Soup	160°F
		French Onion Soup	164°
		Chicken w/ Rice	140°
		Broccoli Cheese	149°
		Tomato Soup	157°

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
#43	Provide 4 hour time stamp for scoops/spoons stored in blender area. No label. Rewashed utensils and provided time label. COS.
#55	Clean floor in between East make table and adjacent table. Food debris. Correct by NRI.
#49	Clean top of dish machine. Food debris noted. Correct by NRI.
#55	Clean floor of walk-in freezer. Grease build up noted. Correct by NRI.

CFPM Verification (name, expiration date, ID#):

Dana Lowery # 01284361 exp. 2/29/19	Daniel Waldrop # 159725 exp. 7/2021	Brandon Wolff # 13913892 exp. 7/2021
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HACCP Topic: Handwashing,

Denise Mahony Person in Charge (Signature) 2/14/19 Date

Stephen E. Williams Inspector (Signature) Follow-up: Yes No (Check one) Follow-up Date: _____

Food Establishment Inspection Report

Establishment: Panera Bread

Establishment #: 0514

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number

Violations cited in this report must be corrected within the time frames below.

DRIVE Through Area Temperatures
4 Drawer Make Table 44.8°F

Salad Make Table - Single Door
38.4° (AA)

Boiled eggs 34.6°

Sliced Tomatoes 38.2°

Romaine Lettuce 39.2°

Spinach 44.2°

Parmesan 38.3°

Hot Table

French Onion 160°F

Chili 149°F

Beef Broth 161°F

Broadli Cheese 153°F

Chicken Noodle 161.4°

Tomato Soup 154°F

Chicken w/ Rice 170.5°

Fridge Under Soda Fountain 25.80°F

Nanni Sh. [Signature]
Person in Charge (Signature)

2/14/19
Date

Stephen E. Williams [Signature]
Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____