

## 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**  
**Michigan Union**  
**530 S. State St.**

**SFE 5081 248739 9/5/2023 12:00:00 PM**  
**Last Routine: 12/01/2022**

**ZIP CODE NOT FOUND**

**Person In Charge (PIC): Nick Elwart**

**Establishment Phone: 734-436-7391**

**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 09/05/2023 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

**back kitchen area**

4-204.112	(A) In a mechanically refrigerated or hot FOOD storage unit, the sensor of a TEMPERATURE MEASURING DEVICE shall be located to measure the air temperature in the warmest part of a mechanically refrigerated unit and in the coolest part of a hot FOOD storage unit.	03/01/24
Core	(B) Cold or hot holding EQUIPMENT used for POTENTIALLY HAZARDOUS FOOD shall be designed to include and shall be equipped with at least one integral or permanently affixed TEMPERATURE MEASURING DEVICE that is located to allow easy viewing of the device's temperature display (EXCEPT, heat lamps, cold plates, steam tables, or other equipment where it is not practical).	
	(C) TEMPERATURE MEASURING DEVICES shall be designed to be easily readable.	
	(D) FOOD TEMPERATURE MEASURING DEVICES and water TEMPERATURE MEASURING DEVICES on WAREWASHING machines shall have a numerical scale, printed record, or digital readout in increments no greater than 1C or 2F in the intended range of use. (Pf)	

**Item(s):** Thermometer(s) refrigeration

**Problem(s):** Broken

**Correction(s):** Repair/replace.

9/5/2023 An air thermometer shall be provided in all cold-holding refrigeration units that are used to cold-hold potentially hazardous foods to ensure foods are being held at 41 degrees F or below.

Back Kitchen Area - Observed broken air thermometer inside undercounter one-door reach-in cold-holding unit (located at beverage preparation station).

Provide air thermometers for the above cold-holding units as soon as possible to ensure coolers are keeping potentially hazardous foods at 41 degrees F, and use probed food thermometer periodically to verify accuracy of air thermometer. In addition, place air thermometers in a location that is easy to find and read for employees to verify internal ambient air temperatures.

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

6-501.12 **Chronic** (A) PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. 03/01/24  
 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 floors

**Problem(s):** Soiled

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

9/5/2023 Physical facilities shall be maintained clean to sight and touch.

Back Kitchen Area - Soiled floor with food debris and single-service items, specifically underneath corner preparation area (located to the right of the hot-holding wells).

Correct as soon as possible by cleaning the above areas throughout the facility and maintaining them clean to sight and touch at all times.

**Front Prep Area**

5-205.11 (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) 09/15/23  
 Priority Foundation (B) An automatic handwashing facility shall be used in accordance with manufacturer's instructions. (Pf)

**Item(s):** Handwashing sink(s)

**Problem(s):** Not used according to manufacturer's label instructions

**Correction(s):** Use according to manufacturer label directions.

9/5/2023 An automatic hand washing sink shall be used according to the manufacturer's instructions.

Front Prep Area - Observed front right hand washing sink does not activate automatically, and button located underneath hand washing sink needs to be pressed in order to activate the sink.

Correct immediately by repairing/replacing hand washing sink to automatically dispense water.

**Closing Comments:**

Priority foundation items shall be addressed/corrected as soon as possible, which will be reinspected upon follow up within 7-10 days. 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