

# Food Establishment Inspection Report

13  
 Date 8:20 11/2/21  
 Time In 9:45 13  
 Time Out 9:45  
 Risk Category II

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	1
Establishment <u>Panera Bread</u>		License/Permit # <u>514</u>		No. of Repeat Risk Factor/Intervention Violations	0
Street Address <u>1126 East Walnut Street</u>		City/State <u>Carbondale, IL</u>		Permit Holder <u>Jennifer Sibben</u>	Purpose of Inspection <u>Routine</u>
Date		Time In		Time Out	

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

Compliance Status	COS	R	Protection from Contamination
15	<input type="radio"/>	<input type="radio"/>	Food separated and protected
16	<input type="radio"/>	<input type="radio"/>	Food-contact surfaces; cleaned and sanitized
17	<input type="radio"/>	<input type="radio"/>	Proper disposition of returned, previously served, reconditioned and unsafe food
<b>Time/Temperature Control for Safety</b>			
18	<input type="radio"/>	<input type="radio"/>	Proper cooking time and temperatures
19	<input type="radio"/>	<input type="radio"/>	Proper reheating procedures for hot holding
20	<input type="radio"/>	<input type="radio"/>	Proper cooling time and temperature
21	<input type="radio"/>	<input type="radio"/>	Proper hot holding temperatures
22	<input type="radio"/>	<input type="radio"/>	Proper cold holding temperatures
23	<input type="radio"/>	<input type="radio"/>	Proper date marking and disposition
24	<input type="radio"/>	<input type="radio"/>	Time as a Public Health Control; procedures & records
<b>Consumer Advisory</b>			
25	<input type="radio"/>	<input type="radio"/>	Consumer advisory provided for raw/undercooked food
<b>Highly Susceptible Populations</b>			
26	<input type="radio"/>	<input type="radio"/>	Pasteurized foods used; prohibited foods not offered
<b>Food/Color Additives and Toxic Substances</b>			
27	<input type="radio"/>	<input type="radio"/>	Food additives: approved and properly used
28	<input type="radio"/>	<input type="radio"/>	Toxic substances properly identified, stored, and used
<b>Conformance with Approved Procedures</b>			
29	<input type="radio"/>	<input type="radio"/>	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	<input type="radio"/>	<input type="radio"/>	Pasteurized eggs used where required
31	<input type="radio"/>	<input type="radio"/>	Water and ice from approved source
32	<input type="radio"/>	<input type="radio"/>	Variance obtained for specialized processing methods
<b>Food Temperature Control</b>			
33	<input type="radio"/>	<input type="radio"/>	Proper cooling methods used; adequate equipment for temperature control
34	<input type="radio"/>	<input type="radio"/>	Plant food properly cooked for hot holding
35	<input type="radio"/>	<input type="radio"/>	Approved thawing methods used
36	<input type="radio"/>	<input type="radio"/>	Thermometers provided & accurate
<b>Food Identification</b>			
37	<input type="radio"/>	<input type="radio"/>	Food properly labeled; original container
<b>Prevention of Food Contamination</b>			
38	<input type="radio"/>	<input type="radio"/>	Insects, rodents, and animals not present
39	<input type="radio"/>	<input type="radio"/>	Contamination prevented during food preparation, storage and display
40	<input type="radio"/>	<input type="radio"/>	Personal cleanliness
41	<input type="radio"/>	<input type="radio"/>	Wiping cloths: properly used and stored
42	<input type="radio"/>	<input type="radio"/>	Washing fruits and vegetables

