

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.

Panda Express at Michigan Union
Michigan Union
530 S. State St.

ZIP CODE NOT FOUND

Person In Charge (PIC): Jerry Carlson

SFE 5081 248740 11/1/2023 11:30:00 AM

Last Routine: 5/8/2023

INSPECTION TYPE:

Routine Inspection

Establishment Phone:

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 11/1/2023 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Cook line area

5-501.116 Core	Receptacles and waste handling units for REFUSE, recyclables, and returnables shall be thoroughly cleaned in a way that does not contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, or SINGLE-SERVICE and SINGLE-USE ARTICLES, and waste water shall be disposed of as required by law, and at a frequency necessary to prevent them from developing a buildup of soil or becoming attractants for insects and rodents.	05/01/24
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Item(s): Refuse container(s)

Problem(s): Soiled

Correction(s): Keep clean.

11/1/2023	Grease container has grease residue present on lid. In addition, excessive grease accumulation was observed around perimeter of grease container and along cook line wall behind cooking equipment (see attached photos and 5-501.13 for more details).	
	Correct as soon as possible by cleaning grease container more regularly and look into possible repair(s)/replacement of grease container.	

5-501.13 Core	Except as otherwise approved, receptacles and waste handling units for REFUSE, recyclables, and returnables and for use with materials containing FOOD residue shall be durable, cleanable, insect- and rodent-resistant, leakproof, and nonabsorbent.	05/01/24
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Item(s): Waste receptacle(s)

Problem(s): Allows for leakage of liquid wastes

Correction(s): Repair/replace to prevent leaks.

11/1/2023	Grease containers shall be designed to be leakproof.	
	Observed grease barrel appears to have leaking liquid waste (see attached photos and 5-501.116 for more details).	
	Correct as soon as possible by repairing/replacing grease container to be leakproof.	

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Entire establishment

6-501.12 (A) PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. 05/01/24
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

Problem(s): Soiled

Correction(s): Keep clean.

11/1/2023 Physical facilities shall be maintained clean to sight and touch.

Observed the following areas in need of cleaning throughout the facility:

1) Standing water present in food preparation/warewash area. Standing water also present in the establishment, specifically around ice machine and near walk-in freezer entrance.

2) Residue observed along base of reach-in cold-holding unit located behind cook line.

3) Excessive grease accumulation and buildup along perimeter of grease container and cook line wall, specifically behind cooking equipment (see attached photos and violations 5-501.13/5-501.116 for more details).

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

Prep Area

4-602.13 NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency 05/01/24
Core necessary to preclude accumulation of soil residues.

Item(s): Nonfood contact surface(s)

Problem(s): Soiled

Correction(s): Keep clean.

11/1/2023 Nonfood-contact surfaces of equipment shall be cleaned to sight and touch on a regular basis to prevent harborage conditions, and accumulation of food, debris, and other contaminants.

Interior cavities of two-door reach-in cooler (located behind cook line) was soiled with excessive food debris accumulation.

Correct as soon as possible by cleaning nonfood-contact surfaces of equipment to sight and touch on a regular basis to prevent harborage conditions and accumulation of food, debris, and other contaminants.

Warewash Area

4-501.18 The wash, rinse, and SANITIZE solutions shall be maintained clean. 05/01/24
Core

Item(s): Warewashing solutions rinse

Location: Rinse Sink

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Warewash Area**Problem(s):** Not clean**Correction(s):** Keep clean

11/1/2023 Rinse solutions shall be maintained clean.

Observed soiled rinse water in rinse sink at the 3-compartment sink.

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

Closing Comments:

Core violations 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)



Nonda Mihas

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