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 02/20/2020 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

**CORE**

4-602.13 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.

02/20/2020 CLEAN THE STAINLESS STEEL STORAGE SHELF ABOVE THE GARBAGE DISPOSAL AND DISH WASHER TO REMOVE FOOD DEBRIS AND OTHER SOILS.

4-903.11 Core Cleaned EQUIPMENT and UTENSILS, laundered LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES shall be stored in an approved manner and location.

- **Item(s):** Clean equipment/utensil(s)
- **Problem(s):** Exposed to dust, splash, or other contaminates
- **Correction(s):** Store in protected manner.

02/20/2020 CLEAN SMALLWARES (KNIVES, SPATULAS, ETC.) WERE FOUND BEING STORED ON A SMALL BROWN PLASTIC TRAY THAT WAS DIRTY WITH FOOD CRUMBS AND OTHER RESIDUES ON THE WIRE SHELVING USED TO HOLD CLEAN EQUIPMENT IN THE SMALL BACK WORK AREA. THE PIC REMOVED ALL ITEMS AND THE TRAY FOR RE-WASHING IN THE DISH MACHINE AT THE TIME OF THE INSPECTION. CORRECTED.

6-501.113 Core Maintenance tools such as brooms, mops, vacuum cleaners, and similar items shall be:

- Stored so they do not contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES; and
- Stored in an orderly manner that facilitates cleaning the area used for storing the maintenance tools.

02/20/2020
### CORE

**Item(s):** Maintenance tool storage  
**Problem(s):** Contaminates Equipment  
**Correct By:** 02/20/2020  
**Corrected:** 02/20/2020

A STAINLESS STEEL SCRUBBING PAN WAS FOUND STORED ON TOP OF A WET AND FOOD SOILED 3M GREEN SCRUBBING PAD ON THE SHELF ABOVE THE GARBAGE DISPOSAL. THE 3M PAD WAS THROWN AWAY BY THE PIC. DO NOT STORE CLEANING TOOLS/PADS WET AND/OR SOILED. CORRECTED.

### PRIORITY

**Priority**

#### 4-501.114

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>
</tr>
</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>
</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):** Quaternary ammonia solution  
**Problem(s):** Not immersed in A concentration specified on manufacturers label  
**Correction(s):** Provide

**Correct By:** 02/20/2020  
**Corrected:** 02/20/2020

THE SMALL METAL PAN WITH QUAT SANITIZING SOLUTION AND A WIPING CLOTH FOR WIPING THE ESPRESSO FROTHING WAND WAS FOUND WEAK (~50 PPM) AND CLOUDY WITH MILK RESIDUES. THE PAN WAS EMPTIED, CLEANED, AND REFILLED WITH FRESH QUAT SOLUTION TESTED WITH TEST STRIPS AT THE REQUIRED 150-400 PPM CONCENTRATION AND A NEW WIPING CLOTH AT THE TIME OF THE INSPECTION. THIS SMALL PAN OF SANITIZER MAY NEED REFRESHING MORE FREQUENTLY THAN EVERY 2 HOURS PER PROCEDURE DUE TO HEAVIER USAGE AND THE MILK RESIDUES THAT CAN INACTIVATE THE SANITIZER CONCENTRATION FAIRLY QUICKLY. CORRECTED.

**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):**  

David Peters

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