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.

FOOD ESTABLISHMENT INSPECTION REPORT

This Facility was inspected by David Peters, a representative from University of Michigan, on 06/06/2019 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

back kitchen area

3-304.14 Repeat Core (A) Cloths that are in use for wiping FOOD spills on TABLEWARE shall be maintained dry and used for no other purpose.
(B) Cloths in-use for wiping counters and equipment shall be held between uses in a chemical sanitizer solution, and laundered daily.
(C) Cloths in-use for wiping surfaces in contact with raw animal FOODS shall be kept separate from cloths used for other purposes.
(D) Dry wiping cloths and the chemical sanitizing solutions shall be free of FOOD debris or visible soil.
(E) Containers of chemical sanitizing solutions shall be stored off the floor and used in a manner that prevents contamination of FOOD, EQUIPMENT, UTENSILS, LINENS, SINGLE-SERVICE, or SINGLE-USE ARTICLES.
(E) SINGLE-USE disposable sanitizer wipes shall be used in accordance lable instructions.

Item(s): Wiping cloth(s) wet
Problem(s): Stored on Counter

06/06/2019 OBSERVED TWO WET AND SOILED WIPE CLOTHS ON THE TWO STAINLESS STEEL TABLES WHERE SUBWAY PREP OCCURS. SPOKE WITH THE FOOD PREP WORKER AT THIS STATION ABOUT PLACING SOILED AND WET WIPE CLOTHS INTO THE SOILED LINEN BAG PROMPTLY AND NOT ALLOW CLOTHS TO LAY AROUND ON THE PREP COUNTERS. OTHERWISE, WET WIPE CLOTHS SHOULD BE STORED FULLY IMMERSED IN THEIR RESPECTIVE GREEN DETERGENT AND RED SANI PAILS BETWEEN USES. THE PREP COOK REMOVED THE SOILED AND WET WIPE CLOTHS INTO THE SOILED LINENS BAG AT THE TIME OF THE INSPECTION. CORRECTED.

Back prep area

4-601.11 Repeat Priority Foundation (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
Back prep area

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):** Food-contact surface(s) equipment can openers
**Location:** can opener and cutting blade
**Problem(s):** Soiled
**Correction(s):** Keep clean.

06/06/2019
OBSERVED A COUNTER MOUNTED CAN OPENER WITH SOME FOOD DEBRIS ON THE CUTTING BLADE AND ON THE MECHANISM ABOVE THE CUTTING BLADE. A FOOD EMPLOYEE REMOVED THE CAN OPENER FOR CLEANING IN THE DISHWASHING ROOM. INSPECT AND CLEAN THE CAN OPENER DAILY. CLEAN WHEN THE BLADE AND SURROUNDING SURFACES BECOME SOILED WITH FOOD RESIDUES. CORRECTED.

Dishwashing

6-301.11 Priority Foundation
Each HANDWASHING SINK or group of 2 adjacent HANDWASHING SINKS shall be provided with a supply of hand cleaning liquid, powder, or bar soap. (Pf)

**Item(s):** Soap at handsink dishwash area
**Location:** hand wash sink(s) Soap Dispenser
**Problem(s):** Not provided At hand sink
**Correction(s):** Provide

06/06/2019
THE SOAP DISPENSER AT THE HAND WASHING SINK IN THE DISH WASHING ROOM WAS EMPTY (NO SOAP CARTRIDGE) AT THE TIME OF THE INSPECTION. THE PIC INSTALLED A NEW SOAP CARTRIDGE.

6-301.20 Core
A HANDWASHING SINK or group of adjacent HANDWASHING SINKS that is provided with disposable towels shall be provided with a waste receptacle.

**Item(s):** Waste recepticle(s) trash can
**Location:** hand wash sink(s) garbage can
**Problem(s):** Not provided At hand sink
**Correction(s):** Provide

06/06/2019
THERE WAS NO GARBAGE CAN AT THE HAND WASHING SINK IN THE DISH WASHING AREA. THE PIC PLACED A SMALL GARBAGE CAN AT THE HAND SINK AT THE TIME OF THE INSPECTION. CORRECTED.

Kitchen

6-501.14 Core
(A) Intake and exhaust air ducts shall be cleaned and filters changed so they are not a source of contamination by dust, dirt, and other materials.
(B) If vented to the outside, ventilation systems may not create a public health HAZARD or nuisance or unLAWful discharge.

09/04/19
Kitchen

Item(s): Ventilation system
Location: exhaust hood(s)
Problem(s): Not clean
Correction(s): Keep clean

06/06/2019 THE REMOVABLE GREASE BAFFLES/FILTERS NEED CLEANING IN BOTH EXHAUST HOODS IN THE FRONT COOKING AREA TO REMOVE GREASY RESIDUES AND DUST. IN ADDITION, BASED ON THE HOOD CLEANING STICKERS ON THE END OF EACH HOOD, BOTH HOODS ARE OVERDUE FOR QUARTERLY CLEANING BY THE CONTRACTED HOOD CLEANING COMPANY. THE HOOD OVER THE CHARBROILER IN PARTICULAR NEEDS CLEANING ON IT'S INTERIOR SURFACES TO REMOVE GREASY RESIDUES. SOME GREASE BEADING/DRIPS WERE OBSERVED ON THE HOOD SURFACES.

Certified Managers:

Closing Comments:
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.

David Peters