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
Michigan Union
530 S. State St.
Ann Arbor, MI 48109-1308
Person In Charge (PIC): Allison Young
Establishment Phone: (734) 222-9130

INSPECTION TYPE: Manager Certified
Routine Inspection

Manager Certified
Yes
License Posted
Yes
Antichoking Poster
No
CO2 Tanks Secured
Yes

Violation Category Repeat Violation Description/Remarks/Correction Schedule Correct By Corrected

Entire establishment

3-501.16 Priority
Except during preparation, cooking, or cooling, or when time is used as the public health control POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained:
(A) 135°F or above, except that roasts properly cooked and cooled may be held at a temperature of 130°F; or (P)
(B) At 41°F or less (P)

Item(s): Hot food item(s)
Problem(s): Stored above 41 degrees F
Correction(s): Store above 135 degrees F.

9/12/2017 THE SPRING ROLLS AND THE EGG ROLLS WERE FOUND AT 115-123 DEGREES F ON THE TOP. THESE ITEMS MUST BE STORED AT 135 DEGREES F OR BELOW. UPON REQUEST THE OPERATOR REHEATED THEM TO ABOVE 165 DEGREES F. VIOLATION CORRECTED.

PLEASE NOTE THE OPERATOR INTENDS TO COOK THE SPRING AND EGG ROLLS IMMEDIATELY PRIOR TO OPENING. ON THIS DATE THEY WERE COOKED ALMOST AN HOUR IN ADVANCE OF OPENING AND PLACED ON THE HOT WELL. THE SHAPE AND EXCESS SURFACE AREA OF THE ROLLS MAY MAKE THEM MORE DIFFICULT TO MAINTAIN PROPER FOOD TEMPERATURES THAN OTHER FOOD ITEMS.

4-601.11 Priority Foundation
(A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. (Pf)
(B) The FOOD-CONTACT SURFACES of cooking EQUIPMENT and pans shall be kept free of encrusted grease deposits and other soil accumulations.
(C) NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris.

Item(s): Food-contact surface(s)
### Entire establishment

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

9/12/2017 A SOILED CUT GLOVE WAS FOUND HANGING IN THE CUT GLOVE FOR USE AREA. TO PREVENT CONTAMINATION OF FOOD ITEMS, ONCE THE CUT GLOVE IS USED IT MUST BE PLACED IN A LOCATION THAT WILL PREVENT EMPLOYEES FROM USING A SOILED GLOVE ON FOOD ITEMS. IN THIS CASE THE OPERATOR WILL PROVIDE A CONTAINER FOR THE GLOVES TO BE PLACED ONCE THEY ARE DONE USING THEM (GENERALLY AFTER MORNING PREP). VIOLATION CORRECTED.

<table>
<thead>
<tr>
<th>4-602.13</th>
<th>Repeat</th>
<th>NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues.</th>
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</thead>
<tbody>
<tr>
<td>Core</td>
<td>Item(s)</td>
<td>Nonfood contact surface(s)</td>
</tr>
<tr>
<td></td>
<td>Problem(s)</td>
<td>Soiled</td>
</tr>
<tr>
<td></td>
<td>Correction(s)</td>
<td>Keep clean</td>
</tr>
<tr>
<td>9/12/2017</td>
<td>CLEAN THE LIDS OF THE MAKE UNITS AS THEY ARE SOILED.</td>
<td></td>
</tr>
<tr>
<td>9/12/2017</td>
<td>CLEAN THE COUNTER UNDER THE POP DISPENSER AS IT IS SOILED.</td>
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</tbody>
</table>

| 6-501.12 | Repeat | (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. |
| Core     | Item(s) | Physical facilities/structures                                                                                      |
|          | Problem(s) | Not clean                                                                                                          |
|          | Correction(s) | Keep clean                                                                                                         |
| 9/12/2017 | CLEAN THE FLOOR IN THE STORE ROOM AS IT HAS GREASE ON IT AND MAY ATTRACT PESTS.                                    |
| 9/12/2017 | CLEAN THE FLOOR SINK UNDER THE POP MACHINE AS IT IS SOILED AND MAY ATTRACT PESTS.                                  |
| 9/12/2017 | CLEAN THE DRAIN LINES UNDER THE WOK AS THEY ARE SOILED.                                                           |

### Closing Comments:
OSEH is now listing routine inspection reports for all campus food establishments on-line. Reports can be viewed at http://www.oseh.umich.edu/food/reports.shtml

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Person in charge (Name and Title)

[Signature]

Inspected By (Name and Title)

Jennifer Nord, RS, MPH

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