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.

This Facility was inspected by David Peters, a representative from University of Michigan, on 12/03/2019 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

<table>
<thead>
<tr>
<th>Inspection Type</th>
<th>Category</th>
<th>Repeat</th>
<th>Violation Description/Remarks/Correction Schedule</th>
<th>Correct By</th>
<th>Corrected</th>
</tr>
</thead>
<tbody>
<tr>
<td>Routine Inspection</td>
<td>Violation</td>
<td>Yes</td>
<td>Manager Certified</td>
<td>12/03/2019 10:00:00 AM</td>
<td>Yes</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>License Posted</td>
<td>Last Routine: 06/05/2019</td>
<td>Yes</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>Antichoking Poster</td>
<td></td>
<td>Yes</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>CO2 Tanks Secured</td>
<td></td>
<td>Yes</td>
</tr>
</tbody>
</table>

**back kitchen area**

4-501.11 Core

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

**Item(s):** equipment

**Problem(s):** Broken

**Correction(s):** Repair/replace.

12/03/2019

THE WALL MOUNTED MOP AND BROOM STORAGE RACK IS BROKEN, THE FRICTION CLAMPS ARE WORN OUT/BROKEN AND THE ENTIRE RACK NEEDS REPLACING. THE PIC STATED THEY HAVE A NEW STORAGE RACK, BUT IT HAS TO BE INSTALLED BY HOSPITAL MAINTENANCE.

6-501.113 Core

Maintenance tools such as brooms, mops, vacuum cleaners, and similar items shall be:

(A) Stored so they do not contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES; and

(B) Stored in an orderly manner that facilitates cleaning the area used for storing the maintenance tools.

**Item(s):** Maintenance tool storage mops

**Problem(s):** Unorganized

**Correction(s):** Store in an orderly manner.

12/03/2019

A MOP WAS OBSERVED STORED ON THE FLOOR NEXT TO AND BEHIND THE BAG-IN-THE-BOX RACK IN THE BACK KITCHEN AREA. THE WALL MOUNTED STORAGE RACK IS BROKEN/WORN OUT AND AWAITING REPLACEMENT BY HOSPITAL MAINTENANCE STAFF. THE MOP NEEDS TO BE HUNG UP TO PROPERLY DRY.

**Front Sandwich Line**
### Front Sandwich Line

4-501.114 - 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>Substance</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>
<tr>
<td>Iodine</td>
<td>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)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Quats</td>
<td>minimum temperature of 75 F, hardness of 500 ppm or less and meet manufacturers use directions. (P)</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**Item(s):** Quaternary ammonia solution

**Location:** red sani-bucket

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

**Correction(s):** Provide

12/03/19 - ONE RED SANI PAIL WAS FOUND WEAK (LESS THAN 150 PPM) FOR THE QUAT-BASED SANITIZER NEXT TO THE COUNTERTOP COCA COLA COOLER USED TO HOLD BOTTLED JUICES AND WATER. THE PIC STATED ALL SANI PAILS WERE DUE FOR CHANGING BASED ON A 2-HOUR USE WINDOW TRACKED WITH A TIMER. ALL RED SANI PAILS (3) WERE REFRESHED WITH NEW QUAT SANITIZING SOLUTION AND VERIFIED AT 150-400 PPM USING THE QUAT TEST STRIPS. 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/

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**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.