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.

UMH Taubman: The Java Spot Coffee Kiosk
Aramark
1500 E. Medical Center Drive
Ann Arbor, MI 48109-0057
Person In Charge (PIC): Dion / Jarvae / Erin Johnson

This Facility was inspected by David Peters, a representative from University of Michigan, on 06/04/2019 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Coffee Kiosk

4-602.11 Priority

(A) Equipment FOOD-CONTACT SURFACES and UTENSILS shall be cleaned:
(1) Except as specified in ¶ (B) of this section, before each use with a different type of raw animal FOOD such as beef, FISH, lamb, pork, or POULTRY; (P)
(2) Each time there is a change from working with raw FOODS to working with READY-TO-EAT FOODS; (P)
(3) Between uses with raw fruits and vegetables and with POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD); (P)
(4) Before using or storing a FOOD TEMPERATURE MEASURING DEVICE; (P)
and
(5) At any time during the operation when contamination may have occurred. (P)

(B) Subparagraph (A)(1) of this section does not apply if the FOOD-CONTACT SURFACE or UTENSIL is in contact with a succession of different raw animal FOODS each requiring a higher cooking temperature as specified under § 3-401.11 than the previous FOOD, such as preparing raw FISH followed by cutting raw poultry on the same cutting board.

(C) Except as specified in ¶ (D) of this section, if used with POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD), EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be cleaned throughout the day at least every 4 hours. (P)

(D) Except when dry cleaning methods are used as specified under § 4-603.11, surfaces of UTENSILS and EQUIPMENT contacting FOOD that is not POTENTIALLY HAZARDOUS (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be cleaned:
(1) At any time when contamination may have occurred;
(2) At least every 24 hours for iced tea dispensers and CONSUMER self-service UTENSILS such as tongs, scoops, or ladles;
(3) Before restocking CONSUMER self-service EQUIPMENT and UTENSILS such as condiment dispensers and display containers; and
(4) In EQUIPMENT such as ice bins and BEVERAGE dispensing nozzles and enclosed components of EQUIPMENT such as ice makers, cooking oil storage tanks and distribution lines, BEVERAGE and syrup dispensing lines or tubes, coffee bean
Coffee Kiosk

grinders, and water vending EQUIPMENT:

(a) At a frequency specified by the manufacturer, or
(b) Absent manufacturer specifications, at a frequency necessary to preclude accumulation of soil or mold.

<table>
<thead>
<tr>
<th>Item(s):</th>
<th>Food-contact surface(s) and utensil(s)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Problem(s):</td>
<td>Not cleaned At least every 4 hours during continual use</td>
</tr>
<tr>
<td>Correction(s):</td>
<td>Clean as specified above.</td>
</tr>
</tbody>
</table>

When asked how often in-use food contact surfaces are washed, rinsed, and sanitized, the person running the coffee kiosk stated, "DAILY". Food contact surfaces such as the various milk frothing pitchers, the tong(s) used to select and serve pastries per customer orders, twisty coffee spoons, cutting board at the toaster, etc., must be cleaned and sanitized at least every 4 hours when in continual use. This requirement was explained to the person running the coffee kiosk and all these food contact items were washed, rinsed, and sanitized at the time of the inspection. Corrected.

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

<table>
<thead>
<tr>
<th>Item(s):</th>
<th>Clean utensil(s) and food-contact surface(s)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Location:</td>
<td>red sani-bucket</td>
</tr>
<tr>
<td>Problem(s):</td>
<td>Not sanitized</td>
</tr>
<tr>
<td>Correction(s):</td>
<td>Sanitize as required above.</td>
</tr>
</tbody>
</table>

The red sani bucket had not been set up with the quat sanitizing solution and surfaces wiped after cleaning and/or prior to opening for business for the day. The red sani pail was set up with the quat sanitizing solution and wiping cloth, verified at the proper concentration of sanitizer at 150-400PPM. Surfaces were sanitized as needed. Corrected.

