

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.

20/20 Cafe

**Kellogg Eye Center
1000 Wall Street**

Ann Arbor, MI 48105

Person In Charge (PIC): Al Smith

SFE 5081 029163 08/15/2022 10:00:00 AM

Last Routine: 03/14/2022

Establishment Phone: (734) 763-8187

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 Nonda Mihas, a representative from University of Michigan, on 08/15/2022 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

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)

09/14/22

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): Quaternary ammonia solution

Problem(s): Not immersed in A concentration specified on manufacturers label

Correction(s): Provide

08/15/2022

Quaternary ammonia shall be between 100-400 ppm in sanitizing buckets when used for sanitizing food-contact surfaces.

Observed quaternary ammonia to be at 50 ppm in sanitizing buckets throughout establishment.

Correct immediately by preparing quaternary ammonia solution to be between 100-400 ppm. Use test strips regularly to ensure appropriate concentration of quaternary ammonia.

4-601.11

Priority Foundation

(A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. (Pf)

09/14/22

(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.

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

Item(s): Food-contact surface(s)

Problem(s): Soiled

Correction(s): Keep clean.

08/15/2022 Food-contact surfaces shall be clean to sight and be kept free of accumulation of debris and grease.

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

1) Kitchen - Ladel soiled with encrusted food debris hanging from shelving unit (located to the right of hand washing sink).

2) Kitchen - Can opener blade soiled with excessive amount of encrusted food debris.

3) Potato/vegetable slicer (located on shelving unit above 3-compartment sink) soiled with excessive amount of food debris.

Correct immediately by cleaning the above food-contact surfaces to sight and touch and maintaining them clean at all times.

Front Line

6-501.12 (A) PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. 02/01/23
Core (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

Location: Grill line

Problem(s): With accumulation of debris

08/15/2022 Physical facilities shall be cleaned as often as necessary to keep them clean.

Observed the following non food contact surfaces throughout the facility in need of cleaning:

1) The floor and wall beneath and behind the grill equipment underneath the hood are soiled.

2) The utensil drawer beneath the spice rack has an accumulation of debris in contact with utensils.

Correct as soon as possible by cleaning the above items throughout the establishment to sight and touch and maintain cleanliness at all times.

Kitchen

3-501.17 (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. (Pf) 09/14/22
Priority Foundation (B) A container of refrigerated, commercially prepared READY-TO-EAT POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR

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Kitchen

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: 1-door cooler(s)

Problem(s): Without date of consumption marking

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

08/15/2022 Potentially hazardous foods stored longer than 24 hours shall be date marked with use by date no greater than 7 days from preparation.

Observed no visible date marks on the following items inside the one door coolers in the back area of the kitchen (that are held greater than 24 hours):

- 1) Pasta cooked on Friday, August 12th.
- 2) Chicken noodle soup prepared on Friday, August 12th.
- 3) Pulled pork prepared on Friday, August 12th.

Correct immediately by properly date marking foods that will be stored for longer than 24 hours with either preparation date, use by date, or range of dates that is not to exceed 7 days from preparation date. Any remaining food at the end of 7 days must be discarded.

4-202.11 Multiuse FOOD-CONTACT SURFACES shall be: SMOOTH, be easily cleaned, free of breaks, chips, pits, etc and easily accessible for cleaning and inspection. (Pf) 09/14/22
Priority Foundation

Item(s): Food-contact surface(s)

Problem(s): In poor repair Chipped

Correction(s): Repair/replace.

08/15/2022 Multiuse food-contact surfaces shall be free of any breaks, chips, cracks, deformities, and pits to facilitate easy cleaning and avoid potential contamination of foods.

Observed the following multiuse food-contact surfaces throughout the facility in need of replacement:

- 1) Kitchen - Potato/vegetable slicer is chipped, which allows for potential contamination of foods. In addition, slicer is not easily cleanable in current state.

Correct immediately by replacing potato/vegetable slicer to be free of any breaks, chips, cracks, deformities, and pits to facilitate easy cleaning and avoid potential contamination of foods.

