

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.

Ann Arbor, MI 48109

Person In Charge (PIC): Alfredo Cruz-Sanchez

SFE 5081 050147 8/5/2026 10:15:00 AM

Last Routine: 2/2/2026

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 Thania Flores, a representative from University of Michigan, on 8/5/2026 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Kitchen

4-602.13 Core	NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues.	11/03/26
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Item(s): Nonfood contact surface(s)

Location: Fan, Fan Blades & Guard

Problem(s): Soiled

Correction(s): Keep clean.

8/5/2026	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.
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Observed the following nonfood-contact surfaces of equipment throughout the establishment in need of cleaning:

1) The fan, including its blades and guard, located in the front line/counter area soiled.

2) The fan, including its blades and guard, located in the back dry storage area soiled.

Correct as soon as possible by cleaning nonfood-contact surfaces of equipment to 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 Ellie Holmes and Thania Flores.

Staff was knowledgeable about the operation and able to answer all food safety questions. Great job!

This report was emailed on August 07, 2026.

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Person in charge (Name and Title)

Inspected By (Name and Title)



Thania Flores

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