

## FOOD ESTABLISHMENT INSPECTION REPORT

Based on an evaluation this day, the items marked below are violations of the Michigan Food Law. Violations cited in this report shall be corrected within the time frames specified below, but within a period not to exceed 10 calendar days for priority or priority foundation items (§8-405.11) or 90 days for core items (§8-406.11). Failure to comply with this notice may result in license suspension and/or other legal action. You have the right to appeal any violations listed.

**Panda Express (Pierpont Commons)**  
**Pierpont Commons**  
**2101 Bonisteel Blvd.**  
**Ann Arbor, MI 48109**  
**Person In Charge (PIC): Alfredo Cruz**

**SFE 5081 050147 05/23/2022 12:00:00 PM**  
**Last Routine: 07/01/2021**

**Establishment Phone: (734) 769-6382**

INSPECTION TYPE:  
 Routine Inspection

Manager Certified	Yes
License Posted	Yes
Antichoking Poster	Yes
CO2 Tanks Secured	Yes

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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This Facility was inspected by Nonda Mihas, a representative from University of Michigan, on 05/23/2022 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

### Self-Service Area

4-904.11 Core	<p>(A) SINGLE-SERVICE and SINGLE-USE ARTICLES and cleaned and SANITIZED UTENSILS shall be handled, displayed, and dispensed so that contamination of FOOD- and lip-contact surfaces is prevented.</p> <p>(B) Knives, forks, and spoons that are not prewrapped shall be presented so that only the handles are touched by EMPLOYEES and by CONSUMERS if CONSUMER self-service is provided.</p> <p>(C) Except as specified under ¶ (B) of this section, SINGLE-SERVICE ARTICLES that are intended for FOOD- or lip-contact shall be furnished for CONSUMER self-service with the original individual wrapper intact or from an APPROVED dispenser.</p>	11/01/22
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**Item(s):** Kitchenware and tableware single-service forks  
**Problem(s):** Allows for contamination of food-contact/lip-contact surfaces During handling  
**Correction(s):** Handle so as to prevent contamination.

05/23/2022 Single-service items shall be displayed so that contamination of food and lip-contact surfaces is prevented when handled.

Self-Service Area - Observed single-service utensils (forks) are stored jumbled in container, which allows for potential contamination when handled by customers.

Correct as soon as possible by displaying single-service utensils with handles all facing the same way/orientation to minimize potential for contamination when handling.

### Walk in Freezer

6-501.11 Core	<p>PHYSICAL FACILITIES shall be maintained in good repair.</p> <p><b>Item(s):</b> Physical facilities  <b>Problem(s):</b> In poor repair  <b>Correction(s):</b> Repair/replace.</p>	11/01/22
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Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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**Walk in Freezer**

05/23/2022 Physical facilities shall be maintained in a state of good repair.

Observed the following items throughout facility in need of repair:

- 1) Walk-in freezer floor is buckled at the seams near door, which causes tripping hazard
- 2) Walk-in cooler has damaged cove base tile, specifically in the corner

Correct as soon as possible by repairing the above physical facility items.

6-501.12 Core		(A) PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. (B) Except spill cleanup, cleaning shall be done during periods when the least amount of FOOD is exposed such as after closing.	11/01/22	
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**Item(s):** Physical facilities/structures floors

**Problem(s):** With accumulation of debris

**Correction(s):** Keep clean.

05/23/2022 Physical facilities shall be maintained clean to sight and touch.

Observed the following areas in need of cleaning throughout the facility:

- 1) Walk-in Freezer - Floor has food debris present, specifically underneath shelving units.

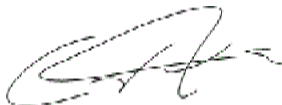
Correct as soon as possible by cleaning the above areas throughout the facility and maintaining them clean to sight and touch at all times.

**Closing Comments:**

Core violations shall be addressed as soon as possible, which will be reinspected at the next routine inspection.

UM EH&S is now listing routine inspection reports for all campus food establishments on-line. Reports can be viewed at <http://ehs.umich.edu/campus-life-safety/food-safety/inspections/>

Person in charge (Name and Title)



Inspected By (Name and Title)



Nonda Mihos

This signature does not imply agreement or disagreement with any violation noted.