6-501.111 The presence of insects, rodents, and other pests shall be controlled to minimize their presence on the PREMISES. by: 09/14/22
Priority Foundation
(A) Routinely inspecting incoming shipments of FOOD and supplies;
(B) Routinely inspecting the PREMISES for evidence of pests;

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Kitchen

(C) Using methods, if pests are found, such as trapping devices or other means of pest control as specified.(Pf)
(D) Eliminating harborage conditions.

08/15/2022 The presence of insects shall be controlled to minimize their presence on the premise 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 likely originating from the floor drain beneath the three compartment sink. PIC states that bleach water is poured down the drain twice per week, but unable to eliminate the pests.

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

3-304.14 Core (A) Cloths that are in use for wiping FOOD spills on TABLEWARE shall be maintained dry and used for no other purpose. 02/01/23
(B) Cloths in-use for wiping counters and equipment shall be held between uses in a chemical sanitizer solution, and laundered daily.
(C) Cloths in-use for wiping surfaces in contact with raw animal FOODS shall be kept separate from cloths used for other purposes.
(D) Dry wiping cloths and the chemical sanitizing solutions shall be free of FOOD debris or visible soil.
(E) Containers of chemical sanitizing solutions shall be stored off the floor and used in a manner that prevents contamination of FOOD, EQUIPMENT, UTENSILS, LINENS, SINGLE-SERVICE, or SINGLE-USE ARTICLES.
(E) SINGLE-USE disposable sanitizer wipes shall be used in accordance table instructions.

Item(s): Wiping cloth(s) wet

Problem(s): Stored on Counter

Correction(s): Store wiping cloths completely submersed in sanitizer.

08/15/2022 Wiping cloths shall be stored in sanitizing solution in between uses. In addition, soiled wiping cloths shall be swapped out with clean ones.

Kitchen - Observed multiple wet wiping cloths stored on countertop near mixer.

Correct as soon as possible by storing wet wiping cloths in an appropriate sanitizing solution as mentioned above. Use test strips regularly to verify concentration of sanitizer and refill buckets with fresh water and sanitizer at a minimum of every four hours. In addition, swap out wiping cloths once soiled with clean wiping cloths.

4-501.11 Core EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements of the code. 02/01/23

Item(s): equipment

Location: 3-compartment sink

Problem(s): In poor repair

Correction(s): Repair/replace.

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Kitchen

08/15/2022 Equipment shall be maintained in a state of good repair.

Observed the following equipment items in need of repair:

1) Kitchen - Quaternary ammonia button has broken, therefore establishment is not able to dispense quaternary ammonia mechanically. Service request has been placed. In the meantime, establishment is manually preparing quaternary ammonia solution in food preparation sink.

Correct as soon as possible by repairing the above equipment items throughout the facility. In addition, quaternary ammonia solution shall be prepared in sanitizing compartment at 3-compartment sink until repair can be made.

4-903.11 Core Cleaned EQUIPMENT and UTENSILS, laundered LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES shall be stored in an approved manner and location. 02/01/23

Item(s): Clean equipment/utensil(s)

Problem(s): Exposed to dust, splash, or other contaminants

Correction(s): Store in protected manner.

08/15/2022 Clean utensils, equipment and single-service items shall be protected from splash, debris, and other contaminants.

Kitchen - Observed clean equipment and utensils are exposed to splash from hand washing sink that does not have splash guards.

Correct as soon as possible by storing clean utensils, equipment, and single-service items to be protected from splash, debris, and other contaminants. In addition, please install splash guard on kitchen hand washing.

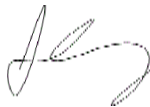
Closing Comments:

Fire exit/stairways must be kept clear at all times (see attached photo).

Priority foundation violation shall be addressed/corrected immediately, which will be reinspected upon follow-up within 30 days. Remaining core violation shall be addressed/corrected as soon as possible, which will be reinspected upon next routine inspection. In the meantime, please feel free to reach out at any time with any concerns or questions you have.

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/>

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.

EXIT

