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.

<table>
<thead>
<tr>
<th>Executive Residence</th>
<th>SFE 5081 064327</th>
<th>2/15/2019 8:40:32 AM</th>
<th>Last Routine: 8/3/2018</th>
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Ross School of Business
710 E. University
Ann Arbor, MI 48109-1234
Person In Charge (PIC): Chef Scott Simpson
Establishment Phone: (734) 647-4997

INSPECTION TYPE:
Routine Inspection

Violation Category | Repeat | Violation Description/Remarks/Correction Schedule | Correct By | Corrected |
--------------------|--------|---------------------------------------------------|-------------|-----------|

This Facility was inspected by Jennifer Nord, a representative from University of Michigan, on 2/15/2019 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

**Dishwashing 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.

2/15/2019 THE DISH ROOM COUNTER TOPS AND SURFACES ARE SOILED AND NEED TO BE CLEANED.

6-501.11 Core
PHYSICAL FACILITIES shall be maintained in good repair.

**Item(s):** Physical facilities
**Problem(s):** In poor repair
**Correction(s):** Repair/replace.

2/15/2019 THE DISH ROOM FLOOR AND WALL TILE IS CHIPPED AND IS NO LONGER EASILY CLEANABLE.

**Entire establishment**

5-205.15 Priority
A PLUMBING SYSTEM shall be:
(A) Repaired according to LAW; (P) and
(B) Maintained in good repair.

**Item(s):** Plumbing system
**Problem(s):** Not maintained
**Correction(s):** Maintain in good repair
Entire establishment

2/15/2019  THE PLUMBING AT THE FOOD PREPARATION SINK IS MISSING. THIS ITEM MUST BE REPAIRED IMMEDIATELY TO PROMOTE PROPER FOOD SAFETY. THE LACK OF APPROPRIATE PLUMBING AT THE FOOD PREP SINK MAY RESULT IN USE OF A HAND SINK FOR CULINARY PURPOSES. HAVE THIS ITEM REPAIRED IMMEDIATELY AND NOTIFY ME AS SOON AS IT IS COMPLETE.

3-501.15

(A) Cooling shall be accomplished in accordance with the time and temperature criteria specified under § 3-501.14 by using one or more of the following methods based on the type of FOOD being cooled:

(1) Placing the FOOD in shallow pans; (Pf)
(2) Separating the FOOD into smaller or thinner portions; (Pf)
(3) Using rapid cooling EQUIPMENT; (Pf)
(4) Stirring the FOOD in a container placed in an ice water bath; (Pf)
(5) Using containers that facilitate heat transfer; (Pf)
(6) Adding ice as an ingredient; (Pf) or
(7) Other effective methods. (Pf)

(B) When placed in cooling or cold holding EQUIPMENT, FOOD containers in which FOOD is being cooled shall be:

(1) Arranged in the EQUIPMENT to provide maximum heat transfer through the container walls; and
(2) Loosely covered, or uncovered if protected from overhead contamination as specified under Subparagraph 3-305.11(A)(2), during the cooling period to facilitate heat transfer from the surface of the FOOD.

Item(s): Food item(s) cooled
Problem(s): Improperly

2/15/2019  RICE PULLED FROM THE OVEN AT 8 AM WAS FOUND IN LONG SHALLOW PANS IN THE WALK IN COOLER. HOWEVER, THE PANS WERE ALL COVERED WHICH WILL PREVENT THE RICE FROM PROPERLY COOLING TO 70 DEGREES WITHIN 2 HOURS. THIS ITEM WAS DISCUSSED WITH STAFF AND THE COVERS WERE REMOVED FROM THE PANS AND NEW LABELS WERE PREPARED. VIOLATION CORRECTED.

4-601.11

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

(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)
Problem(s): Soiled
Correction(s): Keep clean.

2/15/2019  THE CAN OPENER BLADE WAS SOILED AT THE BEGINNING OF THE INSPECTION. BE SURE TO CLEAN THE BLADE AFTER EACH USE. UPON REQUEST THIS ITEM WAS CLEANED. VIOLATION CORRECTED.

4-602.13  Repeat  NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency 05/16/19

Core
Entire establishment
necessary to preclude accumulation of soil residues.

Item(s): Nonfood contact surface(s)
Problem(s): Soiled
Correction(s): Keep clean.

2/15/2019 CLEAN THE CHEMICAL CLOSET DOORS AS THEY ARE SOILED.
2/15/2019 CLEAN THE FAN IN THE DESSERTS AREA AS IT IS SOILED.

Kitchen

5-203.14 Priority
A PLUMBING SYSTEM shall be installed to preclude backflow of contaminants into the water supply system at each point of use at the FOOD ESTABLISHMENT by providing an air gap or installing an APPROVED backflow prevention device. (P)

Item(s): Backflow prevention
Problem(s): Not provided

2/15/2019 THE FOOD PREPARATION SINK DRAIN LINE IN THE GARDE MANGER AREA RESTS BELOW THE FLOOD RIM LEVEL OF THE FLOOR SINK. AN AIR GAP IS REQUIRED IN THIS LOCATION TO PREVENT CONTAMINATION OF THE SINK. HAVE THE DRAIN LINE REPAIRED SO IT PROVIDES A ONE INCH AIR GAP OR GREATER. CONTACT ME REGARDING THIS ITEM ONCE IT HAS BEEN COMPLETED. THIS ITEM MUST BE COMPLETED IN 30 DAYS OR LESS.

Service Area

3-304.12 Core
During pauses in FOOD preparation or dispensing, UTENSILS shall be stored:
(A) In the FOOD with their handles above the top of the FOOD and the container;
(B) In FOOD that is not POTENTIALLY HAZARDOUS with their handles above the top of the FOOD within containers or EQUIPMENT that can be closed, such as bins of sugar, flour, or cinnamon;
(C) On a clean portion of the FOOD preparation table or cooking EQUIPMENT
(D) In running water, such as dipper well.
(E) In a clean, protected location if the UTENSILS, such as ice scoops, are used only with a FOOD that is not POTENTIALLY HAZARDOUS; or
(F) In a container of water maintained at a temperature of at least 135° F.

Item(s): Dispensing utensil(s)
Problem(s): Improperly stored
Correction(s): Relocate.

2/15/2019 IN THE WAIT STATION THE CLEAN SILVERWARE WAS FOUND DIRECTLY UNDER THE PAPER TOWEL DISPENSER THAT SERVES THE HAND SINK. IT IS LIKELY WATER FROM HANDS WOULD DRIP ON THE SILVERWARE WHILE REACHING FOR PAPER TOWELS. UPON REQUEST THE OPERATOR MOVED THE SILVERWARE. VIOLATION CORRECTED.

4-101.19 Core
NonFOOD-CONTACT SURFACES of EQUIPMENT that are exposed to splash,
Service Area

spillage, or other FOOD soiling or that require frequent cleaning shall be constructed of a CORROSION-RESISTANT, nonabsorbent, and SMOOTH material.

2/15/2019

IN THE WAIT STATION DUCT TAPE IS HOLDING THE ICE SCOOP BRACKET TO THE WALL. DUCT TAPE IS NOT SMOOTH AND EASILY CLEANABLE. REPLACE THE DUCT TAPE WITH AN APPROPRIATE MATERIAL TO HOLD THE BRACKET TO THE WALL.

4-501.11 Repeat EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements of the code. 05/16/19

Item(s): equipment
Problem(s): In poor repair
Correction(s): Repair/replace.

2/15/2019

THE CUPBOARDS IN THE ACTION STATION ARE WORN AND NEED TO BE REPLACED OR REPAIRED.

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)

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