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 01/23/2018 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Self service area

5-202.12 Priority Foundation (A) A handwashing sink shall be equipped to provide water at a temperature of at least 38°C (100°F) through a mixing valve or combination faucet. (Pf)
(B) A steam mixing valve may not be used at a handwashing sink.
(C) A self-closing, slow-closing, or metering faucet shall provide a flow of water for at least 15 seconds without the need to reactivate the faucet.
(D) An automatic handwashing facility shall be installed in accordance with manufacturer's instructions.

Item(s): Handwashing facility back
Location: hand wash sink(s)
Problem(s): Lack of hot water
Correction(s): Provide hot water.

01/23/2018 RUNNING THE HOT WATER ONLY FAUCET AT THE HAND SINK NEXT TO THE DOOR TO THE STOREROOM WOULD ONLY PRODUCE 58 DEGREE HOT WATER. THE MINIMUM REQUIRED TEMPERATURE FOR HOT WATER FOR HAND WASHING IS 100 DEGREES. CALL IN A WORK ORDER TO HAVE A PLUMBER ADJUST OR REPAIR THE MIXING VALVE AT THE SINK TO ENSURE 100 DEGREE WATER FOR HAND WASHING.

4-601.11 Core (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): Non-food contact surface(s)
Problem(s): Soiled
Correction(s): Keep clean.

01/23/2018 OBSERVED SOME DRIED DRIPS OF SHAKE/SMOOTHIE RESIDUES ON THE BOTTOM
Self service area

INTERIOR SURFACES OF THE CLEAR PLASTIC MIXER GUARD OF THE HERSHEY’S SHAKE SHOP EXPRESS MACHINE. CLEAN.

4-602.13 Core

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: under the counter cabinet(s)
Problem(s): Soiled
Correction(s): Keep clean.

01/23/2018 CLEAN THE INTERIOR SURFACE OF THE BOTTOM SHELF IN THE UNDERCOUNTER CABINET WITH THE SINGLE COMPARTMENT SINK TO REMOVE DRIED STICKY LIQUID RESIDUES AND OTHER SOILS.

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.

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

01/23/2018 OBSERVED WHAT LOOKED LIKE CLEAN METAL SCOOPS FOR THE BULK CANDY/NUTS STACKED TOGETHER ON THE END OF THE COUNTER NEXT TO THE HERSHEY’S SHAKE SHOP EXPRESS MACHINE. STORE THE CLEAN SCOOPS IN A PROTECTED MANNER, EITHER COVERED OR IN AN UNDERCOUNTER CABINET.

6-501.12 Repeat 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: Walk-in cooler floor
Problem(s): With accumulation of debris
Correction(s): Keep clean.

01/23/2018 PICK UP DROPPED BEVERAGE BOTTLES ON THE FLOOR IN THE WALK-IN BEVERAGE COOLER UNDER THE DISPLAY AND STORAGE SHELVES. SWEEP AND MOP THE FLOOR AREAS UNDER ALL THE DISPLAY AND STORAGE SHELVES TO REMOVE DEBRIS AND DRIED BEVERAGE RESIDUES.

Closing Comments:

THE OPEN PRIORITY FOUNDATION VIOLATION CITED AT THE PREVIOUS ROUTINE INSPECTION REQUIRING BOTH QUAT AND CHLORINE TEST STRIPS TO VERIFY THE PROPER CONCENTRATION OF BOTH BLEACH AND WATER AND RTU QUAT SANITIZING SPRAYS HAS BEEN CORRECTED. TEST STRIPS FOR CHECKING AND VERIFYING BOTH QUAT-BASED AND BLEACH-BASED SANITIZING SOLUTIONS WERE PRESENTED BY THE PIC DURING THE INSPECTION. CORRECTED.
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)

[Signature]

Inspected By (Name and Title)

[Signature]

David Peters

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