

## 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.

**Fields Cafe'** **SFE 5081 081852 01/22/2020 8:30:02 AM**  
**Palmer Commons** **Last Routine:**  
**100 Washtenaw Ave.**  
**Ann Arbor, MI 48109-2218**  
**Person In Charge (PIC): Grace Dorer** **Establishment Phone: (734) 615-9193**

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| INSPECTION TYPE:   | Manager Certified  | Yes |
| Routine Inspection | License Posted     | Yes |
|                    | Antichoking Poster | Yes |
|                    | CO2 Tanks Secured  | No  |

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| Violation Category | Repeat | Violation Description/Remarks/Correction Schedule | Correct By | Corrected |
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This Facility was inspected by Jennifer Nord, a representative from University of Michigan, on 01/22/2020 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

### Cook line area

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| 2-301.14<br>Priority | <p>FOOD EMPLOYEES shall clean their hands and exposed portions of their arms as specified under § 2-301.12 immediately before engaging in FOOD preparation including working with exposed FOOD, clean EQUIPMENT and UTENSILS, and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES (P) and:</p> <p>(A) After touching bare human body parts other than clean hands and clean, exposed portions of arms; (P)</p> <p>(B) After using the toilet room; (P)</p> <p>(C) After caring for or handling SERVICE ANIMALS or aquatic animals as specified in ¶ 2-403.11(B); (P).</p> <p>(D) Except as specified in ¶ 2-401.11(B), after coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking; (P)</p> <p>(E) After handling soiled EQUIPMENT or UTENSILS; (P)</p> <p>(F) During FOOD preparation, as often as necessary to remove soil and contamination and to prevent cross contamination when changing tasks; (P)</p> <p>(G) When switching between working with raw FOOD and working with READY-TO-EAT FOOD; (P)</p> <p>(H) Before donning gloves for working with FOOD; (P) and</p> <p>(I) After engaging in other activities that contaminate the hands. (P)</p> | 01/22/20 |
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| <b>Item(s):</b>       | Employee(s)  | 01/22/2020 |
| <b>Problem(s):</b>    | Did not wash hands   | 01/22/2020 |
| <b>Correction(s):</b> | Hands shall be washed with hot water and soap for at least 20 seconds after contamination. |            |

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| 01/22/2020 | AN EMPLOYEE WAS OBSERVED TOUCHING THEIR FACE AND ATTEMPTED TO RETURN TO WORK WITHOUT WASHING THEIR HANDS. TO PREVENT HAND CONTAMINATION AND SUBSEQUENT FOOD CONTAMINATION, HANDS MUST BE WASHED AFTER TOUCHING BODY PARTS AND BEFORE RETURNING TO WORK. UPON REQUEST THE EMPLOYEE WASHED THEIR HANDS. VIOLATION CORRECTED. |  |
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### Front Counter

| Violation Category | Repeat | Violation Description/Remarks/Correction Schedule | Correct By | Corrected |
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**Front Counter**

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| 4-601.11<br>Priority Foundation |  | (A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. (Pf)<br>(B) The FOOD-CONTACT SURFACES of cooking EQUIPMENT and pans shall be kept free of encrusted grease deposits and other soil accumulations.<br>(C) NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris. | 01/22/20 |  |
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**Item(s):** Food-contact surface(s)  
**Problem(s):** Soiled  
**Correction(s):** Clean prior to opening.

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| 01/22/2020 |  | THE TRACTOR JUICE MACHINE WAS NOT THOROUGHLY CLEANED AFTER THE LAST USE. IT IS NOT CURRENTLY IN USE. HOWEVER, IT MUST BE THOROUGHLY CLEANED PRIOR TO BEING PLACED BACK INTO USE. |  |  |
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| 6-301.12<br>Priority Foundation |  | Each HANDWASHING SINK or group of adjacent HANDWASHING SINKS shall be provided with:<br>(A) Individual, disposable towels; (Pf)<br>(B) A continuous towel system that supplies the user with a clean towel;(Pf) or<br>(C) A heated-air hand drying device.(Pf)<br>(D) A hand drying device that employs an air-knife system that delivers high velocity pressurized air at ambient temperatures.(Pf) | 02/01/20 |  |
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**Item(s):** Sanitary hand drying provisions  
**Problem(s):** Not provided

