

## 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 12/15/2022 11:30 am**

**Establishment Phone: (734) 994-5900**

**INSPECTION TYPE:**

Follow Up Critical

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

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

12/15/2022 Correct immediately by holding potentially hazardous foods at 135 degrees F or above.  
Meatballs in front line hot-holding unit were ranging from 110-145 degrees F. Hot-holding unit was turned up during follow up by PIC, however PIC stated that unit cannot be turned up too high to avoid liquid from boiling and evaporating too quickly. According to PIC, meatballs are prepped by being taken out of the walk-in cooler, heated in the microwave to 200 degrees F around 10:15 am, then placed in the front line hot-holding unit, however this initial temperature is not logged. Time stamp on meatball container was 10:15 am - 2:15 pm. According to PIC, temperature checks are taken and logged at 12:00 pm. In addition, meatballs are reevaluated at 2:15 pm and if they are being held at the proper hot-holding temperature, then they are kept for approximately another hour before being discarded (if any are left).

All hot foods must be held at 135 degrees F at all time, therefore additional follow up will be made to ensure the above issue is addressed/corrected. Please utilize temperature logs to ensure that potentially hazardous foods are being held at the proper temperature. Failure to address/correct this item by the next follow up will result in enforcement since this was a repeat

Critical / Non-crit	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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violation from the original routine inspection conducted on 12/15/2022.

**Closing Comments:**

Additional follow up will be conducted after holiday break (since establishment will be closed starting tomorrow through the new year) to reinspected priority item 3-501.16. Failure to address/correct this item (3-501.16) by the next follow up will result in enforcement since this was a repeat violation from the original routine inspection conducted on 12/15/2022.

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