

## 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 Pierpont Commons**  
**Pierpont Commons**  
**2101 Bonisteel Blvd.**  
**ZIP CODE NOT FOUND**  
**Person In Charge (PIC): Vee Kue**

**SFE 5081 050147 2/2/2026 10:00:00 AM**  
**Last Routine: 07/21/2025**

**Establishment Phone: (734) 769-6382**

**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 02/02/2026 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

**Cook line area**

3-501.16 Priority	Except during preparation, cooking, or cooling, or when time is used as the public health control <b>POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD)</b> shall be maintained: (A) 135°F or above, except that roasts properly cooked and cooled may be held at a temperature of 130°F; or (P) (B) At 41°F or less (P)	02/02/26
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**Item(s):** Cold food item(s)  
**Problem(s):** Stored above 41 degrees F  
**Correction(s):** Store below 41 degrees F.

2/2/2026 Potentially hazardous (PH)/time and temperature-controlled (TCS) foods for safety being held cold shall be held at 41°F or below to prevent the growth of pathogens.

Observed oil in garlic mixture at 63°F and out of temperature control at the cook line preparation area. Original container for oil in garlic in the undercounter cooler stated that this food product must be kept refrigerated (see attached photo).

Correct immediately by keeping PHF/TCS that are to be held cold at 41°F or below at all times.

Alternately, time as a public health control may be used, but PH/TCS foods must be visually time marked to indicate 4 hour mark from the time the PH/TCS was taken out of refrigeration. At the end of the 4 hour mark, then the remaining PH/TCS foods out of temperature control must either be discarded.

Additionally, written procedures must be provided to EHS for review and approval. Written procedures must include directions how to properly use time as a public health control and which PH/TCS foods it will be used for.

**Closing Comments:**

Joint routine inspection conducted by Nonda Mihas and Ellie Holmes.

Priority violation 3-501.16 must be addressed as soon as possible, which will require a follow up. Please let us

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know when this issue has been addressed/corrected to coordinate a follow up date and time.

Report emailed to person in charge and Panda Express management team.

Person in charge (Name and Title)

Inspected By (Name and Title)



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

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Nonda Mihas