

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

Priority A chemical SANITIZER used in a SANITIZING solution for a manual or mechanical operation shall meet these limits or as otherwise approved: (P)

Chlorine	ppm	pH<10	pH<8
	25	120 F	120 F
	50	100 F	75 F
	100	55 F	55 F

Iodine a concentration of between 12.5 and 25 ppm and minimum temp of 75 F and pH of 5 or less or meets manufacturer's specifications. (P)

Quats minimum temperature of 75 F, hardness of 500 ppm or less and meet manufacturers use directions. (P)

Item(s): Quaternary ammonia solution

01/22/2020
01/22/2020

01/22/2020 THE SANITIZING DISPENSER IS NOT FUNCTIONING PROPERLY SO THE SANITIZER SOLUTIONS HAD NO SANITIZER RESIDUAL IN THEM. DISCUSSION WITH THE STAFF MEMBER ON HAND FOUND THAT SHE DID NOT REALIZE THAT THE DISPENSER WAS NOT FUNCTIONING. I INSTRUCTED THE EMPLOYEE ON HOW TO CHECK THE SANITIZER AND HOW TO MAKE IT BY HAND. QUAT SANITIZER AT 200 PPM WAS MADE DURING THE INSPECTION. VIOLATION CORRECTED.

2-102.11 The PERSON IN CHARGE shall demonstrate this knowledge by compliance with this Code, by being a certified FOOD protection manager who has shown proficiency of required information through passing a test that is part of an ACCREDITED PROGRAM, or by responding correctly to the inspector's questions as they relate to the specific FOOD operation. (Pf) 02/01/20

Priority Foundation

Item(s): Person-in-charge

Location: (both) Empty beer bottle storage area

Problem(s): Not ensuring compliance

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

01/22/2020 THE EMPLOYEE ON HAND DOES NOT HAVE KNOWLEDGE OF BASIC FOOD SAFETY REQUIREMENTS AND WAS NOT ABLE TO ANSWER BASIC QUESTIONS REGARDING EMPLOYEE HEALTH AND DID NOT REALIZE SHE WAS NOT ABLE TO PROPERLY SANITIZE FOOD CONTACT SURFACES WITH THE EQUIPMENT ON HAND. UPON REQUEST SHE CONTACTED MANAGEMENT AND MARIA AND DION ARRIVED ON SITE TO DISCUSS THE LACK OF FOOD SAFETY KNOWLEDGE. IT WAS AGREED UPON THAT MARIA, WHO IS CERTIFIED, WILL REMAIN ON SITE FOR THE MAJORITY OF THE DAY. MICAH WILL WORK TOWARD RECEIVING A SERVSAFE CERTIFICATION.

Closing Comments:

I WILL RETURN FOR A FOLLOW UP INSPECTION ON FRIDAY JANUARY 24.


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/>

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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.