

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 **SFE 5081 248739 12/1/2022 9:00:00 AM**
Michigan Union **Last Routine: 04/29/2022**
530 S. State St.
Ann Arbor, MI 48109-1308
Person In Charge (PIC): Alexis Grostic **Establishment Phone: 734-436-7391**

INSPECTION TYPE:	Manager Certified	Yes
Routine Inspection	License Posted	Yes
	Antichoking Poster	Yes
	CO2 Tanks Secured	Yes

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

This Facility was inspected by Nonda Mihas, a representative from University of Michigan, on 12/01/2022 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Electrical Room

6-501.11	PHYSICAL FACILITIES shall be maintained in good repair.	05/01/23
Core		

Item(s): Physical facilities
Problem(s): In poor repair
Correction(s): Repair/replace.

12/1/2022 Establishment shall be maintained in a state of good repair.
 Electrical Room - Light bulb is out (see attached photo).
 Correct as soon as possible by repairing/replacing the above items throughout the establishment.

Entire establishment

6-501.111	The presence of insects, rodents, and other pests shall be controlled to minimize their presence on the PREMISES. by:	12/30/22
Priority Foundation		

- (A) Routinely inspecting incoming shipments of FOOD and supplies;
- (B) Routinely inspecting the PREMISES for evidence of pests;
- (C) Using methods, if pests are found, such as trapping devices or other means of pest control as specified.(Pf)
- (D) Eliminating harborage conditions.

Item(s): Pest(s) flies
Problem(s): Present in facility Without use of trapping devices
Correction(s): Remove pests from facility.

12/1/2022 The presence of insects shall be controlled to minimize their presence on the premise by routinely inspecting the premises for evidence of pests, eliminating harborage conditions, using trapping devices, and working with a pest control operator if necessary.

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

Observed flies present in the kitchen, specifically near in the mop sink area. In addition, several vinegar traps were dry throughout the establishment (see attached photo).

Correct immediately by routinely inspecting the premises for evidence of pests, eliminating harborage conditions, using trapping devices, and working with a pest control operator.

6-501.12 **Repeat** (A) PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. 05/01/23
Core (B) Except spill cleanup, cleaning shall be done during periods when the least amount of FOOD is exposed such as after closing.

Item(s): Physical facilities/structures

Problem(s): Not clean

Correction(s): Keep clean

12/1/2022 Physical facilities shall be maintained clean to sight and touch.

Floor throughout the kitchen with debris accumulation, 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.

Kitchen

5-202.12 **Repeat** (A) A handwashing sink shall be equipped to provide water at a temperature of at least 38°C (100°F) through a mixing valve or combination faucet. (Pf) 03/01/23
Core (B) A steam mixing valve may not be used at a handwashing sink.
(C) A self-closing, slow-closing, or metering faucet shall provide a flow of water for at least 15 seconds without the need to reactivate the faucet.
(D) An automatic handwashing facility shall be installed in accordance with manufacturer's instructions.

Item(s): Handwashing facility front

Problem(s): Runs for less than 15 seconds without need for reactivation Metering faucet

Correction(s): Repair/replace so that it runs for at least 15 seconds without need to reactivate.

12/1/2022 Automatic hand washing sinks shall run for at least 15 seconds without needing to reactive it.

Front Line - Sensor on both automatic hand washing sinks is not working. Button has to be manually pressed, which is located underneath the hand washing sink.

Correct as soon as possible by repairing the above hand washing sink to run for at least 15 seconds without needing to reactive it.

Closing Comments:

Electrical panels in electrical room need to be easily accessible at all time (see attached photo).

Priority/priority foundation items shall be addressed/corrected immediately, which will be reinspected upon follow up. Core items shall be addressed/corrected as soon as possible, which will be reinspected at the next routine inspection.

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)



Nonda Mihas

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