

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.

Subway (UM Hospital)
UM Hospital
1500 E. Medical Center Dr.
Ann Arbor, MI 48109
Person In Charge (PIC): Thomas Sheppard

SFE 5081 077903 3/18/2022 11:30 am

Establishment Phone: (734) 936-5100

INSPECTION TYPE:

Follow Up Critical

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

7-204.11 Sand Sandwich Make		Chemical SANITIZERS and other chemical antimicrobials applied to FOOD-CONTACT SURFACES shall meet the requirements specified in this code. (P)	03/11/22	03/18/22
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		Item(s): Sanitizer(s) Location: Sani Station		3/18/2022 3/18/2022
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3/11/2022 Chemical sanitizers must be used according to manufacturer's labels.

Sani Station cleaner/sanitizer (chlorine-based) used in green Sani Station container for sanitization of knives in between uses at sandwich make line greatly exceeded 200 ppm as evidenced by test strip. Sani Station package states that 14 g of product, which is the size of the package, is appropriate for 1.4-1.9 L of water, however green Sani Station container is much smaller in volume than 1.4-1.9 L, therefore either less Sani Station cleaner/sanitizer product should be used in green Sani Station container or product should be diluted to achieve between 50-100 ppm of chlorine concentration as evidenced by chlorine test strips.

Correct immediately by either diluting or refilling sanitizer bucket with chlorine concentration between 50-100 ppm to be used for sanitizing on nonfood-contact surfaces and food-contact surfaces of equipment. Use test strips regularly to ensure proper concentrations are achieved. As a rule of thumb, Sani Station product should be replaced every four hours in green Sani Station container.

CORRECTED AT TIME OF INSPECTION - Sani Station cleaner/sanitizer was diluted to achieve appropriate concentration (50-100 ppm) as evidenced by chlorine test strips. In addition, education was provided to PIC on the above process.

3/18/2022		CORRECTED - All chemical sanitizers were at appropriate concentrations, specifically quaternary ammonia at 200 ppm in red sanitizing buckets as evidenced by quaternary ammonia test strips.		
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4-302.14 Sand Sandwich Make		A test kit or other device that accurately measures the concentration in mg/L of SANITIZING solutions shall be provided. (Pf)	03/21/22	03/11/22
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		Item(s): Sanitizer test kit chlorine Location: *		3/11/2022 3/11/2022
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Critical / Non-crit	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
		<p>Problem(s): Not provided At hand sink</p> <p>Correction(s): Provide</p>		
3/11/2022		<p>Sanitizing test strips shall be provided.</p> <p>Observed facility does not have chlorine test strips for Sani Station cleaner/sanitizer, which is a chlorine-based product.</p> <p>Correct immediately by providing chlorine test strips to ensure proper concentration when using it in green Sani Station containers to sanitize food-contact surfaces of equipment.</p> <p>Use test strips regularly to ensure proper concentrations are achieved, and keep test strips in an area that safeguards them from water damage.</p> <p>As a rule of thumb, sanitizer in green Sani Station containers must be replaced every four hours (at a minimum) when in continuous use.</p> <p>CORRECTED AT TIME OF INSPECTION - Chlorine test strips were given to PIC.</p>		
5-205.11 Sand Sandwich Make		<p>(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)</p> <p>(B) An automatic handwashing facility shall be used in accordance with manufacturer's instructions. (Pf)</p>	03/21/22	03/11/22
		<p>Item(s): Handwashing sink(s)</p> <p>Problem(s): Not easily accessible</p> <p>Correction(s): Make easily accessible.</p>		3/11/2022 3/11/2022
3/11/2022		<p>A hand washing sink shall be kept clean, used only for hand washing and kept accessible at all times. In addition, items shall never be placed inside of or in front of a hand washing sink.</p> <p>Observed the following hand washing sinks with items stored either in front of or inside of them, which makes them inaccessible:</p> <p>1) Hand washing sink behind sandwich preparation line has large box of sandwich wrapping paper stored on top of it</p> <p>Correct immediately by keeping hand washing sinks clean, easily accessible at all times, and only use hand washing sinks for hand washing purposes.</p> <p>CORRECTED AT TIME OF ROUTINE INSPECTION - Hand washing sink was made easily accessible.</p>		
6-301.12 Hand Handwashing Si		<p>Each HANDWASHING SINK or group of adjacent HANDWASHING SINKS shall be provided with:</p> <p>(A) Individual, disposable towels; (Pf)</p> <p>(B) A continuous towel system that supplies the user with a clean towel;(Pf) or</p> <p>(C) A heated-air hand drying device.(Pf)</p> <p>(D) A hand drying device that employs an air-knife system that delivers high velocity pressurized air at ambient temperatures.(Pf)</p>	03/21/22	03/18/22
		<p>Item(s): Sanitary hand drying provisions disposable, paper towels</p> <p>Problem(s): Not provided At hand sink</p> <p>Correction(s): Provide</p>		3/18/2022 3/18/2022

Critical / Non-crit	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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3/11/2022		<p>Paper towels must be provided and supplied at all times to every hand washing sink to encourage proper employee hand washing/drying.</p> <p>Observed no paper towels provided at hand washing sink in the kitchen. I spoke with Lisa Burns and Jasmine Waslyk after routine inspection who ensured that paper towels were going to be provided at the above hand washing sink.</p> <p>Correct immediately by supplying paper towels to the above hand washing sink, and ensuring that it is supplied at all times to encourage employee hand washing/drying. In addition, paper towels must be conveniently located for employees to dry hands.</p>		
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3/18/2022		CORRECTED - All hand washing sinks throughout the establishment were supplied with paper towels.		
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Closing Comments:

All priority/priority foundation violations have been addressed/corrected. Remaining core violations shall be addressed/corrected as soon as possible, which will be reinspected at the next routine inspection.

Person in charge (Name and Title)



Inspected By (Name and Title)



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

Nonda Mihos