

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 8/29/2024 09:45 am**
Michigan Union
530 S. State St.
ZIP CODE NOT FOUND
Person In Charge (PIC): Zay Grayse **Establishment Phone: 734-436-7391**

INSPECTION TYPE:
Follow Up Critical

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

4-501.114		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	08/29/24
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Dishwashing Area	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 08/29/2024
Problem(s): Below 25 ppm And/or water temperature below 120 degrees f 08/29/2024
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.

8/29/2024 CORRECTED - Dish machine chlorine residual is between 50-100 ppm as evidenced by test strip.

Closing Comments:

Priority violation 4-501.114 has been addressed/corrected.

Critical / Non-crit	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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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