

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
Michigan Union
530 S. State St.**

**SFE 5081 248739 5/1/2026 11:00:00 AM
Last Routine: 9/29/2025**

**ZIP CODE NOT FOUND
Person In Charge (PIC):**

Establishment Phone: 734-436-7391

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 Jennifer Nord, a representative from University of Michigan, on 5/1/2026 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Beverage Station

4-602.11	(A) Equipment FOOD-CONTACT SURFACES and UTENSILS shall be cleaned:	05/11/26
Priority Foundation	(1) Except as specified in ¶ (B) of this section, before each use with a different type of raw animal FOOD such as beef, FISH, lamb, pork, or POULTRY; (P) (2) Each time there is a change from working with raw FOODS to working with READY-TO-EAT FOODS; (P) (3) Between uses with raw fruits and vegetables and with POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD); (P) (4) Before using or storing a FOOD TEMPERATURE MEASURING DEVICE; (P) and (5) At any time during the operation when contamination may have occurred. (P) (B) Subparagraph (A)(1) of this section does not apply if the FOOD-CONTACT SURFACE or UTENSIL is in contact with a succession of different raw animal FOODS each requiring a higher cooking temperature as specified under § 3-401.11 than the previous FOOD, such as preparing raw FISH followed by cutting raw poultry on the same cutting board. (C) Except as specified in ¶ (D) of this section, if used with POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD), EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be cleaned throughout the day at least every 4 hours. (P) (D) Except when dry cleaning methods are used as specified under § 4-603.11, surfaces of UTENSILS and EQUIPMENT contacting FOOD that is not POTENTIALLY HAZARDOUS (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be cleaned: (1) At any time when contamination may have occurred; (2) At least every 24 hours for iced tea dispensers and CONSUMER self-service UTENSILS such as tongs, scoops, or ladles; (3) Before restocking CONSUMER self-service EQUIPMENT and UTENSILS such as condiment dispensers and display containers; and (4) In EQUIPMENT such as ice bins and BEVERAGE dispensing nozzles and enclosed components of EQUIPMENT such as ice makers, cooking oil storage tanks and distribution lines, BEVERAGE and syrup dispensing lines or tubes, coffee bean	

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Beverage Station

grinders, and water vending EQUIPMENT:
 (a) At a frequency specified by the manufacturer, or
 (b) Absent manufacturer specifications, at a frequency necessary to preclude accumulation of soil or mold.

Item(s): Serving container(s) with ready-to-eat food(s)
Problem(s): Not cleaned every 24 hours Or food remaining in container not discarded
Correction(s): Clean as specified above.

5/1/2026 Dispensing equipment containing iced tea shall be cleaned at least every 24 hours.
 Discussed cleaning procedure for iced tea dispensers with PIC and they noted these dispensers are thoroughly cleaned only once per week.
 Correct by cleaning iced tea dispensers at least every 24 hours.

Dishwashing Area

4-501.114 **Chronic** A chemical SANITIZER used in a SANITIZING solution for a manual or mechanical operation shall meet these limits or as otherwise approved: (P) 05/01/26
 Priority

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): Other chemical sanitizing solution concentration(s)
Problem(s): Not used according to manufacturer's label instructions And/or water temperature below 120 degrees f
Correction(s): Use according to manufacturer label directions.

5/1/2026 Observed the following sanitizing equipment with improper concentrations of sanitizer:
 1) The chlorine dish machine was observed to have a chlorine residual measuring between 0 and 25 parts per million of chlorine.
 2) The surface sanitizing wipes were observed to have a solution residual measuring lower than manufacturer's instructions for use. Corrected during inspection when PIC disposed of existing wipe solution and replaced with new solution measuring at the proper concentration.
 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 ware wash machine and sanitizing wipes are reaching concentration targets.

Once dish machine is repaired, contact EHSFoodSafety@umich.edu for a follow-up inspection.

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Entire establishment

6-501.12 **Repeat** (A) PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. 07/30/26
 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
Problem(s): Soiled
Correction(s): Keep clean.

5/1/2026 Physical facilities shall be maintained clean to sight and touch.

Observed the following areas in need of cleaning throughout the facility:

- 1) The floor drain bowls at 3-compartment sink and rethermalizer in dish area were observed to be soiled.
- 2) The floor of the walk-in cooler near the dish area was observed to be soiled.
- 3) The floor of the dish area was observed to be soiled.

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

salad prep area

3-501.18 A FOOD specified in ¶ 3-501.17(A) or (B) shall be discarded if it: 05/01/26
 Priority (1) Exceeds the temperature and time combination specified in ¶ 3-501.17(A), except time that the product is frozen; (P)
 (2) Is in a container or PACKAGE that does not bear a date or day; (P) or
 (3) Is appropriately marked with a date or day that exceeds a temperature and time combination as specified in ¶ 3-501.17(A). (P)

Item(s): Ready to eat, potentially hazardous food(s) 5/1/2026
Problem(s): Beyond consume by date 5/1/2026
Correction(s): Discard.

5/1/2026 Potentially hazardous foods shall be discarded if they are beyond 7 days from preparation date or if they exceed the listed expiration date/time.

Observed sliced grape tomatoes on the salad make bar with a date mark of 4/30/2026.

Corrected during routine inspection when PIC disposed of tomatoes.

Closing Comments:

Joint routine inspection conducted by Jennifer Nord and Ellie Holmes. This report was emailed on May 1, 2026.

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Person in charge (Name and Title)

Inspected By (Name and Title)

Jennifer Nord, RS, MPH

Jennifer Nord

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