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 2/13/2020 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

### 24 Carrots

**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>Sanitizer</th>
<th>ppm</th>
<th>pH&lt;10</th>
<th>pH&lt;8</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chlorine</td>
<td>25</td>
<td>120 F</td>
<td>120 F</td>
</tr>
<tr>
<td></td>
<td>50</td>
<td>100 F</td>
<td>75 F</td>
</tr>
<tr>
<td></td>
<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

2/13/2020

THERE WAS NO SANITIZER RESIDUAL IN THE SANITIZING SOLUTION IN 24 CARROTS. IT APPEARS AS THOUGH NO ONE REPLACED THE EMPTY SANITIZER BOTTLE AT THE AUTOMATIC DISPENSER. UPON REQUEST THIS ITEM WAS CORRECTED. VIOLATION CORRECTED.

### Kitchen

**3-403.11**

(A) POTENTIALLY HAZARDOUS FOOD that is cooked, cooled, and reheated for hot holding shall be reheated so that all parts of the FOOD reach a temperature of at least 165°F for 15 seconds, if reheated in a microwave oven the FOOD must be rotated or stirred, covered, and allowed to stand covered for 2 minutes after reheating. (P)

(B) Commercially processed READY-TO-EAT FOOD shall be heated to a temperature of at least 135°F for hot holding. (P)

(C) Reheating for hot holding shall be done rapidly and the may not exceed 2 hours. (P)

2/13/2020
Kitchen

Item(s): Food item(s) reheated  
Problem(s): Reheated to 165 degrees F  
Correction(s): Reheat food items quickly.

2/13/2020 NACHO CHEESE SAUCE WAS FOUND AT 95 DEGREES F IN THE HOT HOLDING BOX AFTER IT HAD BEEN REHEATED IN THE STEAMER. THE EMPLOYEES REHEATED THE CHEESE SAUCE FOR 20 MINUTES IN THE STEAMER, ASSUMED IT WAS PROPERLY REHEATED AND MOVED IT TO THE HOT BOX FOR HOT HOLDING. THE CHEESE SAUCE DID NOT FULLY REHEAT AND WAS FOUND AT 95 DEGREES F TWO HOURS AFTER THE REHEATING PROCESS BEGAN. REHEATING FOOD FROM 41 DEGREES F TO 165 DEGREES F MUST BE COMPLETED WITHIN TWO HOURS TO PREVENT OVER GROWTH OF MICROORGANISMS. IN THIS CASE THE CHEESE SAUCE WAS THROWN AWAY AND NEW CHEESE SAUCE WAS MADE. VIOLATION CORRECTED.

Signature

6-501.12 Repeat (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  

2/13/2020 CLEAN THE FLOOR UNDER EQUIPMENT AS IT IS SOILED.

Storage Room

6-303.11 Core Light of the proper intensity shall be provided as specified.  

Item(s): Lighting intensity  

2/13/2020 PROVIDE MORE LIGHT FOR CLEANING IN THE STORE ROOM OVER THE POP SYRUP.  
2/13/2020 PROVIDE A LIGHT IN THE WILDFIRE/FRYER AREA. WHEN THE REFRIGERATORS WERE IN PLACE THEY PROVIDED WHEN THE DOOR WAS OPENED. NOW THAT THEY HAVE BEEN REMOVED IT IS DIFFICULT TO SEE TO CLEAN IN THIS AREA.

Closing Comments:  
EMPLOYEES ARE WASHING THE CARTS IN THE POTS AND PANS AREA. THIS PROCESS INCLUDES SPRAYING THE CARTS WITH WATER TO REMOVE SOILED MATERIAL. THERE IS A CART WASH ROOM THAT CAN FULLY SUPPORT CART WASHING. USE OF THE CART WASH ROOM WILL PROTECT THE CLEAN DISHES AND UTENSILS THAT ARE AIR DRYING AT THE THREE COMPARTMENT SINK.  
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>Category</th>
<th>Repeat</th>
<th>Violation Description/Remarks/Correction Schedule</th>
<th>Correct By</th>
<th>Corrected</th>
</tr>
</thead>
</table>

Person in charge (Name and Title)  

Inspected By (Name and Title)  

Jennifer Nord

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