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 Jennifer Nord, a representative from University of Michigan, on 9/18/2019 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Kitchen

4-501.14 Core

A WAREWASHING machine; the compartments of sinks, basins, or other receptacles used for washing and rinsing EQUIPMENT, UTENSILS, or raw FOODS, or laundering wiping cloths; and drainboards or other EQUIPMENT used to substitute for drainboards shall be cleaned as required.

Item(s): Warewashing equipment
Problem(s): Not cleaned
Correction(s): Clean as required above.

THE THREE COMPARTMENT SINKS WERE SOILED AT THE BEGINNING OF THE INSPECTION. THE SINKS MUST BE CLEANED BEFORE AND AFTER EACH USE. UPON REQUEST THE SINKS WERE CLEANED. VIOLATION CORRECTED.

4-602.13 Repeat Core

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

Item(s): Nonfood contact surface(s)
Problem(s): Soiled
Correction(s): Keep clean.

PROVIDE CLEAN BINDERS FOR FOOD TEMPERATURES ON THE LINE.
CLEAN THE JUICE MACHINE THOROUGHLY. THIS MACHINE MUST BE CLEANED ON A ROUTINE BASIS.
CLEAN THE ROOM FANS AS THEY ARE SOILED AND NEED CLEANING.

Closing Comments:

THERE IS NO RAW MEAT PREP IN THE PREP AREA.

PFANS WILL BEGIN REQUIRING A FOOD HANDLER CERTIFICATION EVERY THREE YEARS. THE INTERNS WILL DEVELOP A ONE HOUR COURSE WITH A TOTAL OF SIX CLASSES. EACH COURSE WILL
<table>
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<tr>
<th>Violation Category</th>
<th>Repeat</th>
<th>Violation Description/Remarks/Correction Schedule</th>
<th>Correct By</th>
<th>Corrected</th>
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RESEMBLE A SECTION OF THE SERVSAFE CHAPTERS. THE FIRST COURSE WILL BE HELD ON OCTOBER 9.

CONTINUE TO WORK ON THE COOLING LOGS. IT WILL TAKE A GREAT DEAL OF MANAGERIAL EFFORT TO TEACH STAFF TO CHANGE THEIR HABITS AND LEARN TO CONSISTENTLY USE THE COOLING LOGS.

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)  
[Signature]

Inspected By (Name and Title)  
[Signature] Jennifer Nord

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