

## 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.

**Bert's Cafe**  
**Shapiro Undergraduate Library**  
**919 S. University**  
**Ann Arbor, MI 48109-1185**  
**Person In Charge (PIC): Kelly Culross**

**SFE 5081 057363 11/5/2019 8:00:02 AM**  
**Last Routine: 4/8/2019**

**Establishment Phone: (734) 936-0869**

INSPECTION TYPE:  
Routine Inspection

Manager Certified	Yes
License Posted	Yes
Antichoking Poster	Yes
CO2 Tanks Secured	N/A

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 11/5/2019 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

**Entire establishment**

5-205.11	Priority Foundation	(A) A HANDWASHING SINK shall be maintained so that it is accessible at all times for EMPLOYEE use and used for no other purpose. (Pf) (B) An automatic handwashing facility shall be used in accordance with manufacturer's instructions. (Pf)	11/05/19
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<b>Item(s):</b>	Handwashing sink(s)	11/5/2019
<b>Problem(s):</b>	Used for culinary purposes	11/5/2019

11/5/2019	THE HAND WASHING SINK IN THE SERVICE AREA WAS USED AS A DUMP SINK FOR CULINARY PURPOSES. THE HAND SINK MUST BE KEPT FREE FOR HAND WASHING USE ONLY. DO NOT USE THE HAND SINK FOR CULINARY PURPOSES. THIS ITEM WAS DISCUSSED WITH STAFF DURING THE INSPECTION. VIOLATION CORRECTED.	
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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.	02/03/20
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<b>Item(s):</b>	Dispensing utensil(s)
<b>Problem(s):</b>	Improperly stored

11/5/2019	ESPRESSO SPOONS WERE FOUND SITTING IN A CONTAINER OF ICE WATER. BETWEEN USES THE SPOONS MUST BE STORED IN ONE OF THE FOLLOWING MANNERS: 1. SITTING ON A SMOOTH, EASILY CLEANABLE SURFACE FOR LESS THAN FOUR	
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Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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**Entire establishment**

HOURS.

2. SITTING IN A CONTAINER OF WATER WITH A TEMPERATURE OF 135 DEGREES F OR ABOVE.

4-501.11 Core	<b>Repeat</b>	EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements of the code.	02/03/20	
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**Item(s):** equipment**Problem(s):** In poor repair**Correction(s):** Repair/replace.

11/5/2019		THE SOUP COOKER/WARMER WILL NOT REMAIN IN THE COOK CYCLE LONG ENOUGH TO THOROUGHLY REHEAT THE SOUP. BECAUSE OF THE CONSTANT CYCLING BACK AND FORTH BETWEEN COOK AND WARM, IT COULD RESULT IN TAKING THE SOUP LONGER THAN TWO HOURS TO REHEAT. CURRENTLY STAFF IS MANUALLY ADJUSTING THE COOKER/WARMER EVERY FIVE MINUTES. THIS IS NOT A SUSTAINABLE PRACTICE. REPAIR OR REPLACE THE UNIT TO ELIMINATE THE PROBLEM.		
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4-501.11 Core		EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements of the code.	02/03/20	
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**Item(s):** equipment**Problem(s):** In poor repair**Correction(s):** Repair/replace.

11/5/2019		REPLACE THE GASKETS ON THE CHEESE COOLER AND BARISTA COOLER.		
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4-602.13 Core	<b>Repeat</b>	NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues.	02/03/20	
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**Item(s):** Nonfood contact surface(s)**Problem(s):** Soiled**Correction(s):** Keep clean.

11/5/2019		THE EXTERIOR, GASKETS AND INTERIOR OF THE UNDER COUNTER COOLERS NEED TO BE CLEANED.		
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11/5/2019		CLEAN THE BLENDER HOUSING AS IT IS SOILED.		
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11/5/2019		CLEAN CUPBOARDS, COUNTER TOPS AND BEHIND EQUIPMENT AS THESE AREAS ARE SOILED.		
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11/5/2019		THE DISPLAY COOLERS ARE SOILED AND NEED TO BE CLEANED.		
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6-501.12 Core	<b>Repeat</b>	(A) PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean.	02/03/20	
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(B) Except spill cleanup, cleaning shall be done during periods when the least amount of FOOD is exposed such as after closing.

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

**Item(s):** Physical facilities/structures

**Problem(s):** Not clean

**Correction(s):** Keep clean

- 11/5/2019 CLEAN THE FLOORS IN HARD TO REACH AREAS AS THEY ARE SOILED.
- 11/5/2019 CLEAN THE FLOOR SINK UNDER THE ESPRESSO MACHINE. THIS AREA IS SOILED AND THERE IS AN ODOR EMITTING FROM THE FLOOR SINK.

**Closing Comments:**

PROVIDE A SCRUB BRUSH FOR THE TEA SPOUTS AS THEY ARE DIFFICULT TO CLEAN.

THIS FACILITY IS SOILED IN NUMEROUS LOCATIONS AND NEEDS TO BE CLEANED ON A ROUTINE BASIS.

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.

Jennifer Nord