



Food Establishment Inspection Report

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|--|--|----------------------------|-------------------------------------|---|
| Johnson County Public Health 855 S Dubuque ST STE 113 Iowa City, IA 52240-0083 | No. Of Risk Factor/Intervention Violations | | 1 | Date: 1/9/2026 Time In: 9:30 AM Time Out: 10:20 AM |
| | No. Of Repeat Factor/Intervention Violations | | 0 | |
| Establishment: PANERA BREAD | Address: 213 1ST AVE | City/State: Coralville, IA | Zip: 52241 | Telephone: 3193659093 |
| License/Permit#: 79139 - Food Service Establishment License, 79140 - Retail Food Establishment License | Permit Holder: SLB OF IOWA, INC.L | Inspection Reason: Routine | Est. Type: Restaurants, Restaurants | Risk Category: Risk Level 3 (Medium), Risk Level 3 (Medium) |

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

IN = In compliance OUT = Not in compliance N/O = Not observed N/A = Not applicable

(*) = Corrected on site during inspection (COS) R = Repeat violation

| | | | |
|---|--|--|-----|
| Supervision | | 15. Food separated and protected (Cross Contamination and Environmental) | IN |
| 1. Person in charge present, demonstrates knowledge, and performs duties | | 16. Food contact surfaces: cleaned and sanitized | OUT |
| 2. Certified Food Protection Manager | | 17. Proper disposition of returned, previously served, reconditioned, and unsafe food | IN |
| Employee Health | | Potentially Hazardous Food Time/Temperature Control for Safety | |
| 3. Management, food employee and conditional employee knowledge, responsibilities and reporting | | 18. Proper cooking time and temperatures | N/O |
| 4. Proper use of exclusions and restrictions | | 19. Proper reheating procedures of hot holding | N/O |
| 5. Procedures for responding to vomiting and diarrheal events | | 20. Proper cooling time and temperatures | N/O |
| Good Hygienic Practices | | 21. Proper hot holding temperatures | IN |
| 6. Proper eating, tasting, drinking, or tobacco use | | 22. Proper cold holding temperatures | IN |
| 7. No discharge from eyes, nose, and mouth | | 23. Proper date marking and disposition | IN |
| Control of Hands as a Vehicle of Contamination | | 24. Time as a public health control: procedures and records | N/A |
| 8. Hands clean and properly washed | | Consumer Advisory | |
| 9. No bare hand contact with ready to eat foods | | 25. Consumer advisory provided for raw or undercooked foods | N/A |
| 10. Hand washing sinks properly supplied and accessible | | Highly Susceptible Populations | |
| Approved Source | | 26. Pasteurized foods used; prohibited foods not offered | N/A |
| 11. Foods obtained from an approved source | | Food/Color Additives and Toxic Substances | |
| 12. Foods received at proper temperatures | | 27. Food additives: approved, properly stored, and used | N/A |
| 13. Food in good condition, safe, and unadulterated | | 28. Toxic substances properly identified, stored and used | IN |
| 14. Required records available; shellstock tags, parasite destruction | | Conformance with Approved Procedures | |
| Protection from Contamination | | 29. Compliance with variance, specialized process, reduced oxygen packaging criteria, and HACCP plan | N/A |

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

| | | | |
|---|-----|--|--|
| Safe Food and Water | | Proper Use of Utensils | |
| 30. Pasteurized eggs used where required | N/A | 43. In use utensils: properly stored | |
| 31. Water and ice from approved source | IN | 44. Utensils, equipment, and linens: properly stored dried and handled | |
| 32. Variance obtained for specialized processing methods | N/A | 45. Single-use/single service articles: properly stored and used | |
| Food Temperature Control | | 46. Slash-resistant and cloth glove use | |
| 33. Proper cooling methods used; adequate equipment for temperature control | IN | Utensils, Equipment, and Vending | |
| 34. Plant food properly cooked for hot holding | N/O | 47. Food and non-food contact surfaces are cleanable, properly designed, constructed, and used | |
| 35. Approved thawing methods | IN | 48. Warewashing facilities: installed, maintained, and used; test strips | |
| 36. Thermometers provided and accurate | IN | 49. Non-food contact surfaces clean | |
| Food Identification | | Physical Facilities | |
| 37. Food properly labeled; original container | IN | 50. Hot and Cold water available; adequate pressure | |
| Prevention of Food Contamination | | 51. Plumbing installed; proper backflow devices | |
| 38. Insects, rodents, and animals not present/outer openings protected | IN | 52. Sewage and waste water properly disposed | |
| 39. Contamination prevented during food preparation, storage and display | IN | 53. Toilet facilities: properly constructed, supplied, and cleaned | |
| 40. Personal cleanliness | IN | 54. Garbage and refuse properly disposed; facilities maintained | |
| 41. Wiping cloths: properly used and stored | IN | 55. Physical facilities installed, maintained, and clean | |
| 42. Washing fruits and vegetables | IN | 56. Adequate ventilation and lighting; designated areas used | |
| | | 57. Licensing; posting licenses and reports; smoking | |

Inspection reports shall be posted no higher than eye level where the public can see and in a manner that the public can reasonably read the report.

P - Priority

PF- Priority Foundation

C - Core

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

| Item Number | Violation of Code | Priority Level | Comment | Correct By Date |
|-------------|-------------------|----------------|--|-----------------|
| 16. | 4-602.11(E) | C | Observation: Debris build up on interior upper portion of ice machine. | 1/19/2026 |

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|-------------|-------------------|----------------|---|-----------------|
| 55. | 6-501.16 | C | Observation: Mops stored in basin of mop sink. Corrected by: Person in charge hung up mops to allow for proper drying. | COS |

Inspection Published Comment:

Routine inspection conducted. A physical re-check will be conducted on or around 1/19/2026 to verify corrections have been made.

Follow-up will be completed on or after 1/19/2026 by Physical Recheck.

The following guidance documents have been issued:



Robert Uchida
Person In Charge



Laura Sneller
Inspector