

## 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 at Michigan Union**  
**Michigan Union**  
**530 S. State St**  
**ZIP CODE NOT FOUND**

**SFE 5081 212549 6/14/2023 10:45:00 AM**  
**Last Routine: 12/1/2022**

**Person In Charge (PIC): Jadyne Reno**

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

**INSPECTION TYPE:**  
Routine Inspection

Manager Certified	Yes
License Posted	Yes
Antichoking Poster	Yes
CO2 Tanks Secured	N/A

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 6/14/2023 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

### Entire establishment

3-501.18 Priority	A FOOD specified in ¶ 3-501.17(A) or (B) shall be discarded if it: (1) Exceeds the temperature and time combination specified in ¶ 3-501.17(A), except time that the product is frozen; (P) (2) Is in a container or PACKAGE that does not bear a date or day; (P) or (3) Is appropriately marked with a date or day that exceeds a temperature and time combination as specified in ¶ 3-501.17(A). (P)	06/20/23
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<b>Item(s):</b>	Ready to eat, potentially hazardous food(s)	6/20/2023
<b>Problem(s):</b>	Beyond consume by date	6/20/2023
<b>Correction(s):</b>	Discard.	

6/14/2023 Potentially hazardous foods shall be discarded if they are beyond 7 days from preparation date or if they exceed the listed expiration date/time.

Observed multiple potentially hazardous foods, including sliced cheeses and deli meats, inside undercounter two-door reach-in cold-holding unit behind sandwich preparation line and walk-in cooler near the front of the establishment that were either beyond 7 days from preparation date or expired according to the date marking label.

Correct immediately by discarding any potentially hazardous foods that are beyond 7 days from preparation date or if they exceed the listed expiration date/time.

### Front Sandwich Line

5-205.11 Priority Foundation	(A) A HANDWASHING SINK shall be maintained so that it is accessible at all times for EMPLOYEE use and used for no other purpose. (Pf) (B) An automatic handwashing facility shall be used in accordance with manufacturer's instructions. (Pf)	06/20/23
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<b>Item(s):</b>	Handwashing sink(s)	6/20/2023
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Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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**Front Sandwich Line**

**Location:** hand wash sink(s)

**Problem(s):** Soiled

**Correction(s):** Keep clean.

6/14/2023 A hand washing sink shall be kept clean, used only for hand washing and kept accessible at all times. In addition, items shall never be placed inside of or in front of a hand washing sink.

Hand washing sink (located behind sandwich preparation line) had excessive food debris inside of the sink basin.

Correct immediately by keeping hand washing sinks clean, easily accessible at all times, and only use hand washing sinks for hand washing purposes.

4-501.18 Core	The wash, rinse, and SANITIZE solutions shall be maintained clean.	06/20/23
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**Item(s):** Warewashing solutions sanitizing

**Problem(s):** Not clean

**Correction(s):** Keep clean

6/20/2023  
6/20/2023

6/14/2023 Sanitizing solutions shall be maintained clean.

Observed soiled water and wiping cloths inside red pail with quaternary ammonia sanitizing solution (located behind sandwich preparation line).

Correct as soon as possible by keeping sanitizing solutions clean at all times.

**Closing Comments:**

Priority/priority foundation items shall be addressed/corrected as soon as possible, 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