

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.

Michigan Union Catering
Michigan Union
530 S. State St.
Ann Arbor, MI 48109
Person In Charge (PIC): James Jilek

SFE 5081 029151 5/3/2022 12:15:00 PM
Last Routine: 11/3/2021

Establishment Phone: 734-615-6564

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 Mihos, a representative from University of Michigan, on 5/3/2022 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

2nd Floor Servery

3-304.12	During pauses in FOOD preparation or dispensing, UTENSILS shall be stored:	11/01/22
Core	(A) In the FOOD with their handles above the top of the FOOD and the container; (B) In FOOD that is not POTENTIALLY HAZARDOUS with their handles above the top of the FOOD within containers or EQUIPMENT that can be closed, such as bins of sugar, flour, or cinnamon; (C) On a clean portion of the FOOD preparation table or cooking EQUIPMENT (D) In running water, such as dipper well. (E) In a clean, protected location if the UTENSILS, such as ice scoops, are used only with a FOOD that is not POTENTIALLY HAZARDOUS; or (F) In a container of water maintained at a temperature of at least 135° F.	
	Item(s): Dispensing utensil(s)	
	Problem(s): Improperly stored With handle in product	
	Correction(s): Store with handle extended out of product.	

5/3/2022	During pauses in food preparation, dispensing utensils shall have a scoop, which must be stored with the handle above the top of the food to prevent contamination of food products.	
	2nd Floor Servery - Observed ice scoop stored with handle in contact with ice.	
	Correct as soon as possible by ensuring that handle is always above top of the ice in between uses to avoid contamination of food products.	

Cook line area

6-303.11	Light of the proper intensity shall be provided as specified.	11/01/22
Core	Item(s): Lighting intensity at work levels	
5/3/2022	Electrical is not working to operate light bulbs in cook line ventilation system, specifically above tilt skillet and flat top grill.	

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Handwashing Sink

6-301.14 Core	Repeat	A sign or poster that notifies FOOD EMPLOYEES to wash their hands shall be provided at all HANDWASHING SINKS used by FOOD EMPLOYEES and shall be clearly visible to FOOD EMPLOYEES.	11/01/22	
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Item(s): Handwashing signage
Problem(s): Not provided At hand sink
Correction(s): Provide

5/3/2022 Each hand washing sink shall be provided with a procedural sign reminding employees how to appropriately and effectively wash their hands.

Catering Hallway and 2nd Floor Servery - Observed no hand washing sign at hand washing sinks.

Correct as soon as possible by providing a hand washing sign to the above hand washing sink to encourage employee hand washing.

Kitchen

3-501.18 Priority	Repeat	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)	05/03/22	
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Item(s): Ready to eat, potentially hazardous food(s)
Problem(s): Beyond consume by date
Correction(s): Discard.

5/3/2022
5/3/2022

5/3/2022 Potentially hazardous foods shall be discarded if they are beyond 7 days from preparation date.

Prepared Foods/Meat Walk-in Cooler - Grilled vegetables were date-marked 4/24/2022-5/5/2022, which are beyond 7 days from preparation date.

Correct immediately by discarding those potentially hazardous foods that are beyond the consume/discard date and keep up with proper date marking techniques.

CORRECTED ON SITE - Grilled vegetables were discarded.

4-202.11 Priority Foundation		Multiuse FOOD-CONTACT SURFACES shall be: SMOOTH, be easily cleaned, free of breaks, chips, pits, etc and easily accessible for cleaning and inspection. (Pf)	05/03/22	
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Item(s): Food-contact surface(s) Utensil(s) spatula(s)
Problem(s): Not easily cleanable
Correction(s): Repair/replace to be easily cleanable.

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5/3/2022 Multiuse food-contact surfaces shall be free of any breaks, chips, deformities, and pits to

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Kitchen

facilitate easy cleaning.

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

1) Spatula handle has been melted, which makes it not easily cleanable

Correct immediately by repairing or replacing the above multiuse food-contact surfaces to be free of any breaks, chips, deformities, and pits to facilitate easy cleaning.

CORRECTED ON SITE - Spatula was discarded.

4-301.14 Core	Repeat	Ventilation hood systems and devices shall be sufficient in number and capacity to prevent grease or condensation from collecting on walls and ceilings.	11/01/22	
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Item(s): Ventilation hood

Problem(s): Inadequate

Correction(s): Provide additional equipment to meet requirement above.

5/3/2022

Ventilation hood systems shall be sufficient in number and capacity to prevent grease accumulation.

Observed missing filters in the ventilation hood above cook line, specifically above tilt skillet.

Provide missing filter as soon as possible to help drain grease into the ventilation tray, which will reduce fire hazards. In addition, replace damaged filters to facilitate evacuation of cooking byproducts.

6-501.11 Core		PHYSICAL FACILITIES shall be maintained in good repair.	11/01/22	
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Item(s): Physical facilities Floor(s)

Problem(s): In poor repair Worn spots

Correction(s): Repair/replace.

5/3/2022

Physical facilities shall be maintained in a state of good repair.

Observed the following items throughout facility in need of repair:

1) Low grout along cook line.

Correct as soon as possible by repairing the above physical facility items.

Closing Comments:

Priority/priority foundation violations were addressed/corrected at time of routine inspection. All core violations shall be addressed as soon as possible, which will be reinspected at the next routine inspection.

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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)



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

Nonda Mihas