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 7/29/2019 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

<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>24 Carrots</td>
<td></td>
<td>Item(s): Hot food item(s)</td>
<td>7/29/19</td>
<td></td>
</tr>
<tr>
<td>Priority 07/29/19</td>
<td></td>
<td>Problem(s): Stored above 41 degrees F</td>
<td>7/29/19</td>
<td></td>
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<tr>
<td></td>
<td></td>
<td>Correction(s): Store above 135 degrees F</td>
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<tr>
<td>Deli</td>
<td></td>
<td>Item(s): HOT FOOD</td>
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<tr>
<td>Priority 07/29/19</td>
<td></td>
<td>Problem(s):</td>
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<tr>
<td></td>
<td></td>
<td>Correction(s):</td>
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</tbody>
</table>

24 Carrots

3-501.16                                 Priority

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)

Item(s): Hot food item(s) 7/29/19
Problem(s): Stored above 41 degrees F 7/29/19
Correction(s): Store above 135 degrees F.

7/29/2019 COOKED CHICKEN BREAST PATTIES AND BAKED BEANS WERE FOUND AT 113 DEGREES F ON THE LINE IN 24 CARROTS. STAFF MEMBERS NOTICED THE HOT HOLDING DEVICE WAS NOT TURNED ON PRIOR TO PLACING THE FOOD ITEMS IN FOR SERVICE. THEY TURNED ON THE HOT HOLDING DEVICE, BUT DID NOT CHECK THE TEMPERATURE OF THE ITEMS TO DETERMINE IF THEY WERE IN THE TEMPERATURE DANGER ZONE. WHEN EQUIPMENT IS NOT FUNCTIONING STAFF SHOULD VERIFY THE FOOD ITEMS HELD IN SAID EQUIPMENT IS AT PROPER TEMPERATURES. AS THIS WAS THE END OF THE MEAL THE ITEMS WERE THROWN AWAY. VIOLATION CORRECTED.

Deli

3-501.19                                 Priority

If time only, rather than time in conjunction with temperature, is used as the public health control for a working supply of POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) before cooking, or for READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) that is displayed or held for service for immediate consumption:

(1) Written procedures are required to be prepared in advance, maintained in the establishment, and made available to the REGULATORY AUTHORITY upon
Violations

Deli

request.(Pf)
(2) The FOOD shall be marked to indicate the time that is 4 hrs past the point in which food is removed from temperature control, or 6 hrs if the temperature is maintained below 70°F. (Pf)
(3) Food in unmarked containers or in containers that exceed the time limit are to be discarded. (P)

Item(s): Time controlled food(s)  
Problem(s): Without time control mark  
Correction(s): Provide clear easy to read time marks.

7/29/2019 A CONTAINER OF HOUSE MADE RANCH DRESSING WAS FOUND SITTING ON THE COUNTER TOP WITHOUT TEMPERATURE CONTROL OR A TIME STAMP. WHEN IN-USE CONTAINERS OF TCS FOOD ITEMS ARE HELD WITHOUT TEMPERATURE CONTROL THEY MUST BE LABELED WITH THE TIME THEY WERE REMOVED FROM TEMPERATURE CONTROL AND THE DISPOSAL TIME. THIS ITEM WAS THROWN AWAY UPON REQUEST. VIOLATION CORRECTED.

Farmer's Table

3-501.16 Repeat 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)

Item(s): Hot food item(s)  
Problem(s): Stored above 41 degrees F  
Correction(s): Store above 135 degrees F.

7/29/2019 COLD PASTA NOODLES WERE FOUND IN THE WALK IN COOLER AT 74 DEGREES F. FULLY COOL PASTA DOWN TO 41 DEGREES F PRIOR TO PLACING IT IN THE WALK IN COOLER FOR STORAGE. DURING THE INSPECTION THE NOODLES WERE THROWN AWAY. VIOLATION CORRECTED.

Finale

4-501.115 Core If a detergent-SANITIZER is used to SANITIZE in a cleaning and SANITIZING procedure where there is no distinct water rinse between the washing and SANITIZING steps, the agent applied in the SANITIZING step shall be the same detergent-SANITIZER that is used in the washing step.

Item(s): Detergent-sanitizer(s)  
Problem(s): Not used in both wash bay and sanitizing bay  
Correction(s): Use the same detergent sanitizer in the wash step and the sanitize step.

7/29/2019 7/29/2019 WHEN DISCUSSING THE SOFT SERVE MACHINE CLEANING AND SANITIZING PROCEDURE, A STAFF MEMBER STATED THEY USED THE SANI-SURE WHICH IS
## Finale

**Description:**
CHLORINE BASED FOR CLEANING. THEY FOLLOWED THAT STEP BY SANITIZING THE HOPPER WITH A QUAT BASED SANITIZER. THIS PRACTICE NOT ONLY GOES AGAINST THE PRACTICES STATED ON THE SANI-SURE LABEL, IT MAY BE UNSAFE AS YOU MAY MIX CHLORINE AND QUAT WHICH COULD RESULT IN AN UNSAFE CHEMICAL REACTION. DISCONTINUE THIS PRACTICE AND FOLLOW THE DIRECTIONS LISTED ON THE SANI-SURE LABEL.

