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.

UM Hospital: Subway
UM Hospital
1500 E. Medical Center Dr.
Ann Arbor, MI 48109
Person In Charge (PIC): Antonio Forte / James Ewing

INSPECTION TYPE: Manager Certified
Routine Inspection
License Posted
Antichoking Poster
CO2 Tanks Secured

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

Repeat

Routine Inspection

Manager Certified
License Posted
Antichoking Poster
CO2 Tanks Secured

This Facility was inspected by David Peters, a representative from University of Michigan, on 06/05/2019 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

back kitchen area

6-301.11 Each HANDWASHING SINK or group of 2 adjacent HANDWASHING SINKS shall be provided with a supply of hand cleaning liquid, powder, or bar soap. (Pf)

Item(s): Soap at handsink back
Location: hand wash sink(s) Soap Dispenser
Problem(s): Not provided At hand sink
Correction(s): Provide

06/05/2019 THE SOAP DISPENSER WAS FOUND EMPTY AT PROBABLY THE MOST USED HAND WASHING SINK IN THE BACK KITCHEN AREA ACROSS FROM THE EMPLOYEE ENTRANCE. WHEN AN EMPLOYEE WENT TO FIND A REPLACEMENT CARTRIDGE OF SOAP, INITIALLY ONE COULD NOT BE FOUND AS THE DELIVERY OF NEW SOAP CARTRIDGES HAD NOT OCCURRED YET TODAY, BUT ANOTHER MAIN KITCHEN EMPLOYEE BROUGHT A REPLACEMENT SOAP CARTRIDGE FOR THE DISPENSER. MAKE SURE THERE IS ALWAYS ON-HAND INVENTORY OF REPLACEMENT SOAP CARTRIDGES AND SOAP IS KEPT STOCKED IN THE DISPENSERS AT ALL THREE HAND SINKS. CORRECTED.

6-501.110

(A) Dressing rooms shall be used by EMPLOYEES if the EMPLOYEES regularly change their clothes in the establishment.
(B) Lockers or other suitable facilities shall be used for the orderly storage of EMPLOYEE clothing and other possessions.

Item(s): Locker(s)/designated storage area(s) for employee belongings storage
Problem(s): Not used
Correction(s): A designated employee storage/locker area shall be provided and used.

06/05/2019 AN EMPLOYEE’S SWEATSHIRT/JACKET AND PURSE/BAG WERE FOUND STORED ON TOP OF CASES OF PACKAGED CONDIMENTS/SAUCES IN THE BACK PREP AREA. THE SWEATSHIRT AND BAG WERE HUNG UP ON A DOOR STOP AT THE DOOR FOR THE EMPLOYEE ENTRANCE. THE MANAGER STATED THE EMPLOYEE’S PERSONAL...
back kitchen area

BELONGINGS SHOULD BE STORED IN A LOCKER. CORRECTED.

Back prep area

3-501.16 Priority

Except during preparation, cooking, or cooling, or when time is used as the public health control POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained:
(A) 135ºF or above, except that roasts properly cooked and cooled may be held at a temperature of 130ºF; or (P)
(B) At 41ºF or less (P)

Item(s): Cold food item(s) 06/05/19
Problem(s): Stored above 41 degrees F 06/05/19
Correction(s): Store below 41 degrees F.

Entire establishment

6-301.12 Priority

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) or
(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)

Item(s): Sanitary hand drying provisions disposable, paper towels 06/05/19
Location: hand wash sink(s) paper towel dispenser 06/05/19
Problem(s): Not provided At hand sink 06/05/19
Correction(s): Provide
Violation Category

Violation Description/Remarks/Correction Schedule

Correct By Corrected

SFE 5081 077903  UM Hospital: Subway  06/05/2019  12:08:03 PM

Entire establishment

06/05/2019  ALL THE PAPER TOWEL DISPENSERS AT THE THREE HAND WASHING SINKS WERE FOUND EMPTY AT THE TIME OF THE INSPECTION. AT ONE HAND SINK ON THE SERVING LINE, ROLL PAPER TOWEL WAS SITTING ON THE COUNTER. THE MANAGER DID NOT HAVE THE LONE KEY THAT COULD OPEN THE DISPENSERS FOR REFILLING, ANOTHER EMPLOYEE DOING STOCK ELSEWHERE IN THE HOSPITAL HAD THE SPECIALTY KEY TO OPEN THE DISPENSERS. THE EMPLOYEE WITH THE KEY RETURNED AND FILLED THE THREE DISPENSERS WITH NEW ROLLS OF PAPER TOWELS. ANOTHER DISPENSER KEY WAS FOUND UNDER A COUNTER TOP BEVERAGE COOLER AND GIVEN TO THE MANAGER. KEEP THE PAPER TOWEL DISPENSERS FILLED WITH ROLLS OF PAPER TOWEL AT ALL TIMES, AT ALL THREE SINKS. CORRECTED.

Front Sandwich Line

4-702.11  UTENSILS and FOOD-CONTACT SURFACES of EQUIPMENT shall be SANITIZED before use after cleaning. (P)  06/05/19

Item(s):  Clean utensil(s) and food-contact surface(s)  06/05/2019

Location:  red sani-bucket  06/05/2019

Correction(s):  Sanitize as required above.

06/05/2019  OBSERVED ONE LOCATION ON THE FRONT SANDWICH LINE WITHOUT A RED SANI PAIL SET UP AND IN USE. THERE ARE THREE LOCATIONS IN THE ESTABLISHMENT WHERE GREEN DETERGENT PAILS AND RED SANI PAILS WITH QUAT-BASED SANITIZER ARE SUPPOSED TO BE SET UP AND IN USE. THE PIC SET UP THE MISSING RED SANI PAIL WITH SANITIZER AND A WIPING CLOTH AT THE TIME OF THE INSPECTION. MAKE SURE EACH RED SANI PAIL, AND GREEN DETERGENT PAIL, HAVE A WIPING CLOTH IN EACH PAIL. 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)

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