

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 Pierpont Commons
Pierpont Commons
2101 Bonisteel Blvd.
Ann Arbor, MI 48109
Person In Charge (PIC): Vee Kue

SFE 5081 050147 7/21/2025 10:00:00 AM
Last Routine: 01/17/2025

Establishment Phone: (734) 769-6382

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 07/21/2025 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Cook line area

4-601.11	(A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. (Pf)	10/19/25
Core	(B) The FOOD-CONTACT SURFACES of cooking EQUIPMENT and pans shall be kept free of encrusted grease deposits and other soil accumulations.	
	(C) NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris.	

Item(s): Non-food contact surface(s)
Problem(s): With accumulation of debris
Correction(s): Keep clean.

7/21/2025 Nonfood-contact surfaces of equipment shall be maintained clean to sight and touch.

Observed two areas of non-food contact surfaces with visible debris:

- 1) The upper gasket on the 1-door undercounter cooler on the cook line had accumulations of food debris.
- 2) The small fan over the cook line had an accumulation of dust.

Correct as soon as possible by cleaning the above nonfood-contact surfaces of equipment to sight and touch and maintaining clean at all times.

Dry goods storage area

6-305.11	(A) Dressing rooms or dressing areas shall be designated if EMPLOYEES routinely change their clothes in the establishment.	10/19/25
Core	(B) Lockers or other suitable facilities shall be provided for the orderly storage of EMPLOYEES' clothing and other possessions.	

Item(s): Locker(s)/designated storage area(s) for employee belongings storage

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

Problem(s): Not provided

Correction(s): A designated employee storage/locker area shall be provided and used.

7/21/2025

Designated area within the facility shall be dedicated/provided and used for the storage of employee's personal belongings to prevent contamination of foods, clean equipment, single-service items, utensils, and linens.

Observed personal belongings (e.g. purses) that were stored adjacent to clean equipment and single-service items on shelving units, which could potentially contaminate those items.

Correct as soon as possible by storing employee's personal belongings in a designated area away from all foods, clean equipment, single-service items, utensils, and linens.

Produce cooler

3-305.11

Core

FOOD shall be protected from contamination by storing the FOOD:

- (1) In a clean, dry location;
- (2) Where it is not exposed to splash, dust, or other contamination; and
- (3) At least 15 cm (6 inches) above the floor, unless otherwise approved.

10/19/25

Item(s): Food item(s) in storage

Location: Shelving Unit

Problem(s): Exposed to dust, splash, or other contaminates Not covered

Correction(s): Store in protected manner.

7/21/2025

Keep foods safe from splash, debris, and other potential sources of contamination by covering them, and by storing foods at least 6 inches off the floor.

Observed several lower shelves in prepared produce cooler without stainless steel shelf liners.

Correct as soon as possible to ensure all food is protected from splashes by installing stainless steel shelf liners on all lower shelves.

4-501.11

Core

EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements of the code.

10/19/25

Item(s): equipment

Location: Handwashing Sink

Problem(s): Broken

Correction(s): Repair/replace.

7/21/2025

Equipment shall be maintained in a state of good repair.

Observed broken paper towel dispensing machine at the handwashing sink across from the cooler containing prepared produce. The mechanism required to dispense paper towel was not in proper operating order and the machine was not properly mounted to the wall.

Correct immediately by repairing paper towel machine dispensing mechanism and ensuring the machine is properly mounted to the wall.

Closing Comments:

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Joint routine inspection conducted by Nonda Mihas and Ellie Holmes.

This report was emailed on July 21, 2025.

Person in charge (Name and Title)

Inspected By (Name and Title)

N. Mihas, MSES

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

Nonda Mihas