

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	Date <u>4/23/21</u>
Establishment <u>Panera Bread</u>		License/Permit # <u>514</u>		No. of Repeat Risk Factor/Intervention Violations <u>0</u>	Time In <u>10:10</u>
Street Address <u>1146 E. Walnut Street</u>		City/State <u>Carbondale, IL</u>		Permit Holder <u>Autumn Clanda</u>	Time Out <u>12:15</u>
		ZIP Code <u>62901</u>		Purpose of Inspection <u>Routine</u>	Risk Category <u>II</u>

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

Compliance Status		COS	R
Protection from Contamination			
15	<u>In</u> Food separated and protected		
16	<u>In</u> Food-contact surfaces; cleaned and sanitized		
17	<u>In</u> Proper disposition of returned, previously served, reconditioned and unsafe food		
Time/Temperature Control for Safety			
18	<u>In</u> Proper cooking time and temperatures		
19	<u>In</u> Proper reheating procedures for hot holding		
20	<u>In</u> Proper cooling time and temperature		
21	<u>In</u> Proper hot holding temperatures		
22	<u>In</u> Proper cold holding temperatures		X
23	<u>In</u> Proper date marking and disposition		
24	<u>In</u> Time as a Public Health Control; procedures & records		
Consumer Advisory			
25	<u>In</u> Consumer advisory provided for raw/undercooked food		
Highly Susceptible Populations			
26	<u>In</u> Pasteurized foods used; prohibited foods not offered		
Food/Color Additives and Toxic Substances			
27	<u>In</u> Food additives: approved and properly used		
28	<u>In</u> Toxic substances properly identified, stored, and used		
Conformance with Approved Procedures			
29	<u>In</u> 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	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	X 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	X 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 Bread Establishment #: 514

Water Supply: Public Private Waste Water System: Public Private

Sanitizer Type: Sink + Surface PPM: 700 Heat: N/A

TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Cream cheese cooler	39°	Barista cooler (AA)	46°	Salad make table	38°
Drink cooler	39°	• Yogurt	47°	Rice / Quinoa mix	36°
Catering area cooler	37°	• Yogurt	45°	Salad drawers 1	40°
" "	41°	• Smoothie blend	45°	" " 2	36°
Egg whites - Carton	56°			Hot hold	
Egg Yolks - Carton	50°	Under pizza oven area	40°	- Chicken noodle	153°
		" "cheese	38°	- French onion	159°
		Sandwich make area	40°		
		" "cheese	38°	Salad make table	40°

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.	Correct By
	<p>Temperatures Continued:</p> <ul style="list-style-type: none"> • Sandwich bottom 1 - 36° 2 - 33° • Walkin (man) 39° • Bacon (cooling) 69°F • Baking walkin 41° <p>Drive through area</p> <ul style="list-style-type: none"> • Broccoli cheese Soup 158°F • Chicken noodle Soup 147° • Corn chowder 147° • Salad make line - Blue cheese 36° - Chicken 36° • Fruit Cup 30° • Milk cooler 36° • Egg cooler 34° • Sandwich table - Salad mix 39° - Drawer 1 32° - Drawer 2 38° 	
22	<p>Provide proper cold holding temperatures @ 41°F or below for all TCS items in barista cooler. Upon inspection, barista cooler @ 46°F (Ambient Air). Products in this cooler that were 45°F or below, moved to walkin. Products above 45 discarded. After inspection, employee stated she believed the thermostat had been moved accidentally. Rechecked and temperature</p>	COS

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

On file

HACCP Topic: 16, 22, 10, 28, 23, 21, 20

Person in Charge (Signature) *David Essay* Date 4/23/21

Inspector (Signature) *Shyla Brasley* Follow-up: Yes No (Check one) Follow-up Date: _____

Food Establishment Inspection Report

Establishment: Panera Bread

Establishment #: 514

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
	(Cont'd)
	now @ 30°F. You may move product back to this unit but you must keep a temperature log to monitor this unit.
22	Provide proper cold hold temperatures @ 41°F or below for egg cartons. Upon inspection, eggs out @ RT @ 56°F and 50°F. Manager stated product had just been left there when busy. Typically, it's stored under pizza oven in wells. You may try an ice bath when busy to ensure products remain under 41°F. Products discarded. COS
49	Clean interior surfaces + shelves of silver enclosed bakes rack located inside bakery walk in. Mold/mildew noted. NRI
55	Clean floor of walk in freezer. Black + debris noted. NRI
55	Clean air conditioner in back (drive thru) area. Dust/debris noted. NRI
55	Clean wall behind oven in drive through area. Food splash noted. NRI
	<u>Notes</u>
	* Utilize ice bath during busy breakfast times if needed to ensure food products (eggs) remain under 41°F.
	* Temperature logs must be kept @ barista counter to monitor this unit. Unit was also against the wall and it cannot breathe/circulate air properly to cool unit properly. It must not be against the wall. Talked to management and they do temp checks 3x a day. Breakfast temp had not been logged yet.

Nicole Essay
Person in Charge (Signature)

4/23/21
Date

[Signature]
Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____