

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)
Michigan Union
530 S. State St.
Ann Arbor, MI 48109
Person In Charge (PIC): Bing Lin

SFE 5081 248740 11/07/2022 1:00:00 PM
Last Routine: 05/02/2022

Establishment Phone:

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 Mihos, a representative from University of Michigan, on 11/07/2022 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Dishwashing Area

4-601.11 Core	(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.	02/05/23
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Item(s): Non-food contact surface(s)
Problem(s): Soiled
Correction(s): Keep clean.

11/07/2022	Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.	
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Observed the shelving above and below the sinks in the dish washing area with an accumulation of dust, debris, and food residue.

Correct as soon as possible by cleaning the above mentioned nonfood-contact surfaces and maintaining clean to sight and touch at all times.

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.	02/05/23
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Item(s): Physical facilities/structures
Problem(s): Not clean
Correction(s): Keep clean

11/07/2022	Physical facilities shall be cleaned as often as necessary to keep them clean.	
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Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Dishwashing Area

Observed the floors and walls in the dish room, especially under the shelving unit, with an accumulation of dirt and debris.

Correct as soon as possible by cleaning the above mentioned facilities and maintaining clean to sight and touch at all times.

Kitchen

5-205.15 Priority	A PLUMBING SYSTEM shall be: (A) Repaired according to LAW; (P) and (B) Maintained in good repair.	12/06/22
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Item(s): Plumbing system

Location: Cook Line Grease Intercept

Problem(s): Not repaired according to law

Correction(s): Repair according to law.

11/07/2022 The plumbing system shall be repaired according to law.

Observed the grease interceptor on the kitchen cook line with a fast leak of dirty grease water coming from on the top of the interceptor around the edges of the lid. The grease spilled down the sides of the interceptor and occupied a large space in the cook line. The leak stopped within a minute of starting and employees addressed the leak immediately. Employees poured a large quantity of Dawn dish soap onto the spill before pushing the grease water into a floor trough drain however, grease should not be put into the building main drain system (see attached photos).

Correct as soon as possible by repairing the plumbing system according to law and cleaning any future grease spills by first absorbing as much grease as possible with absorptive material, sweeping up the absorptive material, and then scrubbing the area with soap and water.

4-501.11 Core	EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements of the code.	02/05/23
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Item(s): equipment

Location: Cook Line 2 door prep cooler

Problem(s): In poor repair

Correction(s): Repair/replace.

11/07/2022 Equipment shall be maintained in a state of good repair.

Observed the one-door preparation cooler (located on the cook line near the flat top grill) with the gasket falling off, which makes the cooler unable to properly close.

CORRECTED AT TIME OF INSPECTION: PIC was able to fit the gasket back onto the door so that the cooler was able to shut and properly seal. Ensure that the gasket is properly fastened at all times.

Closing Comments:

Priority item (5-205.11) shall be addressed/corrected immediately, which will be followed up on. If the grease interceptor continues to leak/discharge, then the food service operation will need to be shut down until the proper repairs can be made.

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

N. Mihas, MSES

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

Nonda Mihas