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.

This Facility was inspected by David Peters, a representative from University of Michigan, on 02/27/2019 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Back prep area

<table>
<thead>
<tr>
<th>Violation</th>
<th>Category</th>
<th>Repeat</th>
<th>Violation Description/Remarks/Correction Schedule</th>
<th>Correct By</th>
<th>Corrected</th>
</tr>
</thead>
<tbody>
<tr>
<td>3-501.14</td>
<td>Priority</td>
<td></td>
<td>(A) Cooked POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be cooled: 02/27/19 Item(s): Cooked food(s) cooled 02/27/2019 Location: reach-in cooler Problem(s): From 70 degrees f to 41 degrees F for more than 4 hours Correction(s): Utilize shallow pans, ice baths, agitation, or quick chilling to cool food items.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>3-501.17</td>
<td>Priority Foundation</td>
<td></td>
<td>(A) READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) prepared and held refrigerated for more than 24 hours in a FOOD ESTABLISHMENT shall be clearly marked at the time of preparation to indicate the date or day by which the FOOD shall be consumed. (Pi) 02/27/19 (B) A container of refrigerated, commercially prepared READY-TO-EAT</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
**Back prep area**

POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be clearly marked, at the time the original container is opened in a FOOD ESTABLISHMENT, to indicate the date or day by which the FOOD shall be consumed. (Pf)

A date marking system that does not exceed 7 days, including date of preparation, or opening is to be used. (Pf)

**Item(s):** In house prepared ready-to-eat potentially hazardous food(s)

**Location:** reach-in cooler

**Problem(s):** Without date of consumption marking

**Correction(s):** Provide proper date marks as stated above.

02/27/2019


**4-204.112 Core**

(A) In a mechanically refrigerated or hot FOOD storage unit, the sensor of a TEMPERATURE MEASURING DEVICE shall be located to measure the air temperature in the warmest part of a mechanically refrigerated unit and in the coolest part of a hot FOOD storage unit.

(B) Cold or hot holding EQUIPMENT used for POTENTIALLY HAZARDOUS FOOD shall be designed to include and shall be equipped with at least one integral or permanently affixed TEMPERATURE MEASURING DEVICE that is located to allow easy viewing of the device's temperature display (EXCEPT, heat lamps, cold plates, steam tables, or other equipment where it is not practical).

(C) TEMPERATURE MEASURING DEVICES shall be designed to be easily readable.

(D) FOOD TEMPERATURE MEASURING DEVICES and water TEMPERATURE MEASURING DEVICES on WAREWASHING machines shall have a numerical scale, printed record, or digital readout in increments no greater than 1C or 2F in the intended range of use. (Pf)

**Item(s):** Thermometer(s) refrigeration

**Location:** under the counter 2 door prep cooler

**Problem(s):** Not provided

**Correction(s):** Provide.

02/27/2019

COULD NOT FIND AN AIR TEMPERATURE THERMOMETER INSIDE THE UNDERCOUNTER-SIZED 2-DOOR REACH-IN PREP COOLER IN THE BACK PREP AREA. A REFRIGERATION THERMOMETER WAS TAKEN FROM A SHELF IN THE DRY STORAGE ROOM AND PLACED INSIDE THE COOLER. CORRECTED.

**Dishwashing Area**

6-501.114 Core

The PREMISES shall be free of items that are unnecessary to the operation or maintenance of the establishment such as EQUIPMENT that is nonfunctional, no longer used and free of litter.

02/27/2019
**Dishwashing Area**

**Item(s):** Unnecessary item(s) items that don't pertain to business

**Location:** Storage shelves Clean dish rack area

**Problem(s):** Not removed from facility

**Correction(s):** Remove from facility/premises.

02/27/2019 OBSERVED 4-6 LONG, SHALLOW, BLACK PLASTIC FOOD PANS STACKED ON THE STORAGE SHELF USED TO HOLD CLEAN DISHWARE AND OTHER UTENSILS IN BACK DISHWASHING AREA WITH THE TOP PAN ON THE STACK SOILED AND DUSTY AND THE OTHER STACKED PANS WITH DUSTY RESIDUES ON THEIR EDGES. THE PIC STATED THESE PANS ARE NO LONGER USED FOR ANYTHING AT THE FOOD ESTABLISHMENT, SO THESE PANS SHOULD BE REMOVED SO THEY WILL NOT POTENTIALLY CONTAMINATE THE OTHER IN-USE CLEAN DISHWARE STORED ON THIS STORAGE SHELF. THE PIC REMOVED THE BLACK PLASTIC FOOD PANS AT THE TIME OF THE INSPECTION. CORRECTED.

**Front service area**

2-401.11 Core

(A) An EMPLOYEE shall eat, drink, or use any form of tobacco only in designated areas where the contamination of exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES; or other items needing protection can not result.

(B) A FOOD EMPLOYEE may drink from a closed BEVERAGE container if the container is handled to prevent contamination of:

1. The EMPLOYEE’S hands;
2. The container; and
3. Exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES.

**Item(s):** Employee(s)

**Problem(s):** Eating

**Correction(s):** Eat only in designated areas as restricted above.

02/27/2019 OBSERVED A SMALL PAPER PLATE WITH KETCHUP, HALF A CHOCOLATE CHIP COOKIE, PAPER NAPKIN AND FORK SITTING ON SOME STORED ITEMS DOWN THE SHORT HALLWAY TO THE DOOR THAT ALLOWS ACCESS TO THE FACULTY DINING ROOM. EMPLOYEES SHOULD ONLY EAT OUTSIDE THE KITCHEN AREAS IN THE DINING ROOM OR OTHER DESIGNATED LOCATION. THE PIC THREW AWAY THE PLATE, FORK, NAPKIN AND COOKIE HALF AT THE TIME OF THE INSPECTION. CORRECTED.

6-501.18 Core

PLUMBING FIXTURES such as HANDWASHING SINKS, toilets, and urinals shall be cleaned as often as necessary to keep them clean.

**Item(s):** Handwashing facility front

**Problem(s):** Soiled

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

02/27/2019 THE HAND WASHING SINK IN THE FRONT SERVICE AREA WAS OBSERVED SOILED WITH HARD WATER RESIDUES AND OTHER FILM. THE SOAP AND PAPER TOWEL
### Front service area

**Violation Description/Remarks/Correction Schedule**

DISPENSERS NEEDED CLEANING AS WELL TO REMOVE CLINGING DUST AND GREASY RESIDUES. AN EMPLOYEE CLEANED THE SINK AND DISPENSERS AT THE TIME OF THE INSPECTION. CORRECTED.

### Closing Comments:

UM EH&S is now listing routine inspection reports for all campus food establishments on-line. Reports can be viewed at [http://ehs.umich.edu/campus-life-safety/food-safety/inspections/](http://ehs.umich.edu/campus-life-safety/food-safety/inspections/)

---

**Person in charge (Name and Title)**

[Signature]

**Inspected By (Name and Title)**

[Signature]

David Peters

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