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| 01/22/2020 |  | AT THE BEGINNING OF THE INSPECTION THERE WERE NO PAPER TOWELS FOR HAND DRYING AT THE FRONT HAND SINK. EMPLOYEES WERE USING CLOTH TOWELS AND THEN DISPOSING OF THE TOWELS FOR CLEANING. THIS IS NOT WITHIN THE CODE. THIS FACILITY WAS APPROVED WITH THE PLAN TO PLACE TO USE C FOLD TOWELS PLACED IN A CONTAINER NEXT TO THE HAND SINK. RETURN TO THIS PRACTICE. ON THIS OCCASION, THE OPERATOR REPLACED THE CLOTH TOWELS WITH PAPER TOWELS. VIOLATION CORRECTED. |  |  |
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**Kitchen**

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| 3-501.16<br>Priority | 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:<br>(A) 135°F or above, except that roasts properly cooked and cooled may be held at a temperature of 130°F; or (P)<br>(B) At 41°F or less (P) | 01/22/20 |  |
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**Item(s):** Cold food item(s)  
**Problem(s):** Stored above 41 degrees F  
**Correction(s):** Store below 41 degrees F.

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| 01/22/2020 |  | PEPPERCORN DRESSING AND CILANTRO DRESSING WERE FOUND SITTING ON ICE IN THE BROKEN MAKE UNIT. THESE ITEMS WERE FOUND AT 55 DEGREES F, WELL ABOVE THE 41 DEGREES F MAXIMUM TEMPERATURE FOR COLD HOLDING. THESE |  |  |
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| Violation Category | Repeat | Violation Description/Remarks/Correction Schedule | Correct By | Corrected |
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**Kitchen**

ITEMS WERE PLACED OUT ONE HOUR PRIOR TO THE START OF LUNCH AND FOUND ABOVE 41 DEGREES BEFORE THE LUNCH MEAL EVEN STARTED. THESE ITEMS WOULD JUST CONTINUE TO INCREASE IN TEMPERATURE THROUGHOUT THE MEAL. ON THIS OCCASION, THE OPERATOR MOVED THE FOOD TO THE WALK IN COOLER TO COOL IT DOWN. THE DRESSINGS WILL NOW BE SERVED FROM THE WALK IN COOLER.

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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) | 02/01/20 |  |
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**Item(s):** Person-in-charge

**Problem(s):** Not ensuring compliance

**Correction(s):** Person-in-charge must ensure compliance with items listed above.

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| 01/22/2020 |  | MANAGER IS NOT CURRENTLY EXHIBITING ACTIVE MANAGERIAL CONTROL BY MONITORING STAFF ACTIVITIES SUCH AS TEMPERATURE MONITORING DURING RECEIVING AND THROUGHOUT THE DAY. MANAGEMENT MUST BEGIN MONITORING STAFF AND OPERATORS TO MAKE SURE THEY ARE CONTROL FOOD TEMPERATURES. MANAGER MUST ALSO MAKE SURE TEMP EMPLOYEES ARE TRAINED AND UNDERSTAND REPORTING REQUIREMENTS FOR HEALTH STATUS. THIS IS A CONTINUING CONVERSATION FOR A GAP IN THE TRAINING PROGRAM. |  |  |
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| 4-501.11 | <b>Repeat</b> | EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements of the code. | 04/21/20 |  |
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Core

**Item(s):** equipment

**Problem(s):** In poor repair

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

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| 01/22/2020 |  | THE MAKE UNIT/PREP LINE USED BY THE COOKS IS NOT FUNCTIONING. THIS IS THE THIRD OCCASION THIS ITEM HAS BEEN WRITTEN UP FOR NOT FUNCTIONING. FOOD HAS BEEN FOUND AT IMPROPER TEMPERATURES ON TWO OCCASIONS. IMPROPER TEMPERATURES OF FOOD ITEMS IS ONE OF THE FIVE CDC RISK FACTORS FOR FOODBORNE ILLNESS. A PLAN FOR CORRECTION FOR THIS ITEM MUST BE DETERMINED AND IMPLEMENTED THIS WEEK. WE MUST DISCUSS THIS ITEM LATER TODAY OR TOMORROW. |  |  |
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| 01/22/2020 |  | REPAIR OR REPLACE THE CUPBOARD UNDER THE SLOP SINK AT THE FRONT COUNTER. |  |  |
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| 4-602.13 |  | NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues. | 04/21/20 |  |
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Core

**Item(s):** Nonfood contact surface(s)

**Problem(s):** With accumulation of debris

**Correction(s):** Keep clean.

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| 01/22/2020 |  | CLEAN THE COOLER GASKETS AS THEY ARE SOILED. |  |  |
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**Closing Comments:**

Make sure the CO2 tank is connected to the wall for safety.


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



Jennifer Nord

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