

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.

Panera Bread
Michigan Union
530 S. State St.
Ann Arbor, MI 48109-1308
Person In Charge (PIC): Nick Elwart

SFE 5081 248739 05/03/2022 11:30 am

Establishment Phone: 734-436-7391

INSPECTION TYPE:

Follow Up Critical

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

3-501.16		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)	05/28/22	05/03/22
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Item(s): Cold food item(s)

05/03/2022

Problem(s): Stored above 41 degrees F

05/03/2022

Correction(s): Store below 41 degrees F.

04/29/2022 Potentially hazardous foods being held cold shall be held at 41 degrees F or below to prevent the growth of pathogens.

Kitchen - Observed potentially hazardous foods, including chicken salad and sliced tomatoes, ranging from 47-50 degrees in top rail of sandwich and salad make line coolers. According to PIC, the above foods were taken from walk-in cooler and prepped between 7 am-8 am before being placed in the top rail of their respective cooler. Cold-holding drawers on the above units were keeping potentially hazardous foods at 41 degrees or below. Establishment has additional top rail cold-holding unit (located to the left of TurboChef ovens) that is turned on and operational, which shall be utilized if either of these units cannot hold potentially hazardous foods at 41 degrees F or below.

Correct immediately by cold-holding potentially hazardous foods at 41 degrees F or below at all times.

The above foods must be discarded immediately once they have been out of temperature control for 6 hours if temperature of foods do not exceed 70 degrees F or 4 hours if temperature of foods exceeds 70 degrees F since it has not been 4 hours from the point the above foods were taken out of temperature control, then the above foods must be used by the 4 or 6 hour mark as described above and any remaining food must be discarded. Do not put the foods back into refrigeration at the end of the 4 or 6 hour mark.

05/03/2022

CORRECTED - All potentially hazardous foods being held cold were at 41 degrees F or below, specifically chicken and hard boiled eggs at 40 degrees F in top rail of sandwich and salad make line coolers.

7-201.11

05/28/22 05/03/22

Critical / Non-crit	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Prep Prep Area		<p>POISONOUS OR TOXIC MATERIAL shall be stored so they can not contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, AND SINGLE-SERVICE AND SINGLE-USE ARTICLES by:</p> <p>(A) Separating the POISONOUS OR TOXIC MATERIAL by spacing or partitioning; (P) and</p> <p>(B) Locating the POISONOUS OR TOXIC MATERIAL in an area that is not above FOOD, EQUIPMENT, UTENSILS, LINENS, AND SINGLE-SERVICE AND SINGLE-USE ARTICLES. This paragraph does not apply to EQUIPMENT and UTENSIL cleaners and sanitizers that are stored in WAREWASHING areas for availability and convenience if the materials are stored to prevent contamination of FOOD, EQUIPMENT, UTENSILS, LINENS, AND SINGLE-SERVICE and SINGLE-USE ARTICLES. (P)</p>		
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Item(s): Poisonous/toxic material(s) 05/03/2022
Problem(s): Not separated from Food 05/03/2022
Correction(s): Store toxics below and away from all other items.

04/29/2022 Chemicals shall not be stored near, with, or over foods, clean single-service items, utensils, linens, and equipment.

Bread Preparation Table - Observed chemical wipes stored next to container of flour and single-use items, specifically underneath table.

Correct immediately by storing all chemicals and poisonous/toxic materials below and away from all foods, clean single-service items, utensils, linens, and equipment.

05/03/2022 CORRECTED - All chemicals were stored below and away from all foods, clean single-service items, utensils, linens, and equipment, specifically underneath bread preparation table.

Closing Comments:

Priority violations have been corrected, however remaining core violations shall be addressed as soon as possible, which will be reinspected at the next routine inspection.

Person in charge (Name and Title)



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

Inspected By (Name and Title)



Nonda Mihos