

## 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**  
**Michigan Union**  
**530 S. State St.**

**Ann Arbor, MI 48109**

**Person In Charge (PIC):**

**SFE 5081 358260 8/18/2026 12:30:41 PM**

**Last Routine: 03/02/2026**

**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 Thania Flores, a representative from University of Michigan, on 08/18/2026 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

### Cook line area

|                      |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                             |          |
|----------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------|
| 3-501.19<br>Priority | If time only, rather than time in conjunction with temperature, is used as the public health control for a working supply of POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) before cooking, or for READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) that is displayed or held for service for immediate consumption:<br>(1) Written procedures are required to be prepared in advance, maintained in the establishment, and made available to the REGULATORY AUTHORITY upon request. (Pf)<br>(2) The FOOD shall be marked to indicate the time that is 4 hrs past the point in which food is removed from temperature control, or 6 hrs if the temperature is maintained below 70°F. (Pf)<br>(3) Food in unmarked containers or in containers that exceed the time limit are to be discarded. (P) | 08/18/26 |
|----------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------|

**Item(s):** Time controlled food(s) potentially hazardous food(s) before cooking

**Location:** Cook Line

**Problem(s):** No written procedures For time of 4 hours past removal of temperature co

**Correction(s):** Written procedures shall be made available upon request.

|           |                                                                                                                                                                        |
|-----------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| 8/18/2026 | If time alone is used as a public health control, written procedures describing this process shall be maintained in the establishment and made available upon request. |
|-----------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------|

Observed no readily available written procedures for using time as a public health control for the chicken that is held at room temperature after being removed from the fryer.

Correct immediately by providing and maintaining written procedures in the establishment. The written procedures must ensure that the chicken is properly prepared, cooked, or refrigerated before time is used as a public health control. Additionally, the written procedures shall specify when the food is removed from temperature control and the time by which it must be cooked, served, or discarded, which may not exceed four hours after removal from temperature control.

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

**Cook line area**

Once the four-hour period has elapsed, any remaining food shall be discarded and may not be reused for future consumption.

**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!

Follow-up with the EHS Food Safety Team (email: EHSFoodSafety@umich.edu) regarding the following within 10 days:

We would like to verify your complete procedure for using time as a public health control for the chicken. Please schedule an inspection for a time when the chicken is being cooked to be held using as time as a public health control so that it can be observed.

This report was emailed on August 26, 2026.

Person in charge (Name and Title)

Inspected By (Name and Title)



Thania Flores

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