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

East Ann Arbor Java City  
East Ann Arbor Health Center  
4260 Plymouth Rd.  
Ann Arbor, MI 48109-2700  
Person In Charge (PIC): Breanna C. / Jarvae F.  
Establishment Phone: (734) 111-3736

### UnCorrected

<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>2-102.20</td>
<td>Entire</td>
<td>A PERSON IN CHARGE who demonstrates knowledge by being a FOOD protection manager that is certified by a FOOD protection manager certification program that is evaluated and listed by a Conference for Food Protection-recognized accreditting agency as conforming to the Conference for Food Protection Standards for Accreditation of Food Protection Manager Certification Programs is deemed to comply with ¶ 2-102.11(B).</td>
<td>06/13/19</td>
<td></td>
</tr>
</tbody>
</table>
| 6-501.12           | Entire | (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. | 06/13/19 |         |
|                    |        | **Item(s):** Physical facilities/structures  
**Problem(s):** Not clean  
**Correction(s):** Keep clean |          |         |
| 3-501.16           | Entire | Except during preparation, cooking, or cooling, or when time is used as the public health control POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained:  
(A) 135°F or above, except that roasts properly cooked and cooled may be held at a temperature of 130°F; or (P)  
(B) At 41°F or less (P) | 03/15/19 | 03/19/19|
|                    |        | **Item(s):** Cold food item(s) | 03/19/2019 |         |
|                    |        | **Problem(s):** Stored above 41 degrees F | 03/19/2019 |         |
|                    |        | **Correction(s):** Store below 41 degrees F. |          |         |

### Corrected

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</thead>
</table>
| 3-501.16           | Entire | EXCEPT DURING PREPARATION, COOKING, OR COOLING, OR WHEN TIME IS USED AS THE PUBLIC HEALTH CONTROL POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) SHALL BE MAINTAINED:  
(A) 135°F OR ABOVE, EXCEPT THAT ROASTS PROPERLY COOKED AND COOLED MAY BE HELD AT A TEMPERATURE OF 130°F; OR (P)  
(B) AT 41°F OR LESS (P) | 03/15/19 | 03/19/19|
|                    |        | **Item(s):** Cold food item(s) | 03/19/2019 |         |
|                    |        | **Problem(s):** Stored above 41 degrees F | 03/19/2019 |         |
|                    |        | **Correction(s):** Store below 41 degrees F. |          |         |
| Item(s): | Ready to eat, potentially hazardous food(s) | 03/15/19 |
| Problem(s): | Improperly date marked | 03/15/19 |

03/15/2019

A FOOD specified in ¶ 3-501.17(A) or (B) shall be discarded if it:

(1) Exceeds the temperature and time combination specified in ¶ 3-501.17(A), except that the product is frozen; (P)
(2) Is in a container or PACKAGE that does not bear a date or day; (P) or
(3) Is appropriately marked with a date or day that exceeds a temperature and time combination as specified in ¶ 3-501.17(A). (P)

03/15/2019

AN OPENED CONTAINER OF SAUSAGE WAS FOUND WITHOUT A DATE MARK. THIS IS ASSUMED TO BE A READY TO EAT FOOD ITEM AS STAFF IS TREATING AS A PRE-COOKED ITEM. ALL BOXES WITH IDENTIFYING INFORMATION HAVE BEEN THROWN AWAY TO SAVE SPACE IN THE UNIT. THEREFORE, IT COULD NOT BE CONFIRMED THAT THE SAUSAGE IS A READY TO EAT ITEM.

READY TO EAT FOOD ITEMS MUST BE DATE MARKED WITH THE CONSUME BY DATE. THIS ITEM WAS NOT DATE MARKED. UPON REQUEST A CONSUME BY DATE WAS PROVIDED ON THIS ITEM. VIOLATION CORRECTED.

03/25/19

(A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. (Pf)

Page 2 of 3
Critical / Non-crit  Repeat  Violation Description/Remarks/Correction Schedule  Correct By  Corrected

(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): Food-contact surface(s)  03/15/2019
Problem(s): Soiled  03/15/2019
Correction(s): Keep clean.

03/15/2019  THERE WAS A TOUCH OF MOLD GROWTH ON THE BAFFLE IN THE ICE MACHINE. UPON REQUEST THE ICE MACHINE WAS CLEANED AND THE MOLD REMOVED. VIOLATION CORRECTED.

Closing Comments:
STARTING TODAY, PRE-MADE HAM & CHEESE, TURKEY & CHEESE, AND CHEESE ONLY SANDWICHES WERE MADE IN AND DELIVERED FROM THE MAIN HOSPITAL CAFETERIA KITCHEN AT APPROX. 11:15AM AND PLACED IMMEDIATELY INTO AN UNDERCOUNTER REACH-IN COOLER TO BE GRILLED TO ORDER ON THE PANINI GRILL. HOWEVER, WHEN CHECKED FOR TEMPERATURE AT 1:15PM, ALL THE SANDWICHES WERE TEMPPING ABOVE 50 DEGREES. THE PIC WAS TOLD TO NOT GRILL AND SELL THESE SANDWICHES AS THE PRE-MADE SANDWICHES NEED TO ARRIVE ONSITE AT 41 DEGREES OR LESS AND BE HELD AT 41 DEGREES OR LESS UNTIL GRILLED IN THE PANINI PRESS.

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