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.

Custodial room

6-501.114 Core

The PREMISES shall be free of items that are unnecessary to the operation or maintenance of the establishment such as EQUIPMENT that is nonfunctional, no longer used and free of litter.

Item(s): Unnecessary item(s) items that don’t pertain to business

Problem(s): Not removed from facility

Correction(s): Remove from facility/premises.

05/08/2019


05/08/2019

THE DRAIN PAN AND SURROUNDING FRENCH DRAINS WITH STAINLESS STEEL GRATES HAVE BEEN CLEANED. CORRECTED.

Dishwashing Area

6-301.12 Priority Foundation

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)
(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)

05/18/19
**Dishwashing Area**

- **Item(s):** Sanitary hand drying provisions disposable, paper towels
- **Location:** hand wash sink(s) paper towel dispenser
- **Problem(s):** Not provided At hand sink
- **Correction(s):** Provide

**05/08/2019**

THE BATTERY OPERATED PAPER TOWEL DISPENSER IN THE DISH WASHING ROOM WAS FOUND NON-WORKING AND/OR EMPTY AND UNABLE TO DISPENSE PAPER TOWEL. NO KEY COULD BE READILY LOCATED TO OPEN THE DISPENSER. THIS DISPENSER APPEARS TO BE UNIQUE IN THE ENTIRE ESTABLISHMENT AND IS PROBLEMATIC DUE TO THE NEED TO REPLACE THE BATTERIES WHEN THEY LOSE THEIR CHARGE, ETC. REPLACE THIS DISPENSER WITH A MANUALLY OPERATED UNIT THAT IS IDENTICAL TO THE OTHER MANUAL PAPER TOWEL DISPENSERS USED THROUGHOUT THE KITCHEN. A ROLL OF PAPER TOWEL WAS PLACED ON THE HALF WALL AT THE HAND WASHING SINK AS A SHORT-TERM CORRECTIVE ACTION.

**Entire establishment**

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 floors
- **Location:** under the counter floor
- **Problem(s):** With accumulation of debris
- **Correction(s):** Keep clean.

**05/08/2019**

OBSERVED DROPPED ITEMS, FOOD DEBRIS, AND OTHER RESIDUES ACCUMULATING ON THE FLOOR AREAS UNDER ALL THE COUNTERS/CABINETS AND OTHER EQUIPMENT OUT IN THE FIRESIDE CAFE VARIOUS FOOD SERVING STATIONS, SALAD BAR, SOUP COUNTER, ETC. CLEAN THESE FLOOR AREAS.

**05/08/2019**

THE FLOOR AREAS HAVE BEEN CLEANED AND DROPPED ITEMS HAVE BEEN PICKED UP/REMOVED SINCE THE ROUTINE INSPECTION WAS COMPLETED. CORRECTED.

**Fireside Roast**

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>
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<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
- **Location:** red sani-bucket
**Fireside Roast**

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

05/08/2019 ONLY ONE OF THE THREE IN-USE RED SANI PAILS SHOWED THE PROPER CONCENTRATION (150-400 PPM) OF THE QUAT-BASED OASIS 146 SANITIZER WHEN CHECKED WITH QUAT TEST STRIPS. THREE RED SANI PAILS ARE USED AT THIS STATION (ONE FOR COUNTER SURFACES, ONE FOR THERMOMETERS, AND ONE FOR THE MILK FROTHING WAND OF THE ESPRESSO/CAPPUCCINO MAKER). TWO OF THE PAILS WERE NON-DETECT FOR SANITIZER CONCENTRATION WHEN DIPPED WITH QUAT TEST STRIPS. THE TWO NON-DETECT PAILS WERE EMPTIED AND REMOVED FOR REFILLING WITH FRESH QUAT SANITIZER AT THE TIME OF THE INSPECTION. MAKE SURE STAFF KNOW WHERE TO FILL THE PAILS WITH THE OASIS 146 FROM A DISPENSING STATION, HOW TO CHECK THE CONCENTRATION OF THE SOLUTIONS WITH QUAT TEST STRIPS, AND HOW OFTEN TO REFRESH THE SANITIZING SOLUTIONS AND WIPING CLOTHS IN THE PAILS. CORRECTED.

**Self service area**

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

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

05/08/2019 HAVE THE BLACK GRANITE CHILLED SURFACE USED TO DISPLAY CUT FRUIT BOWLS, ETC, CHECKED TO ENSURE IT IS OPERATING PROPERLY. THIS CHILLED SURFACE USUALLY HAS FROSTED APPEARANCE WHEN IN-USE AND IT WAS OBSERVED WITHOUT FROST AND DID NOT FEEL OVERLY COLD AT THE TIME OF THE INSPECTION. THE UNIT WAS TURNED ON. DO NOT USE IT FOR HOLDING FOODS REQUIRED TO BE KEPT COLD FOR SAFETY UNTIL IT CAN BE ASSURED TO BE RUNNING PROPERLY.

05/08/2019 THE BLACK GRANITE CHILL TOP WAS JUST TURNED ON LATE AND HAD NOT CREATED THE FROSTED SURFACE WHEN AT IT'S NORMAL OPERATING TEMPERATURE. THE CHILL TOP IS WORKING PROPERLY. CORRECTED.

**The Hearth**

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:** reach-in cooler  
**Problem(s):** Beyond consume by date  
**Correction(s):** Discard.
The Hearth

05/08/2019  DUE TO SCHOOL YEAR ENDING AND A REDUCTION IN THE SANDWICH/FOOD OFFERINGS WITH THE SLOWER SUMMER MONTHS, SEVERAL PANS OF OUT-OF-DATE/EXPIRED READY-TO-EAT FOOD ITEMS BASED ON THEIR DATE MARKINGS WERE FOUND IN AN UNDERCOUNTER REACH-IN COOLER. ALL EXPIRED PANS OF FOOD WERE PULLED BY THE PIC AND DISCARDED AT THE TIME OF THE INSPECTION. MAKE SURE TO DO A DAILY WALKTHROUGH OF COOLERS TO PROMPTLY DISCARD FOOD ITEMS WHEN THEY REACH THEIR MARKED EXPIRATION DATES. CORRECTED.

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/

Person in charge (Name and Title)

Inspected By (Name and Title)

David Peters

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