## Pizza Prep Area

### 4-501.11 Core

**Item:** Equipment

**Problem:** In poor repair

**Correction:** Repair/replace.

**Schedule:**
- Correct By: 7/29/2019
- Corrected: 10/27/19

**Description:**
REPLACE THE GASKETS ON THE UNDER COUNTER COOLERS IN THE PIZZA PREP AREA.

## Pulper Room

### 5-205.15 Priority

**Item:** Plumbing system

**Problem:** Not maintained

**Correction:** Maintain in good repair

**Schedule:**
- Correct By: 7/29/2019
- Corrected: 07/29/19

**Description:**
THE WATER LINES LEADING TO THE PULPER DO NOT APPEAR TO HAVE BEEN PURGED, ALLOWING THE POTABLE WATER TO REMAIN STAGNANT AND COMPROMISING BUILDING WATER QUALITY. TO PROTECT THE HEALTH OF THE BUILDING OCCUPANTS, REPAIR THE PULPER SO WATER IS USED IN A TIMELY FASHION AND NOT AGING IN THE PIPES CREATING A BIOFILM. THE OTHER OPTION IS TO TAKE THE PULPER OFF LINE, ISOLATING AND DRAINING THE WATER LINES. IN THE FUTURE ANY SUCH WATER LINES WOULD NEED TO BE DISINFECTED PRIOR TO BRINGING THE LINES BACK INTO USE. PLEASE NOTIFY THIS OFFICE OF YOUR PLAN TO PROCEED.

### 6-501.111 Priority Foundation

**Item:** Harborage conditions

**Problem:** Not performed

**Schedule:**
- Correct By: 07/29/19

**Description:**
The presence of insects, rodents, and other pests shall be controlled to minimize their presence on the PREMISES. by:
- Routinely inspecting incoming shipments of FOOD and supplies;
- Routinely inspecting the PREMISES for evidence of pests;
- Using methods, if pests are found, such as trapping devices or other means of pest control as specified;
- Eliminating harborage conditions.
<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>Pulper Room</td>
<td></td>
<td><strong>Correction(s):</strong> Eliminate harborage conditions.</td>
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<tr>
<td></td>
<td>7/29/2019</td>
<td>THE PULPER ROOM IS FULL OF FLIES. THIS IS THE RESULT OF POOR MAINTENANCE OF THE PULPER AND A LACK OF CLEANING. THE PULPER IS FILLED WITH FOUL STAGNANT WATER AND NEEDS TO BE DRAINED, CLEANED AND REPAIRED. THE FULLY COVERED FLY STRIP ABOVE THE PULPER IS NOT A LONG TERM SOLUTION TO THIS PROBLEM. THE BUILDING HAS A KNOWN FLY PROBLEM THAT WILL BE EXACERBATENED BY THIS UNSANITARY SITUATION. THIS ITEM MUST BE ADDRESSED IMMEDIATELY.</td>
<td>10/27/19</td>
<td></td>
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<tr>
<td>4-501.11 Core</td>
<td></td>
<td>EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements of the code.</td>
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<tr>
<td>Item(s):</td>
<td>equipment</td>
<td>Problem(s): In poor repair</td>
<td>Correction(s): Repair/replace.</td>
<td></td>
</tr>
<tr>
<td>7/29/2019</td>
<td>THE PULPER IS BROKEN AND NEEDS TO BE REPAIRED OR REPLACED.</td>
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<tr>
<td>4-602.13 Core</td>
<td></td>
<td>NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Item(s):</td>
<td>Nonfood contact surface(s)</td>
<td>Problem(s): With accumulation of debris</td>
<td>Correction(s): Keep clean.</td>
<td></td>
</tr>
<tr>
<td>7/29/2019</td>
<td>THE BROKEN PULPER IS COVERED IN OLD FOOD MATTER, MOLD, AND IS FILLED WITH STAGNANT FOUL ORGANIC MATTER LADEN WATER THAT HAS BEEN SITTING IN THE BASIN FOR SEVERAL MONTHS. THIS DISGUSTING SMELLING MESS IS PERFECT FOR BREEDING FLIES. CLEAN THE PULPER IMMEDIATELY.</td>
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<tr>
<td>Self service area</td>
<td></td>
<td>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:</td>
<td></td>
<td></td>
</tr>
<tr>
<td>3-501.16 Priority</td>
<td></td>
<td>Item(s): Cold food item(s)</td>
<td>Problem(s): Stored above 41 degrees F</td>
<td>Correction(s): Store below 41 degrees F.</td>
</tr>
<tr>
<td>7/29/2019</td>
<td>THE CREAM CHEESE IN THE BAGEL AREA WAS FOUND SITTING FAR ABOVE THE ICE WITHIN THE STORAGE CONTAINER. TO PROPERLY HOLD FOOD ITEMS OUTSIDE OF TEMPERATURE CONTROL THE ICE MUST COME INTO CONTACT WITH THE PAN THE FOOD ITEM RESTS INSIDE. IN THIS CASE THE CREAM CHEESE WAS FOUND AT 47 DEGREES F AND WAS MOVED INTO A REFRIGERATOR TO COOL DOWN TO 41 DEGREES F OR BELOW. VIOLATION CORRECTED.</td>
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storage area

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.

7/29/2019 THE POP SYRUP BOX AREA IN THE STORE ROOM IS SOILED AND NEEDS TO BE CLEANED.

Wild Fire

4-501.114 Priority
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</th>
<th>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>
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</tr>
<tr>
<td>50</td>
<td>100 F</td>
<td>75 F</td>
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<tr>
<td>100</td>
<td>55 F</td>
<td>55 F</td>
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</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

7/29/2019 THE SANITIZER SOLUTION DID NOT HAVE ANY QUAT RESIDUAL IN IT AT WILDFIRE. REMEMBER TO REPLACE THE BUCKET FREQUENTLY THROUGHOUT THE DAY. UPON REQUEST THE SANITIZER WAS REPLACED WITH A FRESH BUCKET OF 400 PPM QUAT. VIOLATION 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)