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.

NCRC  SFE  5081  082182  6/20/2016  10:00:51 AM  Last Routine: 10/22/2015
North Campus Research Center  Establishment Phone: 734-930-7000
2800 Plymouth Rd
Ann Arbor, 48109
Person In Charge (PIC): Doug Krug

INSPECTION TYPE:  Complaint
Manager Certified  Yes
License Posted  Yes
Antichoking Poster  No
CO2 Tanks Secured  Yes

This Facility was inspected by Jennifer Nord, a representative from University of Michigan, on 6/20/2016 to determine the level of compliance with Michigan Act 92, P.A. 2000.

Chef's Line

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)

<table>
<thead>
<tr>
<th>Chemical</th>
<th>ppm</th>
<th>pH&lt;10</th>
<th>pH&lt;8</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chlorine</td>
<td>25</td>
<td>120 F</td>
<td>120 F</td>
</tr>
<tr>
<td></td>
<td>50</td>
<td>100 F</td>
<td>75 F</td>
</tr>
<tr>
<td></td>
<td>100</td>
<td>55 F</td>
<td>55 F</td>
</tr>
</tbody>
</table>

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


6/20/2016  THE SANITIZER BUCKETS AT THE CHEF'S LINE AND NEXT TO THE COMBI Ovens DID NOT HAVE SUFFICIENT SANITIZER IN THEM. UPON REQUEST THEY WERE REPLACED WITH 200 PPM OF QUAT SANITIZER. VIOLATION CORRECTED.

4-601.11 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):  Cooking equipment
Problem(s):  Soiled
Correction(s): Keep clean.

6/20/2016
<table>
<thead>
<tr>
<th>Violation Category</th>
<th>Repeat</th>
<th>Violation Description/Remarks/Correction Schedule</th>
<th>Correct By</th>
<th>Corrected</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chef's Line</td>
<td>6/20/2016</td>
<td>THE FLAT TOP IS SOILED AND NEEDS TO BE CLEANED.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>4-602.13 Core</td>
<td></td>
<td>NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues.</td>
<td>09/18/16</td>
<td></td>
</tr>
<tr>
<td>Item(s):</td>
<td></td>
<td>Nonfood contact surface(s)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Problem(s):</td>
<td></td>
<td>Soiled</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Correction(s):</td>
<td></td>
<td>Keep clean.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>6/20/2016</td>
<td></td>
<td>THE HOOD VENTS IN THE CHEF'S LINE AREA ARE QUITE SOILED AND NEED TO BE CLEANED. THIS IS A FIRE HAZARD.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>6/20/2016</td>
<td></td>
<td>CLEAN ALL COOLER DOOR GASKETS IN THIS AREA.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Deli</td>
<td></td>
<td></td>
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<td></td>
</tr>
<tr>
<td>4-204.112 Priority Foundation</td>
<td></td>
<td>(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)</td>
<td>06/20/16</td>
<td></td>
</tr>
<tr>
<td>Item(s):</td>
<td></td>
<td>Thermometer(s)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Problem(s):</td>
<td></td>
<td>Not provided</td>
<td></td>
<td></td>
</tr>
<tr>
<td>6/20/2016</td>
<td></td>
<td>PROVIDE A THERMOMETER FOR THE COOLER IN THE DELI.</td>
<td></td>
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</tr>
<tr>
<td>6-301.12 Priority Foundation</td>
<td></td>
<td>Each HANDWASHING SINK or group of adjacent HANDWASHING SINKS shall be provided with: (A) Individual, disposable towels; (Pf) (B) A continuous towel system that supplies the user with a clean towel;(Pf) or (C) A heated-air hand drying device.(Pf) (D) A hand drying device that employs an air-knife system that delivers high velocity pressurized air at ambient temperatures.(Pf)</td>
<td>06/20/16</td>
<td></td>
</tr>
<tr>
<td>Item(s):</td>
<td></td>
<td>Sanitary hand drying provisions</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Problem(s):</td>
<td></td>
<td>Not provided At hand sink</td>
<td>6/20/2016</td>
<td>6/20/2016</td>
</tr>
<tr>
<td>Correction(s):</td>
<td></td>
<td>Provide</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
**Deli**

