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

University of Michigan
EH&S
Ann Arbor, MI 48109-1010
(734)647-1142

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

INSPECTION TYPE:
Routine Inspection

Violations

<table>
<thead>
<tr>
<th>Category</th>
<th>Repeat</th>
<th>Violation Description/Remarks/Correction Schedule</th>
<th>Correct By</th>
<th>Corrected</th>
</tr>
</thead>
<tbody>
<tr>
<td>3-501.16</td>
<td></td>
<td>Entire establishment</td>
<td>03/15/19</td>
<td></td>
</tr>
</tbody>
</table>
| Priority     |        | 3-501.16  | 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) 135ºF or above, except that roasts properly cooked and cooled may be held at a temperature of 130ºF; or (P)  
(B) At 41ºF or less (P) | 03/15/19 |           |
| Item(s):     |        | Cold food item(s)                                 |            |           |
| Problem(s):  |        | Stored above 41 degrees F                         |            |           |
| Correction(s): |      | Store below 41 degrees F                          |            |           |

3/15/2019
EGGS, CHEESE AND SAUSAGE WERE FOUND FROM 53-61 DEGREES F. THE EGGS AND CHEESE WERE SITTING ON THE COUNTER TOP. THE SAUSAGE WAS IN THE COOLER. HOWEVER, THE SAUSAGE WAS THE CONTAINER OF SAUSAGE THAT WAS IN USE FOR BREAKFAST. THE TWO OTHER PACKAGES OF SAUSAGE IN THE SAME COOLER BUT WERE NOT USE WERE FOUND AT 41 DEGREES F, ALL TEMPERATURE CONTROL FOR SAFETY FOOD ITEMS MUST BE HELD AT 41 DEGREES F OR BELOW. THESE ITEMS WERE THROWN AWAY UPON REQUEST. VIOLATION CORRECTED.

3/15/2019
THE TEMPERATURE CONTROL FOR SAFETY SANDWICHES, YOGURT, SALADS, MEAT STICKS, CUT FRUIT AND MILK WERE ALL FOUND AT 49-57 DEGREES F IN THE AIR SCREEN COOLER. THE COLDEST ITEMS WERE FOUND IN THE ENCLOSED DISPLAY PORTION OF THE COOLER, ABOUT 49 DEGREES F. THE GRAB AND GO SECTION OF THE COOLER HAD ITEMS AT 55-57 DEGREES F. ALL ITEMS WERE THROWN OUT AS WERE NOT SAFE FOR CONSUMPTION.

THE TEMPERATURE LOG FOR THE COOLER HAS BEEN ROUTINELY COMPLETED. ALL TEMPERATURES THAT WERE RECORDED LISTED THE COOLER AT 40 DEGREES F OR BELOW. THE TEMPERATURE LOG WAS ALSO COMPLETED FOR THIS AFTERNOON.
<table>
<thead>
<tr>
<th>Violation Category</th>
<th>Repeat</th>
<th>Item(s)</th>
<th>Problem(s)</th>
<th>Correction(s)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Entire establishment</td>
<td></td>
<td>AND THE STAFF MEMBER INDICATED A MISTAKE WAS MADE AND THE RECORDING WAS WRITTEN IN THE WRONG SPOT.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>3-501.18 Priority</td>
<td>03/15/19</td>
<td>Ready to eat, potentially hazardous food(s)</td>
<td>Improperly date marked</td>
<td></td>
</tr>
<tr>
<td>4-601.11 Priority Foundation</td>
<td>03/15/19</td>
<td>Food-contact surface(s)</td>
<td>Soiled</td>
<td>Keep clean.</td>
</tr>
<tr>
<td>2-102.20 Core</td>
<td>06/13/19</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 accrediting 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></td>
<td></td>
</tr>
<tr>
<td>2-102.20 Core</td>
<td>03/15/19</td>
<td>THERE IS NO CERTIFIED FOOD SAFETY MANAGER EMPLOYED AT THIS LOCATION. AN EMPLOYEE MUST BE CERTIFIED AND EMPLOYED AT THIS LOCATION WITHIN 90 DAYS.</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
Entire establishment

6-501.12 Core

(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.

Item(s): Physical facilities/structures
Problem(s): Not clean
Correction(s): Keep clean

3/15/2019 THE FLOOR SINK IS SOILED AND NEEDS TO BE CLEANED.

Closing Comments:
THE APPEARS TO BE A LEAK SOMEWHERE ALONG THE ICE MACHINE DRAIN LINES. THIS IS THOUGHT TO BE THE CASE BECAUSE THE JOINT AT THE FLOOR/WALL JUNCTURE APPEARS TO BE WET. PLEASE INVESTIGATE THIS ITEM AND HAVE IT REPAIRED IF NEEDED.

THE ICE MACHINE MUST BE THOROUGHLY CLEANED EVERY SIX MONTHS. RECOMMEND YOU PROVIDE A DATED STICKER WHEN CLEANED SO STAFF CAN IDENTIFY WHEN YOU HAVE HAD IT PROFESSIONALLY SERVICED.

THIS FACILITY HAS NO CERTIFIED FOOD SAFETY PROFESSIONAL ON SITE OR EVEN EMPLOYED AT THIS LOCATION. WHILE IT DOES HAVE OVERSIGHT FROM THE HOSPITAL CAFETERIA WHERE THERE ARE CERTIFIED FOOD SAFETY MANAGERS, THE CERTIFIED MANAGERS ARE NOT ROUTINELY ON SITE. YOU MUST HAVE A CERTIFIED MANAGER ON SITE 100% OF THE TIME TO PREPARE FOOD ITEMS. ALSO, THE COOLERS IN THIS LOCATION ARE COMPLETELY FILLED WITH PRODUCT, LEAVING LITTLE ROOM FOR PROPER AIR FLOW AND POSSIBLY LEADING TO TEMPERATURE CONTROL PROBLEMS. AS SHOWN BY THE VIOLATIONS ON THE REPORT, STAFF HAS NOT SHOWN THAT THEY ARE PROFICIENT IN FOOD SAFETY. THEREFORE, THIS FACILITY IS NO LONGER PERMITTED TO ASSEMBLE ANY TYPE OF SANDWICHES.

DO NOT USE THE AIR SCREEN COOLER FOR ANY TEMPERATURE CONTROL FOR SAFETY PRODUCTS. HAVE THE UNIT CHECKED OUT TO DETERMINE IF IT IS FUNCTIONING PROPERLY. SEND AN EMAIL TO harrisjl@umich.edu and dpeters@umich.edu ONCE THE UNIT HAS BEEN REPAIRED AND YOU ARE READY TO FILL IT WITH TEMPERATURE CONTROL FOR SAFETY SANDWICHES. DO NOT USE IT UNTIL IT IS APPROVED BY MYSELF OR DAVE PETERS.

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.