

Food Establishment Inspection Report

Score: 96.5

Establishment Name: PANERA BREAD #3712

Establishment ID: 3034012472

Location Address: 2209 CLOVERDALE AVE

Inspection Re-Inspection

City: WINSTON SALEM

State: NC

Date: 06 / 14 / 2017 Status Code: U

Zip: 27103

County: 34 Forsyth

Time In: 09 : 55 am pm Time Out: 01 : 00 am pm

Permittee: RAISING DOUGH NC, LLC

Total Time: 3 hrs 5 minutes

Telephone: (336) 722-0900

Category #: IV

Wastewater System: Municipal/Community On-Site System

FDA Establishment Type: _____

No. of Risk Factor/Intervention Violations: 2

Water Supply: Municipal/Community On-Site Supply

No. of Repeat Risk Factor/Intervention Violations: _____

Foodborne Illness Risk Factors and Public Health Interventions								
Risk factors: Contributing factors that increase the chance of developing foodborne illness.								
Public Health Interventions: Control measures to prevent foodborne illness or injury.								
IN	OUT	N/A	NO	Compliance Status	OUT	CDI	R	VR
Supervision .2652								
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties	2	0		
Employee Health .2652								
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting	3	13	0	
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion	3	13	0	
Good Hygienic Practices .2652, .2653								
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use	2	1	0	
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth	1	03	0	
Preventing Contamination by Hands .2652, .2653, .2655, .2656								
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed	4	2	0	
7	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	3	13	0	
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	1	0	
Approved Source .2653, .2655								
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source	2	1	0	
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature	2	1	0	
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated	2	1	0	
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	1	0	
Protection from Contamination .2653, .2654								
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3	13	0	
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3	13	0	
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food	2	1	0	
Potentially Hazardous Food Time/Temperature .2653								
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures	3	13	0	
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding	3	13	0	
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures	3	13	0	
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	13	0	
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	13	0	
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	13	0	
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records	2	1	0	
Consumer Advisory .2653								
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	1	03	0	
Highly Susceptible Populations .2653								
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	13	0	
Chemical .2653, .2657								
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used	1	03	0	
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	2	1	0	
Conformance with Approved Procedures .2653, .2654, .2658								
27	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan	2	1	0	

Good Retail Practices								
Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.								
IN	OUT	N/A	NO	Compliance Status	OUT	CDI	R	VR
Safe Food and Water .2653, .2655, .2658								
28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required	1	03	0	
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source	2	1	0	
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	1	03	0	
Food Temperature Control .2653, .2654								
31	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	1	03	0	
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding	1	03	0	
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used	1	03	0	
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	03	0	
Food Identification .2653								
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container	2	1	0	
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657								
36	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals	2	1	0	
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display	2	1	0	
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness	1	03	0	
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored	1	03	0	
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables	1	03	0	
Proper Use of Utensils .2653, .2654								
41	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	03	0	
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	03	0	
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	1	03	0	
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	1	03	0	
Utensils and Equipment .2653, .2654, .2663								
45	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	2	1	0	
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	03	0	
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	1	03	0	
Physical Facilities .2654, .2655, .2656								
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure	2	1	0	
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices	2	1	0	
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed	2	1	0	
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned	1	03	0	
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained	1	03	0	
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean	1	03	0	
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	03	0	
Total Deductions:					3.5			



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Comment Addendum Attached? Status Code: U

County: 34 Forsyth Zip: 27103

Category #: IV

Wastewater System: Municipal/Community On-Site System

Email 1: kelly.stehura@covelli.com

Water Supply: Municipal/Community On-Site System

Email 2:

Permittee: RAISING DOUGH NC, LLC

Email 3:

Telephone: (336) 722-0900

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
ServSafe	William Linek 1-9-22	00	Sausage	Sandwich 2	30	Steak	Sandwich 1 drawers	39
Hot water	3 comp sink	138	Lettuce	Sandwich 2 drawers	44	Lettuce	Salad make unit	41
Quat	3 comp sink	300	Broc and	Reheat	168	Sliced tomato	Salad drawers	44
Chlorine	Dishmachine	100	Tomato Soup	Hot hold	147	Turkey	Sandwich 1 drawers	43
Bacon Souf	Final	202	Egg whites	Hot hold	143	Carm. kale	Sandwich 1	42
Egg Souf	Walk-in	41	Chkn salad	Sandwich 1	37	Ambient	Barista reach-in	41
Sliced tom	Walk-in	39	Turkey	Sandwich 1	42	Ambient	Milk reach-in	36
Ham	Sandwich 2	33	Kale	Reach-in	43	Quat	Wiping cloth bucket	300

Observations and Corrective Actions

Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 of the food code.

- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P A few metal containers, scoop, a couple spatulas, a few bowls with dried food/residue being stored clean. Food-contact surfaces of equipment and utensils shall be clean to sight and touch. CDI: Sent to be rewashed during inspection. // 4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - C Interior of icemachine with severe black build up. Empty icemachine, and clean and sanitize thoroughly. In equipment such as ice bins and beverage dispensing nozzles and enclosed components of equipment such as ice makers, etc shall be cleaned at a frequency specified by the manufacturer, or absent manufacturer instructions, at a frequency necessary to preclude accumulation of soil or mold. 0 pts

- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P The following foods being held cold above 45F: apple slaw in sandwich 1 unit at 44-47F, and sliced turkey in salad make unit drawers at 59-60F. Potentially hazardous food shall be held cold at 45F and below. (As of January 1, 2019 at 41F and below). CDI: All sent to walk-in freezer to cool. 0 pts

- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C Two bags of foods for a catering order being stored on floor of walk-in cooler. Maintain food on shelving in walk-ins. Food shall be protected from contamination by storing food at least 6 inches above the floor. 0 pts



Person in Charge (Print & Sign): William *First* Linek *Last*

Regulatory Authority (Print & Sign): Christy *First* Whitley *Last*

Christy Whitley REHSI

REHS ID: 2610 - Whitley Christy

Verification Required Date: 06 / 24 / 2017

REHS Contact Phone Number: (336) 703 - 3157



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program
DHHS is an equal opportunity employer.



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- 41 3-304.12 In-Use Utensils, Between-Use Storage - C One scoop being stored in contact with diced turkey, and two scoop handles being stored in contact with lettuce. During pauses in food preparation or dispensing, utensils shall be stored in the food with their handle above the top of the food and the container, on a clean portion of the food preparation table or cooking equipment, in a clean, protected location, in running water of sufficient velocity to flush particulates to the drain, or in a container of water - if the water is maintained 135F and above. 0 pts
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C Majority of the equipment still in repair as listed on transitional permit including shelving, legs and castors and wheels of prep units, walk-in cooler and walk-in freezer repairs, under dies of prep tables and 3 comp sink, ice machine, gaskets to units, damaged cutting boards, interior of microwave, rolling bread and bagel display units and carts, etc. Continue working on addendum list for transitional permit. Equipment shall be maintained cleanable and in good repair.
- 46 4-501.14 Warewashing Equipment, Cleaning Frequency - C Interior of dishmachine with an accumulation of food build up, pink residue, and lime build up. Per conversation with manager, dishmachine is cleaned once per week. A warewashing machine; the compartments of sinks, basins, or other receptacles used for washing and rinsing equipment, utensils, or raw foods or laundering wiping cloths; and drainboards or other equipment shall be cleaned: before use; throughout the day at a frequency necessary to prevent recontamination of equipment and utensils and to ensure that the equipment performs its intended function; and if used, at least every 24 hours.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C The following nonfood-contact surfaces require additional cleaning: shelving in dry storage room, shelving above vegetable prep table, remove drawers to sandwich and salad make units and wipe out food debris, shelving along front line, and speed racks in back kitchen. Nonfood-contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and other debris. 0 pts
- 49 5-203.14 Backflow Prevention Device, When Required - P Install backflow prevention devices at the following: ASSE 1022 backflow prevention device on both water lines going into coffee machines, ASSE 1022 on cappuccino machine water line, and add ASSE 1024 backflow device on self service ice machine (if water cooled - contact manufacturer for verification if water or air cooled). These items are also listed on transitional permit addendum and must be verified completion within 10 days - by 6/24/2017. Contact Christy Whitley at 336-703-3157 or Whitleca@forsyth.cc.
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C // 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C Majority of floors, walls, and ceilings still in repair listed on transitional addendum. Continue making repairs as listed on transitional permit addendum. Floors, walls, and ceilings shall be designed, constructed, and installed to be smooth and easily cleanable. // 6-501.12 Cleaning, Frequency and Restrictions - C Additional wall cleaning required behind most equipment in back prep area. Physical facilities shall be cleaned as often as necessary to maintain them clean.
- 54 6-303.11 Intensity-Lighting - C Lighting increase at QC2 table on transitional addendum. All other areas of low lighting at same intensity listed on transitional addendum to include: women's and men's restrooms, toaster, slicer, left prep table, coffee line and handsink beside coffee table. Continue increasing lighting in areas as listed on transitional permit addendum.



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✓
Spell



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