7-201.11 Priority POISONOUS OR TOXIC MATERIAL shall be stored so they can not contaminate food, equipment, utensils, linens, and single-service and single-use articles by:

(A) Separating the POISONOUS OR TOXIC MATERIAL by spacing or partitioning; (P) and
(B) Locating the POISONOUS OR TOXIC MATERIAL in an area that is not above food, equipment, utensils, linens, and single-service and single-use articles. This paragraph does not apply to equipment and utensil cleaners and sanitizers that are stored in warewashing areas for availability and convenience if the materials are stored to prevent contamination of food, equipment, utensils, linens, and single-service and single-use articles. (P)

<table>
<thead>
<tr>
<th>Item(s):</th>
<th>Poisonous/toxic material(s)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Problem(s):</td>
<td>Not separated from Equipment</td>
</tr>
<tr>
<td>Correction(s):</td>
<td>Provide adequate separation to prevent contamination.</td>
</tr>
</tbody>
</table>
Coffee Kiosk

06/04/2019 TWO PLASTIC BEVERAGE PITCHERS AND TWO SMALL LEXAN FOOD PANS WERE FOUND STORED WITH CHEMICALS IN THE CABINET UNDER THE HAND WASHING SINK. FOOD EQUIPMENT SHOULD NOT BE STORED WITH CHEMICALS. THE PITCHERS WERE TAKEN OUT OF THE CABINET TO BE WASHED, RINSED, AND SANITIZED AT THE 3-COMPARTMENT SINK AND THE UNUSED LEXAN FOOD PANS WERE RETURNED TO THE MAIN KITCHEN. CORRECTED.

2-103.11 Repeat The PERSON IN CHARGE shall ensure that employees, practices and policies are in compliance with the code. (Pf) 06/14/19

Item(s): Person-in-charge
Problem(s): Not ensuring compliance
Correction(s): Person-in-charge must ensure compliance with items listed above.

Priority Foundation

4-501.17 Repeat Warewashing water shall contain cleaning solution(s) and must be used according to manufacturer's label instructions. (Pf) 06/04/19

Item(s): Cleaning agents for warewashing detergent
Location: green detergent pail

06/04/2019 THE GREEN DETERGENT PAIL WAS NOT SET UP AND IN USE WITH HOT WATER AND DETERGENT AT THE TIME OF THE INSPECTION. THE GREEN PAIL WAS FILLED WITH SUDSY DETERGENT FROM THE DISPENSER AT THE 3-COMP SINK. THE GREEN DETERGENT PAIL SHOULD BE SET UP AND IN-USE DURING ALL HOURS OF OPERATION. CORRECTED.

3-304.12 Core During pauses in FOOD preparation or dispensing, UTENSILS shall be stored: 06/04/19

(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 in standing water
Correction(s): Store as stated above.

06/04/2019 THE TWISTY COFFEE STIRRING SPOONS WERE OBSERVED BEING STORED IN STANDING WATER IN A METAL FROTHING PITCHER. THE SPOONS CANNOT BE STORED IN STANDING WATER. THE KIOSK IS NOT EQUIPPED WITH A DIPPER WELL. THE CONTAINER WAS EMPTIED, THE PITCHER AND SPOONS WERE WASHED,
Coffee Kiosk

RINSED, AND SANITIZED THROUGH THE 3-COMPARTMENT SINK. THE SPOONS AND STORAGE PITCHER WERE PUT BACK INTO USE, BUT WITHOUT WATER IN IT. CLEAN THE PITCHER AND SPOONS AT LEAST EVERY 4 HOURS OF CONSTANT USE. THE SPOONS CAN BE WIPED OFF BETWEEN USES WITH THE SANITIZING CLOTH KEPT IN QUAT SOLUTION FOR THE STEAMING WAND AT THE ESPRESSO MAKER. CORRECTED.

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)
Location: display case
Problem(s): Improperly stored To prevent contamination of food or food related i
Correction(s): Relocate.

4-903.11

Cleaned EQUIPMENT and UTENSILS, laundered LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES shall be stored in an approved manner and location.

Item(s): Clean equipment/utensil(s)
Location: hand wash sink(s)
Problem(s): Exposed to dust, splash, or other contaminates
Correction(s): Store in protected manner.

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.

David Peters