

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
Person In Charge (PIC): Terry Tingley

SFE 5081 212549 6/6/2024 12:00:00 PM
Last Routine: 12/7/2023

Establishment Phone: (734) 994-5900

INSPECTION TYPE:
Routine Inspection

Manager Certified	Yes
License Posted	Yes
Antichoking Poster	Yes
CO2 Tanks Secured	N/A

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 6/6/2024 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

back kitchen area

4-501.114 Priority	A chemical SANITIZER used in a SANITIZING solution for a manual or mechanical operation shall meet these limits or as otherwise approved: (P)	06/06/24																
	<table border="0" style="width: 100%;"> <tr> <td style="padding-right: 20px;">Chlorine</td> <td style="padding-right: 20px;">ppm</td> <td style="padding-right: 20px;">pH<10</td> <td>pH<8</td> </tr> <tr> <td>25</td> <td>120 F</td> <td>120 F</td> <td></td> </tr> <tr> <td>50</td> <td>100 F</td> <td>75 F</td> <td></td> </tr> <tr> <td>100</td> <td>55 F</td> <td>55 F</td> <td></td> </tr> </table> <p>Iodine a concentration of between 12.5 and 25 ppm and minimum temp of 75 F and pH of 5 or less or meets manufacturer's specifications. (P)</p> <p>Quats minimum temperature of 75 F, hardness of 500 ppm or less and meet manufacturers use directions. (P)</p>	Chlorine	ppm	pH<10	pH<8	25	120 F	120 F		50	100 F	75 F		100	55 F	55 F		
Chlorine	ppm	pH<10	pH<8															
25	120 F	120 F																
50	100 F	75 F																
100	55 F	55 F																
	Item(s): Chlorine solution concentration	6/6/2024																
	Location: Prep area slicer	6/6/2024																
	Problem(s): Below 25 ppm																	
	Correction(s): Provide correct concentration as stated above.																	

6/6/2024 A sanitizing solution shall meet the manufacturer's recommended concentration to achieve sanitization.

Sani Station spray bottle that is used to clean slicer in place had chlorine concentration residual of 0 ppm as evidenced by test strip. PIC stated that sanitizing solution was prepared on Monday, 6/3/2024.

Correct immediately by adjusting sanitizing solution to appropriate concentration levels in order to sanitize food-contact and nonfood-contact surfaces of equipment. For chlorine, concentration shall be between 50-100 ppm. Use chlorine test strips to ensure appropriate sanitizing concentration is achieved.

CORRECTED DURING ROUTINE INSPECTION - Fresh sanitizing solution was prepared in Sani Station spray bottle by mixing hot water with one, 0.5 oz packet of Sani Station chlorine sanitizer, per the manufacturer's recommendation. Chlorine test strip was used to verify

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back kitchen area

concentration residual was between 50-100 ppm.

4-501.116 Priority Foundation		Concentration of the SANITIZING solution shall be accurately determined by using a test kit or other device. (Pf)		06/06/24
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Item(s):	Sanitizer test kit	6/6/2024
Location:	Prep area slicer	6/6/2024
Problem(s):	Not used	
Correction(s):	Use test kit to verify sanitizer concentration.	

6/6/2024		A testing kit must be used to measure the concentration of the sanitizer in the dish machine.
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Use chlorine test strips before each use of Sani Station spray bottle when sanitizing slicer to ensure chlorine concentration residual is between 50-100 ppm.

CORRECTED DURING ROUTINE INSPECTION - Discussed importance of using test strips regularly to ensure appropriate sanitizing concentrations are achieved, which PIC acknowledged.

4-601.11 Core		(A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. (Pf)	12/01/24
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(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) tables
Location:	Prep area
Problem(s):	Soiled
Correction(s):	Keep clean.

6/6/2024		Nonfood-contact surfaces of equipment shall be clean to sight and be kept free of accumulation of debris and grease.
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Preparation table (located near walk-in cooler in the back of the kitchen) was soiled with food debris.

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

Front Sandwich Line

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.	06/06/24
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Item(s):	Food item(s) in storage	6/6/2024
		6/6/2024

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Front Sandwich Line

Problem(s): Exposed to dust, splash, or other contaminates

Correction(s): Store in protected manner.

6/6/2024 Keep foods safe from splash, debris, and other potential sources of contamination, and by storing foods at least 6 inches off the floor.

Sprinkle containers of herbs and cheese were stored directly adjacent to hand washing sink that has no splash guards.

Correct as soon as possible by protecting foods from splash, debris, and other potential sources of contamination, and by storing foods at least 6 inches off the ground to protect them from contamination.

CORRECTED DURING ROUTINE INSPECTION - Sprinkle containers of herbs and cheese were moved to another preparation surface to protect them from splash, debris, and other potential sources of contamination.

6-501.12 (A) PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. 12/01/24
Core

(B) Except spill cleanup, cleaning shall be done during periods when the least amount of FOOD is exposed such as after closing.

Item(s): Physical facilities/structures floors

Location: slicer

Problem(s): With accumulation of debris

Correction(s): Keep clean.

6/6/2024 Physical facilities shall be maintained clean to sight and touch.

Floor underneath bread warming unit has accumulation of food debris.

Correct as soon as possible by cleaning the above areas throughout the facility and maintaining them clean to sight and touch at all times.

Walk in Cooler

6-303.11 Light of the proper intensity shall be provided as specified. 12/01/24
Core

6/6/2024 Light intensity shall be adequate to provide safe working conditions.

Light intensity was low inside walk-in cooler located closest to sandwich making line. Observed multiple food items were being stored on shelving unit in front of light bulb.

CORRECTED DURING ROUTINE INSPECTION - Food items were relocated to another part of the walk-in cooler to provide adequate light inside walk-in cooler.

Closing Comments:

Mama DeLuca's was not in operation during routine inspection.

Observed red sanitizing bucket filled with a clear solution that was located next to the slicer. Upon dipping quaternary ammonia test strip, concentration residual was 0 ppm. PIC stated that this solution was only water. To avoid confusion with staff, only use red sanitizing buckets for sanitizing solutions.

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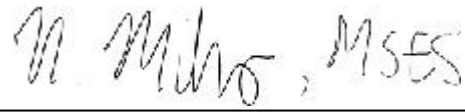
Priority/priority foundation violations were addressed/corrected during the routine inspection, therefore no additional follow up is warranted at this time, however remaining core violations shall be addressed/corrected as soon as possible, which will be reinspected at the next routine inspection.

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)



Nonda Mihas

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