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.

FOOD ESTABLISHMENT INSPECTION REPORT

This Facility was inspected by David Peters, a representative from University of Michigan, on 09/26/2019 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Entire establishment

4-302.14 Repeat A test kit or other device that accurately measures the concentration in mg/L of SANITIZING solutions shall be provided. (Pf) 10/06/19

Item(s): Sanitizer test kit

Problem(s): Not provided

Correction(s): Provide.

Front service area

6-301.12 Repeat 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) 10/06/19

Item(s): Sanitary hand drying provisions disposable, paper towels

Location: hand wash sink(s) paper towel dispenser

Problem(s): Not provided At hand sink

Correction(s): Provide

09/26/2019 OBSERVED C-FOLD PAPER TOWEL STORED IN A BAMBOO BOX AT ONE HAND SINK AND IN A SHALLOW PERFORATED METAL TRAY WITH PENS, MARKERS, HIGHLIGHTERS AT THE OTHER HAND SINK IN THE FRONT SERVICE AREA. THE CONCERN IS THE PAPER TOWEL AT BOTH SINKS ARE NOT INSTALLED IN WALL-MOUNTED DISPENSERS, CAN RUN OUT AND NOT BE MISSED, OR THE BOX(ES)/TRAY(S) THEY ARE STORED IN ARE MOVED AWAY FROM THE SINKS AND...
Front service area

COVERED/BLOCKED. ADD WALL MOUNTED PAPER TOWEL DISPENSER TO AT BOTH HAND SINKS IN THE FROM SERVICE AREA.

6-403.11  Core 09/26/19

(A) Areas designated for EMPLOYEES to eat, drink, and use tobacco shall be located so that FOOD, EQUIPMENT, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES are protected from contamination.
(B) Lockers or other suitable facilities shall be located in a designated room or area where contamination of FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES can not occur.

Correction(s): Relocate to an designated area that does not contaminate items or surfaces. 09/26/2019

09/26/2019  FOUND AN EMPLOYEE'S PERSONAL INSULATED BAG WITH THEIR OWN REUSABLE FOOD CONTAINERS WITH FOOD IN THEM AMONG PACKAGED FOODS FOR THE ESTABLISHMENT IN A REACH-IN COOLER. PERSONAL FOOD ITEMS BROUGHT FROM HOME SHOULD NOT BE STORED AMONG FOOD FOR THE ESTABLISHMENT. THE INSULATED BAG WAS RELOCATED ON TOP OF AN EMPTY PLASTIC BEVERAGE RACK IN THE WALK-IN COOLER. CORRECTED.

09/26/2019  OBSERVED VARIOUS REUSABLE COLD AND HOT BEVERAGE CONTAINERS THAT APPEARED TO BELONG TO THE FOOD WORKERS SCATTERED IN VARIOUS AREAS OF THE FRONT SERVICE AREA (INSIDE CABINETS, ON COUNTERS, ETC.) THE PIC WAS TOLD THESE BEVERAGE CONTAINERS SHOULD BE KEPT IN A CENTRAL LOCATION BETWEEN USES. THE PIC FOUND A LARGER, DEEPER PERFORATED METAL BASKET IN A STORAGE CLOSET THAT WILL BE USED FOR THE CENTRAL STORAGE OF THE EMPLOYEES' PERSONAL BEVERAGE CONTAINERS. CORRECTED.

Kitchen

3-501.16  Priority 09/26/19

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)

Item(s): Cold food item(s)
Location: Walk-in cooler
Problem(s): Stored above 41 degrees F
Correction(s): Store below 41 degrees F.


3-501.15  Priority Foundation 09/26/19

(A) Cooling shall be accomplished in accordance with the time and temperature criteria
specified under § 3-501.14 by using one or more of the following methods based on the type of FOOD being cooled:

1. Placing the FOOD in shallow pans; (Pf)
2. Separating the FOOD into smaller or thinner portions; (Pf)
3. Using rapid cooling EQUIPMENT; (Pf)
4. Stirring the FOOD in a container placed in an ice water bath; (Pf)
5. Using containers that facilitate heat transfer; (Pf)
6. Adding ice as an ingredient; (Pf) or
7. Other effective methods. (Pf)

(B) When placed in cooling or cold holding EQUIPMENT, FOOD containers in which FOOD is being cooled shall be:

1. Arranged in the EQUIPMENT to provide maximum heat transfer through the container walls; and
2. Loosely covered, or uncovered if protected from overhead contamination as specified under Subparagraph 3-305.11(A)(2), during the cooling period to facilitate heat transfer from the surface of the FOOD.

