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 Nonda Mihas, a representative from University of Michigan, on 10/26/2021 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

### Food Establishment Inspection Report

**Executive Residence**
**Ross School of Business**
**710 E. University**
**Ann Arbor, MI 48109-1234**
**Person In Charge (PIC): John Miller**

**SFE 5081 064327**
**Last Routine: 09/03/2019**

**Establishment Phone**: (734) 647-4997

**INSPECTION TYPE:**
- Manager Certified: Yes
- License Posted: Yes
- Antichoking Poster: Yes
- CO2 Tanks Secured: Yes

<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>Priority Foundation</td>
<td></td>
<td>4-501.110 (A) The temperature of the wash solution in spray type warewashers that use hot water to SANITIZERS may not be less than:</td>
<td>11/05/21</td>
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<tr>
<td></td>
<td></td>
<td>(1) For a stationary rack, single temperature machine, 74°C (165°F); (Pf)</td>
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<td>(2) For a stationary rack, dual temperature machine, 66°C (150°F); (Pf)</td>
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<td>(3) For a single tank, conveyor, dual temperature machine, 71°C (160°F); (Pf) or</td>
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<td>(4) For a multitank, conveyor, multitemperature machine, 66°C (150°F); (Pf)</td>
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<td></td>
<td>(B) The temperature of the wash solution in spray-type warewashers that use chemicals to SANITIZE may not be less than 49°C (120°F). (Pf)</td>
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<tr>
<td>Priority</td>
<td></td>
<td>5-202.13 An air gap between the water supply inlet and the flood level rim of the PLUMBING FIXTURE, EQUIPMENT, or nonFOOD EQUIPMENT shall be at least twice the diameter of the water supply inlet and may not be less than 1 inch. (P)</td>
<td>11/05/21</td>
<td></td>
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<tr>
<td></td>
<td></td>
<td>Item(s): Air gap between supply line and flood rim of plumbing fixture</td>
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<td></td>
<td></td>
<td>Problem(s): Not provided</td>
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<td>Correction(s): Provide.</td>
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<tr>
<td></td>
<td></td>
<td>10/26/2021 Air gap shall be at least twice the diameter of the water supply inlet (no less than one inch).</td>
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<tr>
<td></td>
<td></td>
<td>Dish Room - Observed that overhead sprayer nozzle on reel is hanging below flood rim at scrap line sink.</td>
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<tr>
<td></td>
<td></td>
<td>Correct immediately by providing an air gap at least twice the diameter of the water supply inlet (no less than one inch) between overhead sprayer nozzle and flood rim of scrap line sink in dish room.</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
### Dishwashing Area

**Violation Description/Remarks/Correction Schedule**

**Category:** Repeat  
**Violation:** Wash temperature for for a single tank, conveyor, dual temperature machine must achieve 160 °F.

**Repeat:**  
**Violation Description/Remarks/Correction Schedule:** Dish Room - Observed wash temperature of 140 °F at dish machine, which was not achieving proper sanitization of dishware as evidenced by external temperature gauges and no color change on heat sensitive stickers. PIC showed us work order that had been placed for dish machine at 8:38 AM on 10/26/2021 (see attached email).

**Correct By:**  
**Corrected:**

**Correct immediately by repairing dish machine to achieve wash temperature of 160 °F.**

In the meantime until dish machine is repaired, dishes, utensils and equipment may be run through the dish machine, but must go through a sanitizing step afterwards utilizing the 3-compartment sink using an approved sanitizer.

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

**10/26/2021 Equipment shall be maintained in a state of good repair.**

Observed the following equipment items in need of repair:

1) Dish Room - Dead battery at hand washing sink automatic paper towel dispenser

Correct as soon as possible by repairing the above equipment items throughout the facility.

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

**10/26/2021 The plumbing system shall be maintained in a state of good repair.**

Dish Room - Observed leak at hand washing sink.

Correct as soon as possible by repairing leak at hand washing sink in dish room.

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**Item(s):** Insect control device(s) stunning  
**Problem(s):**  
**Correction(s):**

**10/26/2021 Insect control devices that are used to electrocute or stun flying insects shall be designed to retain the insect within the device, shall not be located over a FOOD preparation area, and prevent contamination of exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES.**
Dishwashing Area

Item(s):
Problem(s): Allows dead insects/insect parts to contaminate Clean Utensils
Correction(s): Move to eliminate potential contamination.

10/26/2021
Insect trap devices shall not be located above food prep areas or above storage areas where foods, clean utensils, equipment, linens and single-service items are located.

Dish Room - Observed insect trap device with several dead flies attached above clean dishes.

Correct as soon as possible by relocating insect trap devices to be stored away from all food preparation areas, foods, clean utensils, linens, equipment, and single-service items.

VIOLATION CORRECTED AT TIME OF ROUTINE INSPECTION - PIC unplugged insect trap device from the above area and removed it.

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

Core

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

10/26/2021
Physical facilities shall be maintained in a state of good repair.

Observed the following items throughout facility in need of repair:

1) Low grout throughout 3-compartment sink area

Correct as soon as possible by repairing the above physical facility items.

Dry Goods Storage Room

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

10/26/2021
Physical facilities shall be maintained clean to sight and touch.

Observed the following areas in need of cleaning throughout the facility:

1) Dry storage room - Excessive accumulation of uncooked rice on the floor, specifically underneath and around shelving units

Correct as soon as possible by cleaning the above areas throughout the facility and maintaining them clean to sight and touch at all times.

