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.

**Entire establishment**

7-202.12

Priority

**POISONOUS OR TOXIC MATERIALS shall be:**

(A) Used according to:

(1) LAW and this Code,

(2) Manufacturer's use directions included in labeling, and, for a pesticide, manufacturer's label instructions that state that use is allowed in a FOOD ESTABLISHMENT, (P)

(3) The conditions of certification, if certification is required, for use of the pest control materials, (P) and

(4) Additional conditions that may be established by the REGULATORY AUTHORITY; and

(B) Applied so that:

(1) A HAZARD to EMPLOYEES or other PERSONS is not constituted, (P) and

(2) Contamination including toxic residues due to drip, drain, fog, splash or spray on FOOD, EQUIPMENT, UTENSILS, LINENS, AND SINGLE-SERVICE AND SINGLE-USE ARTICLES is prevented, and for a RESTRICTED USE PESTICIDE, this is achieved by:

(a) Removing the items, (P)

(b) Covering the items with impermeable covers, (P) or

(c) Taking other appropriate preventive actions, (P) and

(d) Cleaning and SANITIZING EQUIPMENT and UTENSILS after the application. (P)

(C) A RESTRICTED USE PESTICIDE shall be applied only by an applicator certified as defined in 7 USC 136 Definitions, (e) Certified Applicator, of the Federal Insecticide, Fungicide, and Rodenticide Act, or a PERSON under the direct supervision of a certified applicator. (Pf)

**Item(s):** Poisonous/toxic material(s)

**Problem(s):** Not used according to manufacturer's label instructions

**Correction(s):** Use according to manufacturer label directions.

1/15/2019 DEGREASER HAD BEEN PLACED FROM A BULK CONTAINER INTO A SANITIZER SPRAY BOTTLE. DO NOT PLACE A CHEMICAL INTO A BOTTLE THAT USED TO HOLD A
### Entire establishment

COMPLETELY DIFFERENT TYPE OF CHEMICAL AS THIS IS A DANGEROUS PRACTICE THAT COULD RESULT IN INJURY. IN THIS CASE BOTH CONTAINERS OF PRODUCT WERE THROWN AWAY UPON REQUEST.

#### 3-304.12 Core

During pauses in FOOD preparation or dispensing, UTENSILS shall be stored:

- (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

**Correction(s):** Relocate.

1/15/2019 DISPENSING UTENSILS WERE FOUND SITTING ON A PAPER PLATE BETWEEN USES. STORE IN USE UTENSILS ON A SMOOTH EASILY CLEANABLE SURFACE.

**Correction Schedule:**

04/15/19

#### 4-602.13 Repeat 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.

1/15/2019 CLEAN THE UNDERSIDE OF THE ICED COFFEE DISPENSER AS IT IS SOILED.

1/15/2019 CLEAN THE INTERIOR OF THE PIZZA DOUGH COOLER AND THE PIZZA MAKE UNIT.

**Correction Schedule:**

04/15/19

#### 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

**Problem(s):** Soiled

**Correction(s):** Keep clean.

1/15/2019 CLEAN THE FLOOR SINK THAT USED TO FEED THE POP MACHINE. HAVE THE DRAIN CAPPED AS IT IS NO LONGER USED.

1/15/2019 CLEAN THE DRAIN LINES AND DRAIN UNDER THE THREE COMPARTMENT SINK.

**Correction Schedule:**

04/15/19

### Closing Comments:

- Cover the perforated coffee drain on the counter top.

- Defrost the cream cheese cooler.
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)  
Jennifer Nord, RS, MPH

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