6/20/2016

THERE WERE NO PAPER TOWELS AT THE HAND SINK IN THE DELI AT THE BEGINNING OF THE INSPECTION. UPON REQUEST THE TOWELS WERE PROVIDED. DO NOT ALLOW HAND SINKS TO GO WITHOUT SOAP OR PAPER TOWELS AT ANY TIME.

**Dishroom**

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) |
| Problem(s): | Soiled |
| Correction(s): | Keep clean. |

6/20/2016

THE SOAP DISPENSER IS DIRTY IN THE DISH ROOM. CLEAN THE SOAP DISPENSER.

6/20/2016

THE HAND SINK IS SOILED AND NEEDS TO BE CLEANED.

6-301.20  
Core  

A HANDWASHING SINK or group of adjacent HANDWASHING SINKS that is provided with disposable towels shall be provided with a waste receptacle.

| Item(s): | Waste recepticle(s) |
| Problem(s): | Not provided |

6/20/2016

PROVIDE A GARBAGE CAN AT THE HAND SINK IN THE DISH ROOM.

**Grill Line**

3-501.17  
Priority Foundation  

(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)  

(B) A container of refrigerated, commercially prepared READY-TO-EAT 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): | Commercially processed ready to eat potentially hazardous food(s) ; In house prepared ready-to-eat potentially hazardous food(s) |
| Problem(s): | Without date of consumption marking ; Improperly date marked |
| Correction(s): | Provide proper date marks as stated above. ; Discard. |

6/20/2016

PROVIDE PREP DATE AND CONSUME BY DATE ON ALL TIME AND TEMPERATURE CONTROL FOR SAFETY FOOD ITEMS IN THE GRILL AREA. THIS INCLUDES THE SAUCES, SOFT CHEESES AND EGGS.
<table>
<thead>
<tr>
<th>Violation Category</th>
<th>Repeat</th>
<th>Violation Description/Remarks/Correction Schedule</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Grill Line</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>4-602.13 Core</td>
<td></td>
<td>NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues.</td>
</tr>
<tr>
<td>Item(s):</td>
<td>Nonfood contact surface(s)</td>
<td>Soiled</td>
</tr>
<tr>
<td>Problem(s):</td>
<td>Keep clean.</td>
<td></td>
</tr>
<tr>
<td>Correction(s):</td>
<td>CLEAN THE UNDER COUNTER COOLER ON THE GRILL LINE. CLEAN THE COOLER DRAWERS EACH TIME THEY BECOME SOILED.</td>
<td></td>
</tr>
<tr>
<td>Correct By</td>
<td>6/20/2016</td>
<td></td>
</tr>
<tr>
<td>Corrected</td>
<td>6/20/2016</td>
<td></td>
</tr>
<tr>
<td>Core</td>
<td>6-501.12 Repeat</td>
<td>(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.</td>
</tr>
<tr>
<td>Item(s):</td>
<td>Physical facilities/structures</td>
<td>Soiled</td>
</tr>
<tr>
<td>Problem(s):</td>
<td>Keep clean.</td>
<td></td>
</tr>
<tr>
<td>Correction(s):</td>
<td>CLEAN THE FLOOR EDGES AND THE FLOOR UNDER THE EQUIPMENT ALONG THE GRILL LINE.</td>
<td></td>
</tr>
<tr>
<td>Correct By</td>
<td>6/20/2016</td>
<td></td>
</tr>
<tr>
<td>Corrected</td>
<td>6/20/2016</td>
<td></td>
</tr>
<tr>
<td><strong>Kitchen</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>4-601.11 Priority Foundation Repeat</td>
<td>(A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to the 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.</td>
<td>06/20/16</td>
</tr>
<tr>
<td>Item(s):</td>
<td>Food-contact surface(s)</td>
<td>Soiled</td>
</tr>
<tr>
<td>Problem(s):</td>
<td>Clean prior to opening.</td>
<td></td>
</tr>
<tr>
<td>Correction(s):</td>
<td>CLEAN THE UNDERSIDE OF THE FLOOR MIXER AS IT IS SOILED.</td>
<td></td>
</tr>
<tr>
<td>Correct By</td>
<td>6/20/2016</td>
<td></td>
</tr>
<tr>
<td>Corrected</td>
<td>10/22/2015</td>
<td></td>
</tr>
<tr>
<td>Priority Foundation</td>
<td>5-205.11</td>
<td>(A) A HANDWASHING SINK shall be maintained so that it is accessible at all times for EMPLOYEE use and used for no other purpose. (Pf) (B) An automatic handwashing facility shall be used in accordance with manufacturer's instructions. (Pf)</td>
</tr>
<tr>
<td>Item(s):</td>
<td>Handwashing sink(s)</td>
<td>Not accessible</td>
</tr>
<tr>
<td>Problem(s):</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Correction(s):</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Correct By</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Corrected</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
Kitchen

