

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.

Victors **SFE 5081 061289 1/27/2020 10:30:39 AM**
Mosher Jordan Hall **Last Routine: 6/27/2019**
200 Observatory
Ann Arbor, MI 48109-2035
Person In Charge (PIC): Matt Zatirka **Establishment Phone: (734) 764-2118**

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

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

This Facility was inspected by Jennifer Nord, a representative from University of Michigan, on 1/27/2020 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Entire establishment

3-501.16	Repeat	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) 135°F or above, except that roasts properly cooked and cooled may be held at a temperature of 130°F; or (P) (B) At 41°F or less (P)	01/27/20
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Item(s):	Cold food item(s)	1/27/2020
Problem(s):	Stored above 41 degrees F	1/27/2020
Correction(s):	Store below 41 degrees F.	

1/27/2020	ALL TIME TEMPERATURE CONTROL FOR SAFETY (TCS) FOOD ITEMS WERE FOUND BETWEEN 46-50 DEGREES F IN THE OPEN AIR COOLER ALONG THE WALL. TCS FOOD MUST BE HELD COLD AT A TEMPERATURE OF 41 DEGREES F OR BELOW. THIS INCLUDED LUNCHABLES AND YOGURT. ALL FOOD ITEMS WERE DISCARDED. THE OPERATOR TOOK THE OPEN AIR COOLER OUT OF SERVICE. VIOLATION CORRECTED.
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2-103.11		The PERSON IN CHARGE shall ensure that employees, practices and policies are in compliance with the code. (Pf)	01/27/20
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Item(s):	Person-in-charge	1/27/2020
Problem(s):	Not ensuring compliance	1/27/2020
Correction(s):	Person-in-charge must ensure compliance with items listed above.	

1/27/2020	THE STUDENT MANAGER ACTING AS THE PIC WAS NOT AWARE OF THE EMPLOYEE HEALTH REPORTING REQUIREMENTS. ALL EMPLOYEES MUST BE AWARE OF THE REQUIREMENTS FOR REPORTING THEIR HEALTH STATUS AND CALLING IN SICK. PROVIDE FURTHER TRAINING FOR ALL EMPLOYEES ON THIS ITEM.
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THE OPEN AIR COOLER WAS HOLDING FOOD ABOVE 41 DEGREES F. ALTHOUGH THE

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

FACILITY USES AN ELECTRONIC TEMPERATURE MONITORING SYSTEM, EMPLOYEES WERE NOT AWARE THE FOOD WAS NOT AT THE PROPER TEMPERATURE. MANAGEMENT MUST MONITOR THE ELECTRONIC SYSTEM PERIODICALLY TO ENSURE FOOD IS AT THE PROPER TEMPERATURES.

THESE ITEMS WERE THOROUGHLY DISCUSSED WITH MANAGEMENT DURING THE INSPECTION. MANAGEMENT INTENDS TO PROVIDE MORE EMPLOYEE TRAINING AND WILL DETERMINE IF TEMPERATURE CONTROL FOR SAFETY FOOD ITEMS WILL RETURN TO THE OPEN AIR COOLER. VIOLATION CORRECTED.

4-601.11 Repeat	(A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. (Pf)	01/27/20
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(B) The FOOD-CONTACT SURFACES of cooking EQUIPMENT and pans shall be kept free of encrusted grease deposits and other soil accumulations.

(C) NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris.

Item(s): Food-contact surface(s)

1/27/2020

Problem(s): With accumulation of debris

1/27/2020

Correction(s): Keep clean.

1/27/2020	THE POP NOZZLES DO NOT APPEAR TO BE THOROUGHLY CLEANED ON A ROUTINE BASIS. USE A SCRUB BRUSH TO THOROUGHLY CLEAN THE POP NOZZLES. THE POP NOZZLES WERE CLEANED DURING THE INSPECTION. VIOLATION CORRECTED.
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4-501.11 Repeat	EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements of the code.	04/26/20
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Item(s): equipment

Problem(s): In poor repair

Correction(s): Repair/replace.

1/27/2020	THE OPEN AIR COOLER CANNOT HOLD FOOD AT 41 DEGREES F OR BELOW AS REQUIRED TO KEEP FOOD SAFE. HAVE THE COOLER SERVICED. DO NOT USE THE COOLER UNTIL IT HAS BEEN PROPERLY REPAIRED.
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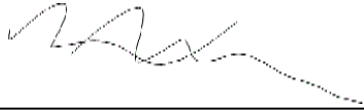
Closing Comments:

THIS FACILITY IS THE CLEANEST THAT IT HAS LOOKED IN YEARS. GREAT JOB ON CLEANING.

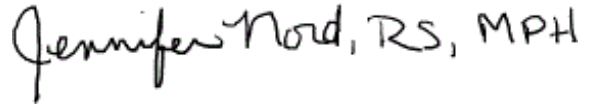
UM EH&S is now listing routine inspection reports for all campus food establishments on-line. Reports can be viewed at <http://ehs.umich.edu/campus-life-safety/food-safety/inspections/>

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Person in charge (Name and Title)



Inspected By (Name and Title)



Jennifer Nord

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