

## 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.

**Panera Bread** **SFE 5081 248739 8/21/2024 10:30:00 AM**  
**Michigan Union** **Last Routine: 02/16/2024**  
**530 S. State St.**  
**ZIP CODE NOT FOUND**  
**Person In Charge (PIC): Hadassah Anderson** **Establishment Phone: 734-436-7391**

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

This Facility was inspected by Nonda Mihas, a representative from University of Michigan, on 08/21/2024 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

**back kitchen area**

4-204.112	(A) In a mechanically refrigerated or hot FOOD storage unit, the sensor of a TEMPERATURE MEASURING DEVICE shall be located to measure the air temperature in the warmest part of a mechanically refrigerated unit and in the coolest part of a hot FOOD storage unit.	02/01/25
Core	(B) Cold or hot holding EQUIPMENT used for POTENTIALLY HAZARDOUS FOOD shall be designed to include and shall be equipped with at least one integral or permanently affixed TEMPERATURE MEASURING DEVICE that is located to allow easy viewing of the device's temperature display (EXCEPT, heat lamps, cold plates, steam tables, or other equipment where it is not practical).	
	(C) TEMPERATURE MEASURING DEVICES shall be designed to be easily readable.	
	(D) FOOD TEMPERATURE MEASURING DEVICES and water TEMPERATURE MEASURING DEVICES on WAREWASHING machines shall have a numerical scale, printed record, or digital readout in increments no greater than 1C or 2F in the intended range of use. (Pf)	

**Item(s):** Thermometer(s) refrigeration  
**Problem(s):** Not easily readable  
**Correction(s):** Repair/replace.

8/21/2024 An air thermometer shall be provided in an easily accessible/readable area for all cold-holding refrigeration units that are used to cold-hold potentially hazardous foods to ensure foods are being held at 41 degrees F or below.

Observed air thermometer shoved in the back behind food products inside undercounter one-door beverage cooler in the beverage preparation area of the back kitchen.

Provide air thermometers for the above cold-holding units as soon as possible to ensure coolers are keeping potentially hazardous foods at 41 degrees F, and use probed food thermometer periodically to verify accuracy of air thermometer. In addition, place air thermometers in a location that is easy to find and read for employees to verify internal ambient air temperatures.

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

**Dishwashing 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) 09/02/24

Chlorine	ppm	pH<10	pH<8
25	120 F	120 F	
50	100 F	75 F	
100	55 F	55 F	

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)

Quats minimum temperature of 75 F, hardness of 500 ppm or less and meet manufacturers use directions. (P)

**Item(s):** Chlorine solution concentration  
**Problem(s):** Below 25 ppm And/or water temperature below 120 degrees f  
**Correction(s):** Provide correct concentration as stated above.

8/21/2024 A warewash machine shall produce a sanitizing concentration that is the appropriate concentration.

Despite priming the sanitizer and running the dish machine multiple times, there was 0 ppm of chlorine residual.

Correct immediately by repairing or adjusting equipment to produce a sanitizing solution that is an appropriate concentration. For chlorine, concentration should be between 50-100 ppm. Use test strips on daily basis to ensure each warewash machine is reaching those concentration targets.

In the meantime until dish machine is repaired, dishes, utensils and equipment may be run through the dish machine, but must go through a sanitizing step afterwards utilizing the 3-compartment sink.

**Entire establishment**

4-501.11 Core EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements of the code. 02/01/25

**Item(s):** equipment  
**Problem(s):** In poor repair  
**Correction(s):** Repair/replace.

8/21/2024 Equipment shall be maintained in a state of good repair.

Observed the following equipment items in need of repair:

- 1) Dead battery for paper towel dispenser at the front line hand washing sink on the left. Roll of paper towels are located on top of the paper towel dispenser.
- 2) Electronic temperature display is not reading properly on dish machine. Contact Ecolab to have this serviced/repared.

Correct as soon as possible by repairing the above equipment items throughout the establishment.

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

**Closing Comments:**

Additional follow up is needed within 7-10 days for priority violation 4-501.114. All 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.