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 02/21/2019 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

back kitchen area

5-402.11 Priority

Except as otherwise allowed, a direct connection may not exist between the SEWAGE system and a drain originating from EQUIPMENT in which FOOD, portable EQUIPMENT, or UTENSILS are placed. (P)

Item(s): Backflow/backsiphonage prevention device(s) Air gap

Location: 3-compartment sink drain

Problem(s): Not provided on 02/21/19

OBSERVED THE DRAIN LINE FROM THE SANITIZE COMPARTMENT OF THE 3-COMPARTMENT SINK IS DIRECTLY CONNECTED TO THE BUILDING'S SANITARY SEWER SYSTEM, WHILE THE WASH AND RINSE SINK COMPARTMENTS DRAIN TOGETHER VIA AN AIR GAP TO A FLOOR SINK. THIS IS THE REVERSE TO HOW THE 3-COMPARTMENT SINK SHOULD DRAIN, AT LEAST AS HOW THE SINKS WERE LABELED FOR USE AT THE TIME OF THE INSPECTION. THE WASH COMPARTMENT CAN BE DIRECTLY CONNECTED TO THE SANITARY SEWER SYSTEM AS DIRTY DISHWARE IS PLACED IN THIS SINK COMPARTMENT, BUT THE RINSE AND SANITIZE COMPARTMENTS NEED TO DRAIN VIA AN AIR GAP TO PREVENT A POTENTIAL SEWAGE BACK UP FROM BEING ABLE TO FLOW INTO THESE TWO SINKS. THE FLOW OF DIRTY DISHWARE NEEDS TO BE REVERSED TO BE IN COMPLIANCE. RE-ORIENT THE DETERGENT AND SANITIZER FILL HOSES (REVERSE THEM) AND REPLACE/SWITCH THE "WASH" AND "SANITIZE" STICKERS INSIDE THE SINK BOWLS TO RE-ESTABLISH THE CORRECT USE AND DISHWARE FLOW OF EACH SINK BASED ON IT'S DRAINAGE CONFIGURATION.

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.

05/22/19
### back kitchen area

<table>
<thead>
<tr>
<th>Item(s):</th>
<th>Non-food contact surface(s) tables</th>
</tr>
</thead>
<tbody>
<tr>
<td>Location:</td>
<td>prep table</td>
</tr>
<tr>
<td>Problem(s):</td>
<td>Soiled</td>
</tr>
<tr>
<td>Correction(s):</td>
<td>Keep clean.</td>
</tr>
</tbody>
</table>

*02/21/2019*  
OBSERVED THE STAINLESS STEEL PREP TABLE IN THE BACK AREA SOILED WITH FOOD RESIDUES AND CRUMBS. CLEAN.

### Core

**6-501.110 Repeat**  
(A) Dressing rooms shall be used by EMPLOYEES if the EMPLOYEES regularly change their clothes in the establishment.  
(B) Lockers or other suitable facilities shall be used for the orderly storage of EMPLOYEE clothing and other possessions.

<table>
<thead>
<tr>
<th>Item(s):</th>
<th>Locker(s)/designated storage area(s) for employee belongings storage</th>
</tr>
</thead>
<tbody>
<tr>
<td>Problem(s):</td>
<td>Not used</td>
</tr>
</tbody>
</table>

*02/21/2019*  
OBSERVED HEAD PHONES, A DEODORANT STICK, A CONTAINER OF IBUPROFEN TABLETS, AND A COUPLE PERSONAL DRINKING CONTAINERS ON THE STAINLESS STEEL PREP TABLE IN THE BACK AREA CO-MINGLED WITH UNCUT WHOLE FRUIT, CLEAN UTENSILS, AND OTHER ITEMS USED BY THE FOOD ESTABLISHMENT. DO NOT STORE PERSONAL ITEMS ON OR WITH FOOD AND EQUIPMENT USED BY THE CAFE. THE PIC MOVED THESE ITEMS TO ON TOP OF THE SAFE UNDER THE COUNTER AT THE TIME OF THE INSPECTION. RECOMMEND PURCHASING A PLASTIC TUB WITH SNAP-ON LID LABELED FOR PERSONAL ITEM STORAGE TO KEEP THESE ITEMS SEPARATE FROM WORK SURFACES, EQUIPMENT, AND FOOD FOR THE CAFE. CORRECTED.

### Self service area

**3-306.11 Priority**  
Except for nuts in the shell and whole, raw fruits and vegetables that are intended for hulling, peeling, or washing by the CONSUMER before consumption, FOOD on display shall be protected from contamination by the use of PACKAGING; counter, service line, or salad bar FOOD guards; display cases; or other effective means. (P)

<table>
<thead>
<tr>
<th>Item(s):</th>
<th>Food on display salad bar</th>
</tr>
</thead>
<tbody>
<tr>
<td>Location:</td>
<td>salad bar</td>
</tr>
<tr>
<td>Problem(s):</td>
<td>Lacking protection Sneeze guards</td>
</tr>
</tbody>
</table>

*02/21/2019*  
THE NEW SALAD BAR FROM KIRKLAND AND ELLIS CAFE AT THE LAW SCHOOL IS MISSING IT'S GLASS/PLASTIC SNEEZE GUARDS. FIND THE SNEEZE GUARDS AND RE-INSTALL THEM OR PURCHASE NEW ONES IF THE GUARDS THAT CAME WITH THE SALAD BAR CAN'T BE FOUND.

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**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/
<table>
<thead>
<tr>
<th>Violation Category</th>
<th>Repeat</th>
<th>Violation Description/Remarks/Correction Schedule</th>
<th>Correct By</th>
<th>Corrected</th>
</tr>
</thead>
<tbody>
<tr>
<td>SFE 5081 075511</td>
<td></td>
<td></td>
<td></td>
<td></td>
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</tbody>
</table>

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.