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.

FOOD ESTABLISHMENT INSPECTION REPORT

This Facility was inspected by David Peters, a representative from University of Michigan, on 12/09/2019 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Schembechler Hall Commons Kitchen
Schembechler Hall
1200 S. State St.
Ann Arbor, MI 48109-2203

Person In Charge (PIC): Alex Burns / Vesna Savic
Establishment Phone: (734) 647-7482

INSPECTION TYPE:
Manager Certified Yes
Routine Inspection License Posted Yes
Antichoking Poster Yes
CO2 Tanks Secured N/A

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

Kitchen

3-501.17  Repeat
(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)
Location: 2-door cooler(s)
Problem(s): Improperly date marked Longer than 7 days stored at 41 degrees f After preparation After preparation
Correction(s): Provide proper date marks as stated above.

12/09/19

OBSERVED SLICED AND PANNED DELI MEATS AND CHICKEN AND TUNA SALADS DATED MARKED FOR EIGHT DAYS (E.G. 12/2 - 12/9) INSTEAD OF SEVEN IN A 2-DOOR REACH-IN COOLER. IT WAS EXPLAINED TO THE PICS THAT THE DATE MARKS LOOK LIKE SEVEN DAYS OF SHELF LIFE, BUT ARE ACTUALLY EIGHT AS THE DATE OF PREPARATION COUNTS AS DAY #1. THE PICS STATED THEY WOULD THROW AWAY ANY READY-TO-EAT TCS FOODS THAT WERE DATED 12/2 - 12/9 AS THEY ARE PAST THEIR 7-DAY USABLE SHELF LIFE. MAKE SURE ANYONE WHO PREPS FOODS OF THIS TYPE AT THE STADIUM KITCHEN AND/OR AT THE SCHEMECHLER KITCHEN KNOWS THE CORRECT WAY TO COUNT THE DAYS THAT ARE MARKED ON THESE PANS OF FOODS, DATE OF PREP + 6 DAYS.
<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>Kitchen</td>
<td></td>
<td>Warewashing water shall contain cleaning solution(s) and must be used according to manufacturer's label instructions. (Pi)</td>
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<tr>
<td>Priority Foundation</td>
<td></td>
<td>Item(s): Cleaning agents for warewashing detergent</td>
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<td></td>
<td></td>
<td>Location: green detergent pail</td>
<td></td>
<td></td>
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<tr>
<td>12/09/2019</td>
<td></td>
<td>A GREEN DETERGENT PAIL WITH CLEANING SOLUTION WAS NOT OBSERVED SET UP AND IN USE AT THE TIME OF THE INSPECTION. MAKE SURE A GREEN DETERGENT PAIL WITH CLEANING SOLUTION IS USED TO CLEAN SURFACES, COUNTERS, ETC., PRIOR TO EACH FOOD SERVICE OR MEAL PERIOD.</td>
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</tbody>
</table>

Closing Comments:
MAKE SURE THERE ARE 3 SETS OF RED SANI PAILS AND GREEN DETERGENT PAILS AT THE SCHEMBECHLER KITCHEN. THIS WILL ALLOW FOR TEAM NUTRITIONIST TO HAVE A SET IN-USE FOR THE ACTION STATION FOOD CONCEPTS THEY OVERSEE AND THIS WILL ALLOW FOR TWO SETS OF PAILS FOR THE STAFF TO USE IN THE BACK AND FRONT OF THE HOUSE AREAS OF THE FOOTBALL TEAM TRAINING TABLE.

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.