

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.

Wing Snob **SFE 5081 358260 3/10/2025 11:00:00 AM**
Michigan Union **Last Routine: 9/26/2024**
530 S. State St.

ZIP CODE NOT FOUND

Person In Charge (PIC): Johnny Pritchett

Establishment Phone:

INSPECTION TYPE:

Routine Inspection

Manager Certified	Yes
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 3/10/2025 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Entire establishment

4-501.11 Core	EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements of the code.	09/01/25
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Item(s): Equipment components seals
Problem(s): In poor repair Open seams
Correction(s): Repair/replace.

3/10/2025	Front Line - Gasket has open seams and deteriorating on the countertop one-door cooler where single service cups of dressings/sauces are being stored.
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Correct as soon as possible by replacing the gasket on the above cooler.

3/10/2025	Walk-in Cooler - Red lid on food grade bucket that is used to marinate raw chicken has multiple cracks.
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Correct as soon as possible by replacing the cracked lid.

Closing Comments:

Additional CO2 tanks were secured via chain at the time of routine inspection.

Overall, well done! Core items should be addressed as soon as possible, which will be reinspected at the next routine inspection.

Report emailed to PIC and operators on 3/11/2025.

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Abbreviations Appendix:

- Active Managerial Control (AMC)
- Clean in Place (CIP)
- Code of Federal Regulations (CFR)
- Environmental Protection Agency (EPA)
- Hazard Analysis and Critical Control Point (HACCP)
- Michigan Department of Agriculture & Rural Development (MDARD)
- Potentially Hazardous Food (PHF)
- Priority (P)
- Priority Foundation (Pf)
- Person-in-Charge (PIC)
- Ready-to-Eat (RTE)
- Reduced Oxygen Packaging (ROP)
- Shiga toxin-producing Escherichia coli (STEC)
- Time/Temperature Control for Safety (TCS)
- Time as a Public Health Control (TPHC)
- U.S. Department of Agriculture (USDA)
- U.S. Food & Drug Administration (FDA)

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 Mihos

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