Compliance Status	COS	R	Proper Use of Utensils
43	<input type="radio"/>	<input type="radio"/>	In-use utensils: properly stored
44	<input type="radio"/>	<input type="radio"/>	Utensils, equipment & linens: properly stored, dried, & handled
45	<input type="radio"/>	<input type="radio"/>	Single-use/single-service articles: properly stored and used
46	<input type="radio"/>	<input type="radio"/>	Gloves used properly
<b>Utensils, Equipment and Vending</b>			
47	<input type="radio"/>	<input type="radio"/>	Food and non-food contact surfaces cleanable, properly designed, constructed, and used
48	<input type="radio"/>	<input type="radio"/>	Warewashing facilities: installed, maintained, & used; test strips
49	<input checked="" type="checkbox"/>	<input type="radio"/>	Non-food contact surfaces clean
<b>Physical Facilities</b>			
50	<input type="radio"/>	<input type="radio"/>	Hot and cold water available; adequate pressure
51	<input type="radio"/>	<input type="radio"/>	Plumbing installed; proper backflow devices
52	<input type="radio"/>	<input type="radio"/>	Sewage and waste water properly disposed
53	<input type="radio"/>	<input type="radio"/>	Toilet facilities: properly constructed, supplied, & cleaned
54	<input type="radio"/>	<input type="radio"/>	Garbage & refuse properly disposed; facilities maintained
55	<input checked="" type="checkbox"/>	<input type="radio"/>	Physical facilities installed, maintained, and clean
56	<input type="radio"/>	<input type="radio"/>	Adequate ventilation and lighting; designated areas used
<b>Employee Training</b>			
57	<input type="radio"/>	<input type="radio"/>	All food employees have food handler training
58	<input type="radio"/>	<input type="radio"/>	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/Chlorine PPM: 700/100 Heat: N/A

TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
<u>Front</u>		<u>Drink Cooler</u>	<u>36°</u>	<u>Back</u>	
<u>make - chicken</u>	<u>34°</u>	<u>Cream Cheese</u>	<u>36°</u>	<u>Sandwich make</u>	
<u>- Rice</u>	<u>33°</u>	<u>Coffee Cooler</u>	<u>24°</u>	<u>- chicken</u>	<u>37°</u>
<u>- Drawers</u>	<u>31°</u>			<u>- pepperoni</u>	<u>34°</u>
<u>Salad cooler 1</u>	<u>36°</u>	<u>Bakery WI</u>	<u>40°</u>	<u>Salad make</u>	
<u>2</u>	<u>42°</u>	<u>Kitchen WI</u>	<u>40°</u>	<u>- Eggs</u>	<u>33°</u>
<u>Parmesan</u>	<u>33°</u>	<u>Back</u>		<u>- Tomato</u>	<u>36°</u>
<u>Make - Chicken</u>	<u>36°</u>	<u>Egg cooler</u>	<u>40°</u>	<u>- Drawer 1</u>	<u>39°</u>
<u>- drawer</u>	<u>34°</u>	<u>Coffee cooler</u>	<u>37°</u>	<u>" " 2</u>	<u>30°</u>

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.	Correct By
	<u>Temperatures Continued:</u> <ul style="list-style-type: none"> <li>• Scrambled Eggs 150°; Whites 139°; Quiche 149°;</li> <li>• Bacon cooling 139°.</li> </ul>	
<u>23</u>	<u>Provide proper disposal of products after the COS discard date. Upon inspection, several items in make tables in front + back of facility with items labeled discard 10/30 + 10/31 still under use. All products discarded.</u>	<u>COS</u>
<u>49</u>	<u>Clean all surfaces + shelving of silver enclosed metal bakers rack located inside Bakery walkin. Mold/mildew noted on several areas.</u>	<u>N/A</u>
<u>49</u>	<u>Clean green shelving + separating devices for dressings in main kitchen walkin. Mold/mildew noted on several areas in walkin.</u>	<u>NR1</u>

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

Jennifer Gibben  
11/2/21 exp 3/23

HACCP Topic: 2, 22, 23, 24, 28, 16, 10, 8

Person in Charge (Signature) [Signature] Date 11/2/21

Inspector (Signature) [Signature]

Follow-up:  Yes  No (Check one)

Follow-up Date: \_\_\_\_\_

# Food Establishment Inspection Report

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Establishment #: 514

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Item Number	Violations cited in this report must be corrected within the time frames below.	Correct By
55	Clean ceiling / wall + door area near bakery walk in. Dust coming from vent above blowing dust on walls / ceiling.	NR1
55	Clean floors near bread slicer in bakery area. Several slices of bread under rack and this can invite pests into your facility.	NR1
55	Clean walls in drive through area. All walls covered in dust + food splash in several areas.	NR1

### Notes

\* prior to any food orders being taken or served, all products and expiration dates should be gone through. Any product that is expired gets discarded. It does not remain in use. Several employees stated this is supposed to happen + isn't.

Person in Charge (Signature)

Date

11/2/21

Inspector (Signature)

Follow-up:  Yes  No (Check one)

Follow-up Date: \_\_\_\_\_