**Correction(s):** Handwashing sinks are to be accessible for use at all times

6/20/2016 THE REAR HAND SINK NEAR THE STEAM KETTLES IS BLOCKED BY WOOD PALLET. THE HAND SINK MUST BE ACCESSIBLE FOR USE AT ALL TIMES. REMOVE THE PALLET.

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

Item(s): equipment
Problem(s): In poor repair
Correction(s): Repair/replace.

6/20/2016 REPLACE THE DOOR GASKETS ON THE TWO TRAULSEN UPRIGHT COOLERS JUST OUTSIDE OF BOX AND BOWL. THE GASKETS ARE TORN AND DO NOT FUNCTION PROPERLY.

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

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

6/20/2016 CLEAN ALL EQUIPMENT DOOR HANDLES THROUGHOUT THE FACILITY.

6-501.12 Repeat (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
Problem(s): Soiled
Correction(s): Keep clean.

6/20/2016 THE FLOOR ALONG THE STEAM KETTLE LINE IS SOILED AND NEEDS TO BE CLEANED.
6/20/2016 CLEAN THE FRYER CABINETS ALONG THE FRYER LINE.

Pots & Pans Room

4-501.14 Repeat A WAREWASHING machine; the compartments of sinks, basins, or other receptacles used for washing and rinsing EQUIPMENT, UTENSILS, or raw FOODS, or laundering wiping cloths; and drainboards or other EQUIPMENT used to substitute for drainboards shall be cleaned as required.

Item(s): Warewashing equipment

09/18/16
Pots & Pans Room

**Problem(s):** Not cleaned  
**Correction(s):** Clean as required above.

6/20/2016  TWO OF THE THREE POTS AND PANS SINKS ARE SOILED AND WERE NOT CLEANED BEFORE THEY WERE PLACED INTO USE ON THIS DAY. CLEAN THE SINKS BEFORE USE EACH MORNING AND AFTER USE EACH DAY.

6-301.20 Core  
A HANDWASHING SINK or group of adjacent HANDWASHING SINKS that is provided with disposable towels shall be provided with a waste receptacle.

**Item(s):** Waste recepticle(s)  
**Problem(s):** Not provided

6/20/2016  PROVIDE A GARBAGE CAN FOR THE HAND SINK IN THE POTS AND PANS ROOM.

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  
**Problem(s):** Not clean  
**Correction(s):** Keep clean

6/20/2016  THE MOP SINK IS SOILED AND NEEDS TO BE CLEANED.

Self service area

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)  
**Problem(s):** Not cleaned when contaminated  
**Correction(s):** Clean properly when contaminated.

6/20/2016  THE POP NOZZLES ARE SOILED AND NEED TO BE CLEANED.

