

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 Michigan Union **SFE 5081 248740 4/25/2024 11:00:00 AM**
Michigan Union **Last Routine: 11/01/2023**
530 S. State St.
ZIP CODE NOT FOUND
Person In Charge (PIC): Yiwen Pan **Establishment Phone:**

INSPECTION TYPE:	Manager Certified	Yes
Routine Inspection	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 04/25/2024 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Cook line area

4-501.11	Core Chronic EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements of the code.	10/01/24
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Item(s): equipment
Problem(s): In poor repair
Correction(s): Repair/replace.

4/25/2024 Equipment shall be maintained in a state of good repair.
 Grease interceptor is still in need of replacement due to overflow issues.
 Correct by replacing grease interceptor as soon as possible.

Prep Area

4-601.11	Priority Foundation Chronic (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.	10/01/24
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Item(s): Non-food contact surface(s)
Correction(s): Keep clean.

4/25/2024 Nonfood-contact surfaces of equipment shall be clean to sight and be kept free of accumulation of debris and grease.
 Interior of undercounter two-door freezer has excessive ice accumulation/buildup (see attached photo).

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Prep Area

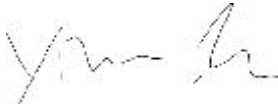
Correct By cleaning nonfood-contact surfaces to sight and touch as soon as possible and maintaining them clean at all times.

Closing Comments:

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