Item(s): Food item(s) cooled  
Location: 2-door cooler(s)  
Problem(s): Improperly In large container  
Correction(s): Utilize long, shallow pans.

09/26/2019 FOUND 2 DEEP METAL HOTEL PANS, COVERED WITH PLASTIC WRAP IN A 2-DOOR REACH-IN COOLER. THE PASTA WAS TEMPGING AT 63-65 DEGREES AND HAD BEEN COOKED LESS THAN 2 HOURS AGO, BUT THE CONCERN IS THE PASTA RAPIDLY COOLING TO REACH 41 DEGREES WITHIN THE NEXT APPROX. 4 HOURS. THE PASTA WAS DUE FOR USE ON TODAY'S MENU. THE COOK REMOVED THE PANS OF PASTA FOR IMMERSION IN AN ICE BATH TO ENSURE THE RAPID COOLING PROCESS COMPLETES PER FOOD CODE REQUIREMENTS. CORRECTED.

4-602.13 Core NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues.

Item(s): Nonfood contact surface(s)  
Location: under the counter storage shelves  
Problem(s): With accumulation of debris  
Correction(s): Keep clean.

09/26/2019 CLEAN THE UNDERCOUNTER STORAGE SHELVES IN THE KITCHEN TO REMOVE FOOD DEBRIS AND OTHER SOILS AS NEEDED.

4-602.13 Core NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues.

Item(s): Nonfood contact surface(s)  
Location: storage drawers  
Problem(s): With accumulation of debris  
Correction(s): Keep clean.

09/26/2019 OBSERVED FOOD DEBRIS, DRIED LIQUID STAINS AND OTHER SOILS ON SEVERAL
Kitchen


4-602.13  NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues.

Item(s): Nonfood contact surface(s)
Location: cooler(s)
Problem(s): With accumulation of debris
Correction(s): Keep clean.


6-501.114  The PREMISES shall be free of items that are unnecessary to the operation or maintenance of the establishment such as EQUIPMENT that is nonfunctional, no longer used and free of litter.

Item(s): Unnecessary item(s) old/broken equipment
Location: can opener and cutting blade

09/26/2019  THE COUNTER MOUNTED CAN OPENER IN THE KITCHEN PREP AREA IS OLD, WORN, AND NEEDS REPLACING. THE PIC HAS A NEW CAN OPENER AND MOUNTING BRACKET AND IS JUST WAITING ON IT'S INSTALLATION.

Visiting Vendor

6-301.12  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
Location: hand wash sink(s) paper towel dispenser
Problem(s): Not provided At hand sink
Correction(s): Provide

09/26/2019  NO PAPER TOWELS WERE FOUND AT THE HAND WASHING SINK IN THE VISITING VENDOR SPACE. THE MAIZIE'S PIC PUT TWO PACKAGES OF C-FOLD PAPER TOWELS IN A LARGE EMPTY BAMBOO BOX ON THE COUNTER NEXT TO THE HAND SINK AT THE TIME OF THE INSPECTION. ADD A WALL MOUNTED PAPER TOWEL DISPENSER IN THE VISITING VENDOR'S STATION. CORRECTED.
Closing Comments:

MAIZIE’S MANAGEMENT STAFF NEED TO ASSURE ALL VISITING VENDORS ARRIVE WITH FOOD SAFETY LOGS COMPLETED FOR ALL HOT AND COLD FOODS WITH THE TEMPERATURES INDICATED FOR EACH FOOD ITEM WHEN THEY LEFT THEIR RESPECTIVE RESTAURANTS. ANOTHER TEMPERATURE CHECK OF THEIR FOODS NEEDS TO OCCUR ONSITE PRIOR TO SERVICE TO ENSURE THEIR HOT AND COLD FOODS ARE AT COMPLIANT TEMPERATURES, AND IF NOT, IMMEDIATE CORRECTIVE ACTIONS ARE TAKEN. MAKE PERIODIC DAILY CHECKS OF EACH GUEST RESTAURANTS’ FOOD SAFETY PRACTICES IN THE VISITING VENDOR STATION TO ENSURE THEY’RE FOLLOWING ALL REQUIRED FOOD SAFETY PROCEDURES.

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)  

David Peters