Walk-in Cooler (Production)

3-501.15 Priority Foundation  
(A) Cooling shall be accomplished in accordance with the time and temperature criteria specified under § 3-501.14 by using one or more of the following methods based on the type of FOOD being cooled:

1. Placing the FOOD in shallow pans; (Pf)  
2. Separating the FOOD into smaller or thinner portions; (Pf)  
3. Using rapid cooling EQUIPMENT; (Pf)  
4. Stirring the FOOD in a container placed in an ice water bath; (Pf)  
5. Using containers that facilitate heat transfer; (Pf)  
6. Adding ice as an ingredient; (Pf) or
Walk-in Cooler (Production)

(7) Other effective methods. (Pf)

(B) When placed in cooling or cold holding EQUIPMENT, FOOD containers in which FOOD is being cooled shall be:

(1) Arranged in the EQUIPMENT to provide maximum heat transfer through the container walls; and

(2) Loosely covered, or uncovered if protected from overhead contamination as specified under Subparagraph 3-305.11(A)(2), during the cooling period to facilitate heat transfer from the surface of the FOOD.

Item(s): Food item(s) cooled

Problem(s): Improperly In plastic container

Correction(s): Utilize metal pans to maximize heat transfer.

6/20/2016

A LARGE CONTAINER OF NOODLES WAS FOUND AT 75 DEGREES IN THE WALK IN COOLER. THEY WERE COOKED OFF 1:45 MINUTES PRIOR TO FINDING THEM. THEY WERE IMMEDIATELY COOLED WITH ICE TO COOL THEM DOWN BELOW 70 DEGREES WITHIN THE REQUIRED TWO HOUR TIME FRAME. USE YOUR THERMOMETER TO CHECK THE FOOD ITEM TO DETERMINE IF IT HAS COOLED DOWN SUFFICIENTLY TO PLACE IT IN THE WALK IN COOLER FOR FINAL COOLING. ALSO BE SURE TO USE ONLY LONG SHALLOW METAL PANS TO COOL THE FOOD QUICKLY. VIOLATION CORRECTED.

3-501.17 Priority Foundation

(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)

(B) A container of refrigerated, commercially prepared READY-TO-EAT 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)

Problem(s): Improperly date marked

6/20/2016

THE FOOD ITEMS IN THE WALK IN COOLERS ARE NOT CONSISTENTLY DATE MARKED. ALL EMPLOYEES MUST USE THE SAME DATE MARKING SYSTEM. PLACE THE PREPARATION DATE AND THE USE BY DATE ON ALL FOOD ITEMS THAT ARE REQUIRED TO BE DATE MARKED.

Closing Comments:

THE HOOD AND DUCT WORK OVER THE CHAR BROILER HAVE NOT BEEN CLEANED IN A YEAR. THE HOOD OVER A CHAR BROILER MUST BE INSPECTED TO DETERMINE IF CLEANING IS REQUIRED EVERY THREE MONTHS (QUARTERLY). PLACE THIS AND ALL OTHER HOODS ON AN APPROPRIATE INSPECTION SCHEDULE.

IT IS NOT KNOWN WHEN THE WATER FILTERS FOR THE COMBI OVENS WERE LAST REPLACED. TO PROPERLY MAINTAIN THE EQUIPMENT, ALL FILTERS SHOULD BE ON A REPLACEMENT SCHEDULE.
ALL GUEST RESTAURANTS MUST CREATE A TEMPERATURE LOG AND RECORD FOOD
TEMPERATURES AND TIME PRIOR TO LEAVING THEIR RESTAURANT AND ALSO ONCE THEY ARRIVE
ON SITE. THE RESTAURANTS SHOULD SUBMIT THE LOGS TO PICASSO EACH DAY.
OSEH is now listing routine inspection reports for all campus food establishments on-line. Reports can be
viewed at http://www.oseh.umich.edu/food/reports.shtml

Person in charge (Name and Title)  Inspected By (Name and Title)

Jennifer Nord

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