

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.
Ann Arbor, MI 48109-1308
Person In Charge (PIC):

SFE 5081 248739 10/15/2026 10:00:52 AM
Last Routine: 05/01/2026

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 Ellie Holmes, a representative from University of Michigan, on 10/15/2026 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

back kitchen area

3-501.18 **Repeat** A FOOD specified in ¶ 3-501.17(A) or (B) shall be discarded if it: 10/15/26
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) 10/15/2026
Location: Drink station Undercounter coolers 10/15/2026
Problem(s): Beyond consume by date
Correction(s): Discard.

10/15/2026 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 multiple pitchers of fresca drinks with a discard date of 10/14/26.

Corrected during routine inspection - PIC discarded above pitchers.

Dishwashing Area

4-501.114 **Chronic** A chemical SANITIZER used in a SANITIZING solution for a manual or 10/15/26
Priority mechanical operation shall meet these limits or as otherwise approved: (P)
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)

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Dishwashing Area

Quats minimum temperature of 75 F, hardness of 500 ppm or less and meet manufacturers use directions. (P)

Item(s): Chlorine solution concentration

Problem(s): Below 25 ppm And/or water temperature below 120 degrees f

Correction(s): Provide correct concentration as stated above.

10/15/2026 A warewash machine shall produce a sanitizing concentration that is the appropriate concentration.

Observed chlorine warewash machine to have a concentration of 0 ppm, as measured by establishment's test strips.

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 as measured on a daily basis to ensure each warewash machine is reaching those concentration targets.

In the meantime until dish machine is repaired, dishes, utensils and equipment may be run through the dish machine, but must go through a sanitizing step afterwards utilizing the 3-compartment sink using chlorine or another approved sanitizer of your choice.

This is a repeated violation and PIC noted that there has been an issue with obtaining sanitizer for the machine. Discussed with PIC the need to escalate this issue to obtain a permanent solution.

6-501.111 The presence of insects, rodents, and other pests shall be controlled to minimize their presence on the PREMISES. by: 10/15/26
Priority Foundation
(A) Routinely inspecting incoming shipments of FOOD and supplies;
(B) Routinely inspecting the PREMISES for evidence of pests;
(C) Using methods, if pests are found, such as trapping devices or other means of pest control as specified.(Pf)
(D) Eliminating harborage conditions.

Item(s): Pest(s) flies

Problem(s): Present in facility Without use of trapping devices

Correction(s): Remove pests from facility.

10/15/2026 The presence of insects shall be controlled by routinely inspecting the premises for evidence of pests, eliminating harborage conditions, using trapping devices, and working with a pest control operator if necessary.

Observed several flies present in the facility, specifically near warewash area and in front counter pastry area.

Correct immediately by routinely inspecting the premises for evidence of pests, eliminating harborage conditions, using trapping devices, and working with a pest control operator.

Entire establishment

6-501.12 Chronic (A) PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them 01/13/27
Core

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Entire establishment

clean.

(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.

10/15/2026 Physical facilities shall be maintained clean to sight and touch.

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

1) Floor sinks in dish area were soiled

2) Floors in the dish area were soiled, particularly under the ice machine and sink areas.

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

Closing Comments:

Joint routine inspection conducted by Thania Flores and Ellie Holmes. This report was emailed to store management on October 15, 2026.

Recommend that the procedure for cut glove usage is revisited with staff.

Email EHSFoodSafety@umich.edu with updates involving the dish machine repair. A follow up inspection is required to verify the dish machine is in proper working order.

Person in charge (Name and Title)

Inspected By (Name and Title)



Ellie Holmes

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