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.

Michigan League Catering
Michigan League
911 N. University
Ann Arbor, MI 48109-1265
Person In Charge (PIC): Tony Polito

INSPECTION TYPE: Manager Certified
Routine Inspection

This Facility was inspected by David Peters, a representative from University of Michigan, on 05/14/2019 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

back kitchen area

6-201.12 Repeat Core (A) Utility service lines and pipes may not be unnecessarily exposed.
(B) Exposed utility service lines and pipes shall be installed so they do not obstruct or prevent cleaning of the floors, walls, or ceilings.
(C) Exposed horizontal utility service lines and pipes may not be installed on the floor.

Item(s): Utility service line(s) -exposed
Location: Elevator
Problem(s): Unnecessarily exposed

05/14/2019 A STEEL WALL PANEL NEXT TO THE KITCHEN FREIGHT ELEVATOR HAS BEEN REMOVED AND LOST(?) EXPOSING OLD PIPES, UTILITY CONDUITS, AND CONCRETE DEBRIS. THE PANEL NEEDS TO BE FOUND AND RE-ATTACHED TO THE WALL TO COVER THE OLD UTILITY LINES AND UNFINISHED WALL MATERIALS.

08/12/19

Basement

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

Item(s): equipment
Location: Walk-in freezer
Problem(s): Do not meet requirements of rule
Correction(s): Repair/replace to meet requirements of rule.

05/14/2019 A LARGE QUANTITY OF ICE IS BUILDING UP ON THE FLOOR OF THE WALK-IN FREEZER ON THE BASEMENT LEVEL. THE CAUSE OF THE ICE FORMATION APPEARS TO BE WHEN THE FREEZER GOES INTO DEFROST MODE, WHICH ALLOWS WATER TO LEAK FROM A PLUMBING LINE, THEN FREEZE WHEN THE FREEZER STARTS TO RUN AGAIN AFTER THE DEFROST CYCLE. REPAIR.

08/12/19

canned good storage area
canned good storage area

6-501.12  Core
          (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.

Item(s): Physical facilities/structures floors
Location: floor
Problem(s): Soiled
Correction(s): Keep clean.

05/14/2019 CLEAN THE FLOOR AREAS UNDER THE DRY/CANNED GOODS STORAGE SHELVES AND RACKS TO REMOVE ACCUMULATED DUST, DEBRIS, AND DROPPED ITEMS.

Dishroom

5-205.15 Priority
          A PLUMBING SYSTEM shall be:
          (A) Repaired according to LAW; (P) and
          (B) Maintained in good repair.

Item(s): Plumbing system drain line(s)
Location: hand wash sink(s) drain
Problem(s): Not maintained

05/14/2019 THERE WAS STANDING GRAY WATER OBSERVED IN THE BOWL OF THE HAND WASHING SINK IN THE DISH WASHING ROOM. THE PIC ATTEMPTED TO PLUNGE THE SINK, BUT IT MADE MORE WATER AND DEBRIS BACK-UP INTO THE SINK, ALONG WITH A SEWER ODOR. THE PIC SUBMITTED A WORK ORDER TO HAVE THE SINK’S DRAIN SNAKED AND UNPLUGGED AT THE TIME OF THE INSPECTION. HAVE DISH ROOM STAFF WASH THEIR HANDS AT A HAND SINK IN THE MAIN KITCHEN UNTIL THE DRAIN BLOCKAGE IS RESOLVED.

Kitchen

3-501.18 Priority
          A FOOD specified in ¶ 3-501.17(A) or (B) shall be discarded if it:
          (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)
Location: Walk-in cooler
Problem(s): Beyond consume by date
Correction(s): Discard.

05/14/2019 FOUND SMALL PANS OF EXPIRED (5/6-5/11) PREPARED, READY-TO-EAT FOODS (EDAMAME HUMMUS, ROASTED RED PEPPERS, SALSA) IN THE WALK-IN COOLER OFF THE LOADING DOCK. THE PIC DISPOSED OF THESE EXPIRED FOODS AT THE TIME OF THE INSPECTION. INVENTORY COOLERS DAILY TO THROW AWAY ANY EXPIRED
**Kitchen**

READY-TO-EAT FOODS WHEN THEY REACH THEIR EXPIRATION DATE. CORRECTED.

