University of Michigan EH&S Ann Arbor, MI 48109-1010 (734)647-1142

## 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.

BSRB Java City SFE 5081 051748 01/22/2020 1:00:08 PM

BSRB Last Routine:

109 Zina Pitcher Place Ann Arbor, MI 48109-2200

Person In Charge (PIC): Micah Kendricks Establishment Phone: (734) 936-5100

INSPECTION TYPE:

Routine Inspection

Manager Certified

License Posted

Yes

Antichoking Poster

Yes

CO2 Tanks Secured

N/A

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 01/22/2020 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

## **Entire establishment**

2-301.14 Priority 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:

01/22/20

- (A) After touching bare human body parts other than clean hands and clean, exposed portions of arms; (P)
- (B) After using the toilet room: (P)
- (C) After caring for or handling SERVICE ANIMALS or aquatic animals as specified in ¶ 2-403.11(B); (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)
- (E) After handling soiled EQUIPMENT or UTENSILS; (P)
- (F) During FOOD preparation, as often as necessary to remove soil and contamination and to prevent cross contamination when changing tasks; (P)
- (G) When switching between working with raw FOOD and working with READY-TO-EAT FOOD; (P)
- (H) Before donning gloves for working with FOOD; (P) and
- (I) After engaging in other activities that contaminate the hands. (P)

Item(s): Employee(s)

01/22/2020

01/22/2020

Problem(s): Did not wash hands

Correction(s): Hands shall be washed with hot water and soap for at least 20 seconds after

contamination.

01/22/2020

THIS EMPLOYEE WAS WORKING ALONE, MOVING BETWEEN HANDLING MONEY AND FOOD. THE EMPLOYEE WAS NOT WASHING HER HANDS BETWEEN THE TWO ACTIVITIES. SHE WAS INSTRUCTED THAT SHE MUST WASH HER HANDS BETWEEN THESE ACTIVITIES TO PREVENT CONTAMINATION OF FOOD FROM SOILED HANDS. FROM THAT POINT FORWARD SHE PROPERLY WASHED HER HANDS BETWEEN USES. VIOLATION CORRECTED.

4-501.114 Repeat 01/22/20

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01/22/2020 3:00:00 PM

Violation

Category Repeat Violation Description/Remarks/Correction Schedule

Correct By

Corrected

## **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

lodine 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)

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

Quaternary ammonia solution Item(s):

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 02/01/20

Priority FoundationCode, 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)

> Person-in-charge Item(s):

Location: (both) Empty beer bottle storage area

Not ensuring compliance Problem(s):

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/

Violation Category

Repeat Violation Description/Remarks/Correction Schedule

Correct By

~Mord, RS, MPH

Corrected

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.