

## 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** **SFE 5081 248739 9/29/2025 11:00:00 AM**  
**Michigan Union** **Last Routine: 02/19/2025**  
**530 S. State St.**  
**ZIP CODE NOT FOUND**  
**Person In Charge (PIC): Claudia** **Establishment Phone: 734-436-7391**

INSPECTION TYPE:	Manager Certified	Yes
Routine Inspection	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 Nonda Mihas, a representative from University of Michigan, on 09/29/2025 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

**back kitchen area**

6-501.12	<b>Repeat</b>	(A) PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. (B) Except spill cleanup, cleaning shall be done during periods when the least amount of FOOD is exposed such as after closing.	12/28/25
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**Item(s):** Physical facilities/structures floors  
**Problem(s):** Soiled  
**Correction(s):** Keep clean.

9/29/2025 Physical facilities shall be maintained clean to sight and touch.

Observed food debris buildup underneath the four-drawer cold-holding unit with top rail (located near the soup wells).

Correct by cleaning the floor underneath the four-drawer cold-holding unit with top rail.

**Entire establishment**

4-501.114	Priority	A chemical SANITIZER used in a SANITIZING solution for a manual or mechanical operation shall meet these limits or as otherwise approved: (P)	09/29/25
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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) 09/29/2025

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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**Entire establishment**

**Problem(s):** Does not achieve sanitization

**Correction(s):** Discontinue use.

9/29/2025 Ecolab SMARTPOWER Sink and Surface Cleaner and Sanitizer in Wipes Plus multi-task wipes containers shall be maintained between 272-700 parts per million (ppm) DDBSA and 704-1875 ppm lactic acid, as evidenced by utilizing appropriate sanitizing test kit (i.e. DDBSA/lactic acid).

Observed 0 ppm DDBSA and lactic acid (as evidenced using a DDBSA/lactic acid test strip) in the Wipes Plus multi-task wipes containers.

Correct by refilling Wipes Plus multi-task wipes containers with a sanitizing solution that achieves sanitization, and verify sanitizing concentration with appropriate test kit (i.e. DDBSA/lactic acid).

ADDRESSED/CORRECTED DURING ROUTINE INSPECTION - Multi-task wipes containers were refilled with Ecolab SMARTPOWER Sink and Surface Cleaner and Sanitizer, and verified using a DDBSA/lactic acid test strip to have the appropriate concentration (per manufacturer's instructions) to achieve sanitization.

4-601.11 Core (A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. (Pf) 12/28/25  
 (B) The FOOD-CONTACT SURFACES of cooking EQUIPMENT and pans shall be kept free of encrusted grease deposits and other soil accumulations.  
 (C) NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris.

**Item(s):** Non-food contact surface(s)

**Problem(s):** Soiled

**Correction(s):** Keep clean.

9/29/2025 Nonfood-contact surfaces of equipment shall be maintained clean to sight and touch.

Observed the following nonfood-contact surfaces of equipment in need of cleaning throughout the facility:

1) Back Kitchen Area - Storage trays for single-use items (e.g. lids, utensils) have food debris/residue inside of them (see photo).

2) Back Kitchen Area - Interior cavities of four-drawer cold-holding unit with top rail (located near the soup wells) has food debris present.

3) Back Kitchen Area - Interior cavity of undercounter one-door cold-holding unit with beverage pitchers has food residue present (see photo).

4) Back Kitchen Area - Observed food debris underneath the two TurboChef ovens.

Clean the above nonfood-contact surfaces of equipment throughout the facility.

**Front Prep Area**

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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**Front Prep Area**

6-403.11 Core		(A) Areas designated for EMPLOYEES to eat, drink, and use tobacco shall be located so that FOOD, EQUIPMENT, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES are protected from contamination. (B) Lockers or other suitable facilities shall be located in a designated room or area where contamination of FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES can not occur.	12/28/25	
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**Item(s):** Break area(s) for employee drinking

**Problem(s):** Contaminates

**Correction(s):** Relocate to an designated area that does not contaminate items or surfaces.

9/29/2025		Employee food and beverages shall be stored in a designated area that prevents contamination of equipment, food, single-service items, utensils and linens.		
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Observed open employee beverage (i.e. Monster can) on a preparation table along the front line (see photo).

Correct by using lids and straws on employee beverages, and relocating food/beverages to be stored in a designated area away from equipment, food, single-service items, utensils and linens to prevent contamination.

**Closing Comments:**

Joint routine inspection conducted by Nonda Mihas and Ellie Holmes.

Facility plans on adding a Baxter along the front line. Plan review will be needed for this added piece of equipment.

Priority violation 4-501.114 was addressed/corrected during the routine inspection. No additional follow up is needed at this time, however please address/corrected core violations in a timely manner, which will be reinspected at the next routine inspection.

Report email to Panera Bread management team.

Person in charge (Name and Title)

Inspected By (Name and Title)



Nonda Mihas

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