

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 9/4/2025 10:00:00 AM
Last Routine: 12/16/2024

Person In Charge (PIC): Terry Tingley

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 09/04/2025 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Entire establishment

4-601.11 Core	(A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. (Pf) (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.	12/03/25
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Item(s): Non-food contact surface(s)
Problem(s): Soiled
Correction(s): Keep clean.

9/4/2025 Nonfood-contact surfaces of equipment shall be cleaned to sight and touch.

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

- 1) Soiled gasket on walk-in freezer door
- 2) Debris buildup on top of TurboChef oven along the front line
- 3) Food residue inside empty middle hotel pan in hot-holding unit along the front line

Correct by cleaning the above nonfood-contact surfaces of equipment, and maintain them clean.

Closing Comments:

Joint routine inspection conducted by Nonda Mihas and Ellie Holmes.

Person in charge and staff was able to answer all food safety-related questions. Good job!

Report emailed to person in charge on 9/4/2025.

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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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.