

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.

Subway (Michigan Union)
Michigan Union
530 S. State St.
Ann Arbor, MI 48109
Person In Charge (PIC): Terry Tingley

SFE 5081 212549 12/1/2022 11:00:00 AM
Last Routine: 5/2/2022

Establishment Phone: (734) 994-5900

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 12/1/2022 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

back kitchen area

7-201.11 Priority	<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>	12/01/22
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Item(s):	Poisonous/toxic material(s)	12/1/2022
Location:	Shelving Unit	12/1/2022
Problem(s):	Not separated from Food	
Correction(s):	Store toxics below and away from all other items.	

12/1/2022	<p>Chemicals shall not be stored near, with, or over foods, clean single-service items, utensils, linens, and equipment.</p> <p>Observed chemical spray bottles hanging on a shelf outside of the back kitchen walk in cooler pointing toward packages of meat thawing on the shelf.</p> <p>Correct immediately by storing all chemicals and poisonous/toxic materials below and away from all foods, clean single-service items, utensils, linens, and equipment.</p> <p>CORRECTED AT TIME OF INSPECTION: The PIC moved the chemical spray bottles so that they were stored on the shelf below the packages of food.</p>
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3-501.13

03/01/23

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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back kitchen area

Core		POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be thawed: Under refrigeration, or under cool running water (<70° F), or as part of cooking process, and total accumulated time above 41° F, for thawed portions, shall not exceed 4 hours. Any thawing procedure may be used for immediate service for individual consumers order of READY-TO-EAT foods.		
		Item(s): Frozen food(s) for thawing Location: Shelving Unit Problem(s): Stored above 41 degrees F thawed or partially thawed At room temperature		
12/1/2022		Frozen food shall be thawed under refrigeration, under cool, running water, or as a part of the cooking process. Observed packages of meat thawing at room temperature on a shelving unit outside of the walk in cooler in the back kitchen area. Correct as soon as possible by thawing food using an appropriate method as stated in the food code above.		

Entire establishment

2-402.11 Core		FOOD EMPLOYEES shall wear hair restraints such as hats, hair coverings or nets, beard restraints, and clothing that covers body hair, that are designed and worn to effectively keep their hair from contacting exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; or unwrapped SINGLE-SERVICE or SINGLE-USE ARTICLES.	03/01/23	
		Item(s): Hair restraint Problem(s): Not worn on face Correction(s): Provide beard net.		
12/1/2022		Food preparation employees shall wear an approved hair restraint as stated in the food code. Observed food preparation employee not wearing a beard restraint with a long beard while engaging in food preparation. Correct as soon as possible by having food preparation employees wear hair restraints when engaged in food preparation or food handling activities.		

Front Counter

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)	12/01/22	
		Item(s): Hot food item(s) Location: hot holding unit(s) Problem(s): Stored below 135 degrees F		

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Front Counter**Correction(s):** Store above 135 degrees F.

12/1/2022 Potentially hazardous foods being held hot shall be held at 135 degrees F or above to prevent the growth of pathogens.

Observed meatballs in the front line hot-holding unit at about 107 degrees F. PIC stated that the meatballs are microwaved to 165 degrees F and then put in the hot holding unit to be hot-held at 135 degrees F. PIC believes that microwave may be malfunctioning and possibly in need of replacement, which will be monitored. Since meatballs were initially cooked to 165 degrees F and it has not been greater than four hours since preparation, PIC increased temperature of hot-holding unit and planned to reheat meatballs in the microwave during the routine inspection.

Correct immediately by holding potentially hazardous foods at 135 degrees F or above.

Closing Comments:

Priority item 3-501.16 shall be 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.

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)



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

Nonda Mihas