4-601.11 Repeat **Priority Foundation**

(A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. (Pf)
(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): Food-contact surface(s) equipment mixer  Location: Hobart mixer  Problem(s): With accumulation of debris  Correction(s): Keep clean.


4-601.11 Repeat **Priority Foundation**

(A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. (Pf)
(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): Food-contact surface(s) equipment slicer  Location: Slicer  Problem(s): Soiled  Correction(s): Keep clean.

OBSERVED DRIED FOOD RESIDUES ON THE BLADE AND GUARD AREAS OF A CLEAN HOBART SLICER. THE ON-DUTY KITCHEN CLEANER RE-CLEANED THE SLICER AT THE TIME OF THE INSPECTION. ALL SURFACES OF THE SLICER MUST BE EFFECTIVELY CLEANED AND FREE OF FOOD DEBRIS AFTER EACH USE. CORRECTED.

4-501.11 **Core**

EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements of the code.

Item(s): equipment  Location: Walk-in cooler  Problem(s): Do not meet requirements of rule  Correction(s): Repair/replace to meet requirements of rule.

THE WALK-IN COOLER JUST OFF THE LOADING DOCK WAS FOUND HOLDING FOODS AT APPROX. 44 DEGREES AT THE TIME OF THE INSPECTION. THE PIC SUBMITTED A WORK ORDER FOR A SERVICE CALL AND ANY NEEDED REPAIRS/ADJUSTMENTS TO ENSURE THE COOLER CAN HOLD FOODS AT 41 DEGREES OR LESS AT THE TIME OF
## Kitchen

THE INSPECTION.

ALMOST ALL OF THE FOODS OBSERVED HELD IN THE COOLER WERE COMMERCIAL MADE CONDIMENTS AND OTHER SHELF STABLE FOODS, BEST SERVED COLD. DO NOT USE THIS COOLER TO HOLD PREPARED AND/OR RAW TCS FOODS REQUIRING BEING HELD AT 41 DEGREES OR LESS FOR SAFETY UNTIL THE COOLER IS REPAIRED/SERVICED.

### 4-501.11 Repeat

**Item(s):** equipment  
**Location:** Walk-in cooler  
**Problem(s):** Do not meet requirements of rule  
**Correction(s):** Repair/replace to meet requirements of rule.

05/14/2019  
THE MAIN CATERING WALK-IN COOLER HAS BEEN SHUT DOWN AND AWAITING REPAIR FOR APPROX. 7 WEEKS AS OF TODAY'S INSPECTION. A CONTRACTOR HAS BEEN SELECTED TO REPAIR THE WALK-IN COOLER'S COOLING SYSTEM, BUT APPARENTLY THE SHIPMENT OF REPLACEMENT PARTS IS NOW THE CAUSE OF THE CONTINUED DELAY FOR FIXING THE COOLER. FAST TRACK THE REPAIR OF THE COOLER.

IN THE INTERIM, THE KITCHEN STAFF IS UTILIZING THE OLD WENDY'S WALK-IN COOLER FOR TCS FOODS STORAGE, BUT THE USE OF THE WENDY'S WALK-IN COOLER IS NOT CONVENIENT AS IT IS LOCATED ON THE BASEMENT LEVEL.

### 4-501.14 Repeat

**Item(s):** Warewashing equipment  
**Location:** 3-compartment sink  
**Problem(s):** Not cleaned  
**Correction(s):** Clean as required above.

05/14/2019  
THE TWO COMPARTMENTS OF THE 3-COMPARTMENT SINK COVERED BY THE STAINLESS STEEL PANEL ACROSS FROM THE STEAM-JACKETED KETTLES HAD FOOD DEBRIS IN THE TWO SINKS. REMOVE THE COVER ROUTINELY TO CLEAN THE UNUSED SINK COMPARTMENTS TO PREVENT FOOD DEBRIS FROM ACCUMULATING. THE SINK COMPARTMENTS WERE CLEANED AT THE TIME OF THE INSPECTION BY THE KITCHEN CLEANER. CORRECTED.

