

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 1/4/2023 12:00 pm

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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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)	12/01/22	01/04/23
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Item(s):	Hot food item(s)	01/04/2023
Location:	hot holding unit(s)	01/04/2023
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.

1/4/2023		CORRECTED - All potentially hazardous foods being held hot were at 135 degrees F or above, including meatballs at 170 degrees F in the front line hot-holding unit.		
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7-201.11		POISONOUS OR TOXIC MATERIAL shall be stored so they can not contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, AND SINGLE-SERVICE AND SINGLE-USE ARTICLES by: (A) Separating the POISONOUS OR TOXIC MATERIAL by spacing or partitioning; (P) and (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)	12/01/22	12/01/22
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Item(s): Poisonous/toxic material(s) 12/01/2022
Location: Shelving Unit 12/01/2022
Problem(s): Not separated from Food
Correction(s): Store toxics below and away from all other items.

12/1/2022		Chemicals shall not be stored near, with, or over foods, clean single-service items, utensils, linens, and equipment. 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. Correct immediately by storing all chemicals and poisonous/toxic materials below and away from all foods, clean single-service items, utensils, linens, and equipment. 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.		
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Closing Comments:

Priority items have been addressed/corrected. Remaining core items shall be addressed/corrected as soon as possible, which will be reinspected at the next routine inspection.

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