

## 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**

**Person In Charge (PIC): Liliana Retzer**

**SFE 5081 212549 12/4/2023 12:30:00 PM**  
**Last Routine: 06/14/2023**

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

**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 12/04/2023 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

### Entire establishment

4-602.13 NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency 06/01/24  
Core necessary to preclude accumulation of soil residues.

**Item(s):** Nonfood contact surface(s)

**Problem(s):** Soiled

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

12/4/2023 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.

Observed the following nonfood-contact surfaces of equipment throughout the establishment in need of cleaning:

1) Upon propping kickstand, observed food debris accumulation underneath the slicer (see attached photo).

2) Debris accumulation on top of right TurboChef in Mama DeLuca's pizza station.

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.

### Pizza Station

5-205.15 A PLUMBING SYSTEM shall be: 06/01/24  
Core (A) Repaired according to LAW; (P) and  
(B) Maintained in good repair.

**Item(s):** Plumbing system water line(s)

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

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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**Pizza Station****Problem(s):** Not maintained**Correction(s):** Maintain in good repair

12/4/2023 Plumbing system shall be maintained in a state of good repair.

Hand washing sink with automatic sensor does not appear to be working in the Mama DeLuca's pizza station. Facility has an additional two hand washing sinks located nearby, however correct as soon as possible by repairing the above hand washing sink.

**Sandwich Make Lines**

4-501.114 Priority A chemical SANITIZER used in a SANITIZING solution for a manual or mechanical operation shall meet these limits or as otherwise approved: (P) 12/04/23

Chlorine ppm pH<10 pH<8

25 120 F 120 F

50 100 F 75 F

100 55 F 55 F

Iodine a concentration of between 12.5 and 25 ppm and minimum temp of 75 F and pH of 5 or less or meets manufacturer's specifications. (P)

Quats minimum temperature of 75 F, hardness of 500 ppm or less and meet manufacturers use directions. (P)

**Item(s):** Chlorine solution concentration**Problem(s):** Below 25 ppm And/or water temperature below 120 degrees f With ph 10.1 or higher With ph 10.1 or higher

12/04/2023

12/04/2023

12/4/2023 Chlorine residual shall be between 50-100 ppm in the green Sani Station where knives are stored in between use.

CORRECTED DURING ROUTINE INSPECTION - Packet of chlorine was added to green Sani Station and test strip was used to verify 50-100 ppm of chlorine.

**storage area**

6-501.12 Core (A) PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. 06/01/24

(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):** Not clean**Correction(s):** Keep clean

12/4/2023 Physical facilities shall be maintained clean to sight and touch.

Observed what appears to be rodent droppings, specifically on top of carboard surface located on the bottom of a shelving unit in the back of the establishment (see attached photos). David Peters and I surveyed all of the bait boxes throughout the establishment, and there was no evidence of any active pest infestation.

Correct as soon as possible by cleaning the above areas throughout the facility and maintaining

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

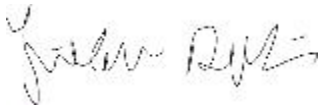
them clean to sight and touch at all times. In addition, please continue to work with pest management.

**Closing Comments:**

Priority violation was corrected during the routine inspection. 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)



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

Nonda Mihas