### 4-601.11 Repeat

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

accumulation of dust, dirt, FOOD residue, and other debris.

Item(s): Non-food contact surface(s)
Problem(s): Soiled
Correction(s): Keep clean.

05/14/2019
THE UNDERCOUNTER SURFACES, STORAGE SHELVES, AND STORAGE DRAWS IN THE KITCHEN ALL NEED ATTENTION FROM A CLEANING STANDPOINT. FOOD DEBRIS, GREASY RESIDUES, AND OTHER SOILS WERE OBSERVED ON THESE SURFACES. CLEAN. BY THE TIME THIS INSPECTION REPORT WAS GENERATED, MOST, IF NOT ALL THESE SURFACES HAD BEEN CLEANED. CORRECTED.

4-602.13
NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues.

Item(s): Nonfood contact surface(s)
Location: bulk container(s)
Problem(s): Soiled
Correction(s): Keep clean.

05/14/2019

6-501.12
(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.

Item(s): Physical facilities/structures
Location: exhaust hood
Problem(s): Greasy
Correction(s): Keep clean.

05/14/2019

Upstairs Servery
### Upstairs Servery

<table>
<thead>
<tr>
<th>Violation Category</th>
<th>Repeat</th>
<th>Description/Remarks/Correction Schedule</th>
</tr>
</thead>
<tbody>
<tr>
<td>4-602.13 Core</td>
<td>Repeat</td>
<td>NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues.</td>
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</tbody>
</table>

- **Item(s):** Nonfood contact surface(s)
- **Location:** Coffee Brewer(s)
- **Problem(s):** Soiled
- **Correction(s):** Keep clean.

**05/14/2019**

OBSERVED DRIED COFFEE SPILL RESIDUES IN AN EMPTY STORAGE DRAWER IN THE STAINLESS STEEL THE COUNTER THE COFFEE BREWERS SIT ON. THE PIC REMOVED DRAWER PAN FOR WASHING AT THE TIME OF THE INSPECTION.

<table>
<thead>
<tr>
<th>Violation Category</th>
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<tbody>
<tr>
<td>4-903.11 Core</td>
<td>Cleaned EQUIPMENT and UTENSILS, laundered LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES shall be stored in an approved manner and location.</td>
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</tbody>
</table>

- **Item(s):** Clean equipment/utensil(s)
- **Problem(s):** Exposed to dust, splash, or other contaminates
- **Correction(s):** Store in protected manner.

**05/14/2019**

FOUND A RED SANI PAIL FULL OF BAR SPEED POURERS AND OTHER BAR SMALLWARES UNDER THE HAND WASH SINK WITH A SPRAY BOTTLE OF PURELL FOOD CONTACT SURFACE SANITIZER SITTING INSIDE THE PAIL OF SPEED POURERS. THE SPEED POURERS AND OTHER BAR-RELATED SMALLWARES ARE FOOD CONTACT DEVICES AND NEED TO BE STORED PROPERLY AND PROTECTED FROM CONTAMINATION BETWEEN USES. THE PAIL OF SPEED POURERS AND OTHER SMALLWARES WERE REMOVED FOR RE-CLEANING AND RELOCATING TO A BETTER STORAGE LOCATION AT THE TIME OF THE INSPECTION.

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<tr>
<td>6-501.11 Core</td>
<td>Repeat</td>
<td>PHYSICAL FACILITIES shall be maintained in good repair.</td>
</tr>
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</table>

- **Item(s):** Physical facilities Ceiling(s)
- **Location:** Ceiling Tile(s)
- **Problem(s):** In poor repair
- **Correction(s):** Repair/replace.

**05/14/2019**

THERE ARE MISSING CEILING TILES, WATER STAINED CEILING TILES AND DAMAGED/BUCKLED/WARPED CEILING TILES IN THE STOREROOM IN THE 2ND FLOOR SERVERY JUST TO THE LEFT OF THE STAIRS COMING UP FROM THE KITCHEN. REPLACE ALL THE MISSING AND DAMAGED CEILING TILES. MAKE SURE THE ANY SOURCES OF THE WATER STAINING/WATER DAMAGED CEILING TILES IS REPAIRED AS WELL.

**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/)
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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.