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.

Bursley Hall
Bursley Hall
1931 Duffield
Ann Arbor, MI 48109-2080
Person In Charge (PIC): David Adler

INSPECTION TYPE: Manager Certified
Routine Inspection
License Posted
Antichoking Poster
CO2 Tanks Secured

Violation Category | Repeat | Violation Description/Remarks/Correction Schedule | Correct By | Corrected
--- | --- | --- | --- | ---
Manager Certified | Yes | Yes | Yes | Yes

This Facility was inspected by David Peters, a representative from University of Michigan, on 10/8/2019 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

24 Carrots

Item(s): Time controlled food(s) Ready-to-eat food(s) held for service for immediate consumption

Problem(s): Without time control mark Indicating time that is 4 hours past removal from

Correction(s): Provide clear easy to read time marks.

10/8/2019

OBSERVED A BOWL OF AVOCADO PICO DE GALLO AND TWO BOWLS OF HOUSEMADE OIL-BASED VINAIGRETTES IN-USE AT THE 24 CARROTS STATION AT ROOM TEMPERATURE WITHOUT 4-HOUR TIME MARKS, AS PER POLICY. IT IS UNDERSTOOD LUNCH SERVICE RUNS FROM 10:30AM-2:00PM, SO THESE FOODS ARE NOT EVEN USED FOR 4 HOURS, BUT THE CONCERN IS READY-TO-EAT TCS FOODS OF THIS TYPE MAY BE ATTEMPTED TO BE SAVED AFTER HAVING SAT AT ROOM TEMPERATURE, WHEN THEY SHOULD BE DISCARDED AS A PRECAUTIONARY MEASURE PER POLICY. THE PIC ADDED THE APPROPRIATE TIME MARKS TO THE BOWLS OF FOODS AT THE TIME OF THE INSPECTION. CORRECTED.

Dishroom
Dishroom

5-202.13  Priority

An air gap between the water supply inlet and the flood level rim of the PLUMBING FIXTURE, EQUIPMENT, or nonFOOD EQUIPMENT shall be at least twice the diameter of the water supply inlet and may not be less than 1 inch. (P)

Item(s): Air gap between supply line and flood rim of equipment
Location: sprayer
Problem(s): Less than 1 inch
Correction(s): Provide

10/8/2019 THE SPRAYER CLOSEST TO THE SALVAJOR GARBAGE DISPOSAL ON THE SCRAPPING LINE IN THE DISH WASHING ROOM HANGS BELOW THE FLOOD RIM OF THE WATER TROUGH THAT INTEGRATED INTO THIS COUNTER. REPAIR AND/OR REPLACE THE SPRING ON THE SPRAYER TO ENSURE A MINIMUM 1" AIR GAP ABOVE THE FLOOD RIM OF THE COUNTER WHEN THE SPRAYER HANGS LOOSE.

Entire establishment

4-501.114 Repeat Priority

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

<table>
<thead>
<tr>
<th>Chemical</th>
<th>ppm</th>
<th>pH&lt;10</th>
<th>pH&lt;8</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chlorine</td>
<td>25</td>
<td>120 F</td>
<td>120 F</td>
</tr>
<tr>
<td></td>
<td>50</td>
<td>100 F</td>
<td>75 F</td>
</tr>
<tr>
<td></td>
<td>100</td>
<td>55 F</td>
<td>55 F</td>
</tr>
</tbody>
</table>

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): Chlorine solution concentration
Location: red sani-bucket
Problem(s): Below 50 ppm
Correction(s): Provide correct concentration as stated above.

10/8/2019 FOUND VARIOUS RED SANI PAILS (BAKESHOP, WILDFIRE/PIZZITI, ETC.) WITH EITHER NON-DETECT OR BELOW THE MINIMUM REQUIRED CONCENTRATION (150 PPM) FOR THE OASIS 146 QUAT SANITIZING SOLUTION USED IN THE PAILS WHEN CHECKED WITH QUAT TEST STRIPS. ALL PAILS FOUND WITH NON-DETECT/WEAK SOLUTIONS WERE REFILLED WITH FRESH QUAT SANITIZING SOLUTION AND VERIFIED AT THE CORRECT CONCENTRATION (150-400 PPM) AT THE TIME OF THE INSPECTION. CORRECTED.

Kitchen

3-501.18 Priority

A FOOD specified in ¶ 3-501.17(A) or (B) shall be discarded if it:
(1) Exceeds the temperature and time combination specified in ¶ 3-501.17(A), except time that the product is frozen; (P)
(2) Is in a container or PACKAGE that does not bear a date or day; (P) or
(3) Is appropriately marked with a date or day that exceeds a temperature and
### Kitchen

- **Time combination as specified in ¶ 3-501.17(A). (P)**

<table>
<thead>
<tr>
<th>Location</th>
<th>10/8/2019</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Problem(s):</strong></td>
<td>Beyond consume by date</td>
</tr>
<tr>
<td><strong>Correction(s):</strong></td>
<td>Dispose of food item.</td>
</tr>
</tbody>
</table>

**10/8/2019**

**4-501.11 Core**

- **Item(s):** equipment
- **Problem(s):** Do not meet requirements of rule
- **Correction(s):** Repair/replace to meet requirements of rule.

**10/8/2019**
THE OASIS 146 QUAT SANITIZER DISPENSER AT THE 2-COMPARTMENT SINK IN THE MAIN KITCHEN WAS FOUND TO BE DISPENSING PRE-MIXED QUAT SANITIZING SOLUTION AT LESS THAN 150 PPM, THE MINIMUM REQUIRED CONCENTRATION. THE ECOLAB REP WAS CALLED AND WAS DUE TO ARRIVE TODAY TO FIX/REPAIR THE DISPENSER TO ENSURE IT DISPENSES AT THE REQUIRED 150-400 PPM CONCENTRATION.

UNDILUTED OASIS 146 CHEMICAL WAS HAND-POURED INTO THE SANITIZE COMPARTMENT AT THE SINK AND VERIFIED AT 150-400 PPM FOR REFILLING SANI PAILS, ETC., UNTIL THE ECOLAB REP ARRIVES TO ADJUST THE DISPENSER.

### Closing Comments:

THE NEW BLAST CHILLER IS A GREAT NEW ADDITION TO THE KITCHEN, REPLACING THE PREVIOUS UNIT THAT BROKE DOWN. PLEASE ENCOURAGE ALL KITCHEN STAFF TO UTILIZE THE BLAST CHILLER TO RAPIDLY COOL FOODS OF ALL TYPES WHEN NEEDED.

REINFORCE WITH ALL STAFF THAT COOK FOODS THE CBORD SHEETS SHOULD BE COMPLETED WITH THE FINAL COOK TEMPERATURE OF EACH FOOD ITEM AND/OR BATCH IN A TIMELY MANNER, IF THIS INFORMATION IS NOT OTHERWISE CAPTURED BY THE SMART TEMPS SYSTEM.

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/](http://ehs.umich.edu/campus-life-safety/food-safety/inspections/)

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Person in charge (Name and Title)

[Signature]

Inspected By (Name and Title)

[Signature]

David Peters

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