

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

SFE 5081 212549 12/16/2024 11:54:50 AM
Last Routine: 6/6/2024

ZIP CODE NOT FOUND

Person In Charge (PIC): Terry Tingley

Establishment Phone: (734) 994-5900

INSPECTION TYPE:

Routine Inspection

Manager Certified	No
License Posted	No
Antichoking Poster	No
CO2 Tanks Secured	No

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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This Facility was inspected by Jennifer Nord, a representative from University of Michigan, on 12/16/2024 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Entire establishment

4-602.11 Priority	<p>(A) Equipment FOOD-CONTACT SURFACES and UTENSILS shall be cleaned:</p> <p>(1) Except as specified in ¶ (B) of this section, before each use with a different type of raw animal FOOD such as beef, FISH, lamb, pork, or POULTRY; (P)</p> <p>(2) Each time there is a change from working with raw FOODS to working with READY-TO-EAT FOODS; (P)</p> <p>(3) Between uses with raw fruits and vegetables and with POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD); (P)</p> <p>(4) Before using or storing a FOOD TEMPERATURE MEASURING DEVICE; (P) and</p> <p>(5) At any time during the operation when contamination may have occurred. (P)</p> <p>(B) Subparagraph (A)(1) of this section does not apply if the FOOD-CONTACT SURFACE or UTENSIL is in contact with a succession of different raw animal FOODS each requiring a higher cooking temperature as specified under § 3-401.11 than the previous FOOD, such as preparing raw FISH followed by cutting raw poultry on the same cutting board.</p> <p>(C) Except as specified in ¶ (D) of this section, if used with POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD), EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be cleaned throughout the day at least every 4 hours. (P)</p> <p>(D) Except when dry cleaning methods are used as specified under § 4-603.11, surfaces of UTENSILS and EQUIPMENT contacting FOOD that is not POTENTIALLY HAZARDOUS (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be cleaned:</p> <p>(1) At any time when contamination may have occurred;</p> <p>(2) At least every 24 hours for iced tea dispensers and CONSUMER self-service UTENSILS such as tongs, scoops, or ladles;</p> <p>(3) Before restocking CONSUMER self-service EQUIPMENT and UTENSILS such as condiment dispensers and display containers; and</p> <p>(4) In EQUIPMENT such as ice bins and BEVERAGE dispensing nozzles and enclosed components of EQUIPMENT such as ice makers, cooking oil storage tanks and distribution lines, BEVERAGE and syrup dispensing lines or tubes, coffee bean</p>	12/16/24
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Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Entire establishment

grinders, and water vending EQUIPMENT:

(a) At a frequency specified by the manufacturer, or

(b) Absent manufacturer specifications, at a frequency necessary to preclude accumulation of soil or mold.

Item(s): Food-contact surface(s) and utensil(s)

Problem(s): Not cleaned

Correction(s): Clean as specified above.

12/16/2024 THE INTERIOR OF THE ICE MACHINE HAS SOME PINK MOLD GROWTH ON PLASTIC BAFFLE. CLEAN THE ICE MACHINE TO REMOVE THE MOLD.

Closing Comments:

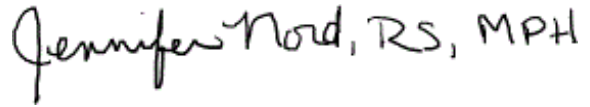
The freezer threshold is worn and needs to be repaired. This is a physical safety concern.

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.

Jennifer Nord