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.

This Facility was inspected by David Peters, a representative from University of Michigan, on 04/09/2019 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

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

Manager Certified: Yes
License Posted: Yes
Antichoking Poster: Yes
CO2 Tanks Secured: Yes

Bake shop

4-501.114 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>Chlorine ppm</th>
<th>pH&lt;10</th>
<th>pH&lt;8</th>
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</thead>
<tbody>
<tr>
<td>25</td>
<td>120 F</td>
<td>120 F</td>
</tr>
<tr>
<td>50</td>
<td>100 F</td>
<td>75 F</td>
</tr>
<tr>
<td>100</td>
<td>55 F</td>
<td>55 F</td>
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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 25 ppm
Corretion(s): Provide correct concentration as stated above.

04/09/2019
RED SANITIZER PAIL WAS FOUND WITH NO DETECTABLE PRESENCE OF BLEACH WHEN CHECKED WITH CHLORINE TEST STRIPS. THE SOLUTION IN THE PAIL WAS CLEAR AND FREE OF FOOD DEBRIS, ETC. THE SANI PAIL WAS REFILLED FROM THE CENTRAL SINK IN THE KITCHEN WITH THE BLEACH AND WATER SOLUTION ALL RED PAILS SHOULD BE FILLED FROM. THE SANI PAIL TESTED WITH APPROX. 100 PPM OF BLEACH AFTER REFILLING. CORRECTED.

Kitchen

4-501.11 Core
EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements of the code.

Item(s): equipment
### Kitchen

**Location:** Blast Chiller  
**Problem(s):** Broken  
**Correction(s):** Repair/replace.

04/09/2019  THE BLAST CHILLER HAS BEEN BROKEN FOR AT LEAST SEVERAL MONTHS ACCORDING TO THE KITCHEN STAFF. THE BLAST CHILLER IS AN ESSENTIAL FOOD SAFETY TOOL FOR THE RAPID COOLING OF FOODS. REPAIR OR REPLACE THE BLAST CHILLER AS SOON AS POSSIBLE.

### 4-601.11 Core

(A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. (Pf)  
(B) The FOOD-CONTACT SURFACES of cooking EQUIPMENT and pans shall be kept free of encrusted grease deposits and other soil accumulations.  
(C) NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris.

| Item(s): | Non-food contact surface(s) outsides of equipment |
| Problem(s): | Soiled |
| Correction(s): | Keep clean. |

04/09/2019  CLEAN THE OUTSIDE SURFACES AND LIDS OF THE ROLLING DRY GRAINS/INGREDIENTS STORAGE BINS IN THE MAIN KITCHEN TO REMOVE FOOD SOILS. REPLACE THE PLASTIC LINER BAGS.

### 4-903.11 Repeat Core

Cleaned EQUIPMENT and UTENSILS, laundered LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES shall be stored in an approved manner and location.

**Location:** Storage shelves  

04/09/2019  OBSERVED CLEAN EQUIPMENT AND SERVING UTENSILS STORED IN NARROW BLACK PLASTIC FOOD PANS WITH VARIOUS DEBRIS, CRUMBS, ETC., IN THE BOTTOMS OF THE STORAGE PANS ON A STORAGE SHELF. CLEAN UTENSILS STORED IN THE PANS COULD BECOME CONTAMINATED BY THE DEBRIS THAT'S COLLECTED IN THE STORAGE PANS. CLEAN AND/OR SWITCH OUT THE STORAGE PANS ROUTINELY TO ELIMINATE THIS PROBLEM. CLEAN THE SHELF SURFACES UNDER THE VERTICAL STORAGE RACKS FOR THE CUTTING BOARDS.

### 6-202.15 Core

Outer openings of a FOOD ESTABLISHMENT shall be protected against the entry of insects and rodents. Unless otherwise allowed by law.

**Item(s):** Outer opening(s) window(s)  
**Location:** rinse compartment  
**Problem(s):** Not sealed to prevent pest entry  
**Correction(s):** Seal to prevent pest entry.

04/09/2019  THE WINDOW SCREENS HAVE BEEN REMOVED OR FALLEN OFF THE POP-OUT WINDOWS ON THE BACK WALL (SALAD PREP AREA) IN THE MAIN KITCHEN. THE WINDOWS WERE OPEN TO ALLOW FOR FRESH AIR ENTRY AT THE TIME OF THE INSPECTION. RE-INSTALL THE SCREENS OVER THE WINDOWS TO PREVENT
Kitchen

POTENTIAL PEST ENTRY.

6-501.12 Core

(A) PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean.
(B) Except spill cleanup, cleaning shall be done during periods when the least amount of FOOD is exposed such as after closing.

Item(s): Physical facilities/structures floors
Location: Walk-in freezer floor
Problem(s): With accumulation of debris
Correction(s): Keep clean.

04/09/2019
THE FLOOR AREAS UNDER THE STORAGE SHELVES OF THE WALK-IN FREEZER OFF THE BACK OF THE DAIRY WALK-IN COOLER NEEDS CLEANING TO REMOVE DROPPED FOOD MATTER, CRUMBS, AND OTHER DEBRIS.

Produce cooler

3-501.14 Priority

(A) Cooked POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be cooled:
   (1) Within 2 hours, from 135°F to 70°F; and (P)
   (2) Within 4 hours, from 70°F to 41°F or less (P)
(B) POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) prepared from ingredients at ambient temperature shall be cooled within 4 hours to 41°F or less. (P)
(C) POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) received in compliance with LAWS allowing a temperature above 41°F during shipment from the supplier shall be cooled within 4 hours to 41°F or less. (P)

Item(s): Cooked food(s) cooled
Problem(s): From 70 degrees F to 41 degrees F for more than 4 hours
Correction(s): Utilize shallow pans, ice baths, agitation, or quick chilling to cool food items.

04/09/2019

salad prep area

4-602.13 Core

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

07/08/19
salad prep area

Item(s): Nonfood contact surface(s)
Location: under the counter storage shelves
Problem(s): Soiled
Correction(s): Keep clean.

04/09/2019 CLEAN THE UNDERCOUNTER STORAGE SHELVES OF THE COUNTERS ALONG THE BACK WALL OF THE MAIN KITCHEN (SALAD PREP AREA) TO REMOVE DEBRIS AND SOILS.

6-501.12 Core

(A) PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean.
(B) Except spill cleanup, cleaning shall be done during periods when the least amount of FOOD is exposed such as after closing.

Item(s): Physical facilities/structures floors
Location: under the counter floor
Problem(s): With accumulation of debris
Correction(s): Keep clean.

04/09/2019 CLEAN THE FLOOR AREAS UNDER THE COUNTERS AND STORAGE SHELVES ALONG THE BACK WALL OF THE MAIN KITCHEN (SALAD PREP AREA) TO REMOVE DROPPED ITEMS, DEBRIS, AND FOOD MATTER.

Closing Comments:
THE KITCHEN STAFF, COOKS, CHEFS, ETC., DO AN EXCELLENT JOB WITH THE ACCURACY AND THOROUGHNESS OF THE DATE MARKING OF FOODS.

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

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