

## 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.

**Wing Snob** **SFE 5081 358260 9/4/2025 11:00:00 AM**  
**Michigan Union** **Last Routine: 3/10/2025**  
**530 S. State St.**  
**ZIP CODE NOT FOUND**  
**Person In Charge (PIC): Johnny Pritchett** **Establishment Phone:**

INSPECTION TYPE: Routine Inspection	Manager Certified License Posted Antichoking Poster CO2 Tanks Secured	Yes Yes Yes No
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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 9/4/2025 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

### Cook line area

3-501.16 Priority	Except during preparation, cooking, or cooling, or when time is used as the public health control POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained: (A) 135°F or above, except that roasts properly cooked and cooled may be held at a temperature of 130°F; or (P) (B) At 41°F or less (P)	09/04/25
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<b>Item(s):</b>	Hot food item(s)	9/4/2025
<b>Problem(s):</b>	Stored below 135 degrees F	9/4/2025
<b>Correction(s):</b>	Store above 135 degrees F.	

9/4/2025	Potentially hazardous (PH)/time and temperature-controlled (TCS) foods being held hot shall be held at 135°F or above to prevent the growth of pathogens.
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Observed open bag of Tostitos nacho cheese flavored dip out at ambient temperature and dated 9/3-9/9 (see attached photo). Upon discussion with person in charge and reviewing manufacturer's instructions, this food product is intended to be heated to 140°F before serving, and has a shelf life of 4 days if maintained at a temperature of 140°F. Per further discussion with person in charge, establishment's Tostitos warming/serving unit is not being used due to the food product overheating in the unit.

Correct immediately by holding PH/TCS foods at 135°F or above.

ADDRESSED/CORRECTED DURING ROUTINE INSPECTION - Decision was made to discard opened bag of Tostitos nacho cheese flavored dip. Discussion was also held with person in charge about the importance of heating and maintaining this food product per the manufacturer's instructions.

### Handwashing Sink

6-301.14 Core	A sign or poster that notifies FOOD EMPLOYEES to wash their hands shall be	12/03/25
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Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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**Handwashing Sink**

provided at all HANDWASHING SINKS used by FOOD EMPLOYEES and shall be clearly visible to FOOD EMPLOYEES.

**Item(s):** Handwashing signage

**Problem(s):** Not provided At hand sink

**Correction(s):** Provide

9/4/2025

Each hand washing sink shall be provided with a sign that reminds employees to wash their hands.

Observed no hand washing sign at all three hand washing sinks (i.e. front line, preparation area, dish washing area) throughout the establishment.

Correct as soon as possible by providing a hand washing sign to the above hand washing sink to encourage/promote employee hand washing.

**Prep Area**

3-302.12 Core	Except for containers holding FOOD that can be readily and unmistakably recognized such as dry pasta, working containers holding FOOD or FOOD ingredients that are removed from their original packages for use in the FOOD ESTABLISHMENT, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the FOOD.	09/04/25
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**Item(s):** Food item(s)

**Problem(s):** Not identified

**Correction(s):** Label containers with common name.

9/4/2025

9/4/2025

9/4/2025

Containers used for food storage shall be labeled clearly to identify what food is stored in the containers.

Observed unlabeled container of marinade seasoning (located underneath preparation table in the back kitchen area).

Ensure that all containers used for food storage are labeled clearly with common name.

CORRECTED DURING ROUTINE INSPECTION - Person in charge labeled marinade seasoning.

**storage area**

4-903.11 Core	Cleaned EQUIPMENT and UTENSILS, laundered LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES shall be stored in an approved manner and location.	09/04/25
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**Item(s):** Laundered linen(s)

**Problem(s):** Stored on floor or less than 6 inches above floor

**Correction(s):** Store at least 6 inches above the floor.

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Clean utensils, equipment and single-service items shall be stored at least 6 inches off the ground to protect them from splash, debris, and other contaminants.

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

Observed bags of clean, unused wiping cloths stored directly on the floor in hallway storage area,

Correct as soon as possible by storing clean, unused wiping cloths at least 6 inches off the ground to protect them from sources of contamination.

CORRECTED DURING ROUTINE INSPECTION - Person in charge moved clean, unused linens to shelving unit at least 6 inches off the ground.

**Closing Comments:**

Joint routine inspection conducted by Nonda Mihas and Ellie Holmes.

Secure CO2 chains.

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

Priority violation 3-501.16 was addressed/corrected during the routine inspection, therefore no additional follow up is needed at this time.

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

Person in charge (Name and Title)

Inspected By (Name and Title)

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*N. Mihas, MSES*

Nonda Mihas

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

