

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 Michigan Union
Michigan Union
530 S. State St.
ZIP CODE NOT FOUND
Person In Charge (PIC): Bing Lin

SFE 5081 248740 5/26/2026 10:00:00 AM
Last Routine: 11/7/2025

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
--------------------	--------	---	------------	-----------

This Facility was inspected by Jennifer Nord, a representative from University of Michigan, on 5/26/2026 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Kitchen

4-204.11	Exhaust ventilation hood systems in FOOD preparation and WAREWASHING areas including components such as hoods, fans, guards, and ducting shall be designed to prevent grease or condensation from draining or dripping onto FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES.	05/26/26
Core		

Item(s):	Exhaust ventilation hood system(s)	5/26/2026
Location:	Cook Line	5/26/2026

5/26/2026 Filters of ventilation systems must be properly placed in order to properly collect oil and grease into the collection tray.

Observed filters/baffles missing from ventilation system above cook line.

Corrected during routine inspection when PIC replaced baffles to the proper position.

4-602.13	NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues.	08/24/26
Core		

Item(s):	Nonfood contact surface(s)
Location:	Cook Line Grease Intercept
Problem(s):	Soiled
Correction(s):	Keep clean.

5/26/2026 Nonfood-contact surfaces of equipment shall be cleaned to sight and touch on a regular basis to prevent harborage conditions, and accumulation of food, debris, and other contaminants.

Observed the surface and pipes of the grease interceptor to be soiled.

Correct as soon as possible by cleaning the above nonfood-contact surface of equipment to

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

Kitchen

sight and touch on a regular basis to prevent harborage conditions and accumulation of food, debris, and other contaminants.

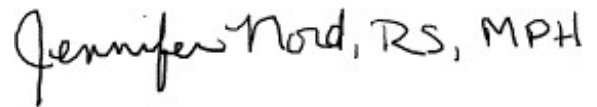
Closing Comments:

Joint routine inspection conducted by Jennifer Nord and Ellie Holmes. This report was emailed on May 26, 2026.

Ensure that buckets of surface sanitizer are set up and accessible before cooking begins.

Person in charge (Name and Title)

Inspected By (Name and Title)



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

Jennifer Nord