Entire establishment
Entire establishment

- **4-602.13 Repeat** 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.

10/26/2021: Nonfood-contact surfaces of equipment shall be cleaned to sight and touch on a regular basis to prevent harborage conditions, and accumulation of food, debris, and other contaminants.

Observed the following nonfood-contact surfaces of equipment throughout the establishment in need of cleaning:

1) Several fan blades and guards need cleaning throughout establishment, specifically in dish washing room and preparation areas throughout kitchen

2) Guard on large mixing bowl is soiled with encrusted food debris in food preparation area

Correct as soon as possible by cleaning nonfood-contact surfaces of equipment to sight and touch on a regular basis to prevent harborage conditions and accumulation of food, debris, and other contaminants.

- **6-101.11 Core** Materials for indoor floor, wall, and ceiling surfaces under conditions of normal use shall be:
  (1) SMOOTH, durable, and EASILY CLEANABLE for areas where FOOD ESTABLISHMENT operations are conducted;  
  (2) Closely woven and EASILY CLEANABLE carpet for carpeted areas; and  
  (3) Nonabsorbent for areas subject to moisture such as FOOD preparation areas, walk-in refrigerators, WAREWASHING areas, toilet rooms, mobile FOOD ESTABLISHMENT SERVICING AREAS, and areas subject to flushing or spray cleaning methods.

  **Item(s):** Wall material(s)  
  **Problem(s):** Not easily cleanable  
  **Correction(s):** Repair/replace to be easily cleanable.

10/26/2021: The physical facilities shall be made from materials that are smooth, durable, and easily cleanable.

Observed excessive pitting in wall tiles, which is not easily cleanable nor smooth, throughout entire kitchen.

Correct as soon as possible by repairing/replacing wall tiles with materials that are smooth, durable and easily cleanable.

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

  **Item(s):** Physical facilities  
  **Problem(s):** In poor repair
Entire establishment

**Correction(s):** Repair/replace.

10/26/2021  
Physical facilities shall be maintained in a state of good repair.

Observed the following items throughout the facility in need of repair:

1) Damaged wall tiles and plastic corner guard, specifically near 3-compartment sink area
2) Missing cold water handle at scrap line in dish room

Correct as soon as possible by repairing the above physical facility items.

**Kitchen**

3-401.14  
**Repeat** Raw animal FOODS that are cooked using a NON-CONTINUOUS COOKING process shall be:

(A) Subject to an initial heating process that is no longer than sixty minutes in duration; (P)
(B) Immediately after initial heating, cooled according to the time and temperature parameters specified for cooked POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) under ¶ 3-501.14(A); (P)
(C) After cooling, held frozen or cold, as specified for POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) under ¶ 3-501.16(A)(2);(P)
(D) Prior to sale or service, cooked using a process that heats all parts of the FOOD to a time/temperature specified in paragraph 3-401.11(A); (P)
(E) Cooled according to the time and temperature parameters specified for cooked POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) under ¶ 3-501.14(A) if not either hot held as specified under ¶ 3-501.16(A), served immediately, or held using time as a public health control as specified under §3-501.19 after complete cooking; (P) and
(F) Stored as follows:
   (1) After initial heating but prior to cooking as specified under ¶ (D) of this section, separate from ready-to-eat foods as specified under ¶ 3-302.11; (P) and
   (2) After initial heating, but prior to complete cooking, marked or otherwise identified as foods that must be cooked as specified under ¶ (D) of this section prior to being offered for sale or service. (Pf) The food may be identified in any effective manner provided that the marking system is disclosed to the regulatory authority upon request.

10/26/2021  
Partially cooked foods shall be clearly labeled that they are raw and not ready-to-eat.

Walk-in cooler - Observed partially cooked chicken on speed rack inside walk-in cooler on the right.

Correct immediately by labeling partially cooked food as raw.

**Prep Area**

3-302.12  
**Core** Except for containers holding FOOD that can be readily and unmistakably recognized such as dry pasta, working containers holding FOOD or FOOD ingredients that are
Prep Area

removed from their original packages for use in the FOOD ESTABLISHMENT, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the FOOD.

Item(s): Food item(s)
Problem(s): Not identified
Correction(s): Label containers with common name.

10/26/2021 Containers used for food storage shall be labeled clearly to identify what food is stored in the containers.

Observed unlabeled dry food storage containers, which contain flour, oats, and sugar, in food preparation area.

Ensure that all containers used for food storage are labeled clearly with common name.

Closing Comments:
Joint routine inspection conducted by Nonda Mihas and David Peters (REHS).

Priority violations must be addressed/corrected immediately, and follow-up will be conducted within seven days. All remaining core violations must be addressed/corrected as soon as possible, which will be reinspected at the next routine inspection.
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.
The EDR dish machine is not reaching temperature again. I talked to Mike Bise about this yesterday.

Thank you.
Pest Management has completed a service in your building.

To: Epiomonidas Mihas <eminhas@umich.edu>, Dave Peters <dpeters@umich.edu>

From: Miller, John <John.Parks@aramark.com>

Re: Pest Management has completed a service in your building.

Good morning. Thank you for coming out to treat for pests. Can I please have all the glue boards replaced in ER0627(2 Boards), ER 0715(1 Board) also there are two lights that need their glue boards changed in the dish machine room. All of these glue boards is over a year old and have lost their stick. I have seen fly's land on the ad fly right back off.

Thank you.

John Miller
Executive Chef
CEG, CCA, PCII, AAC
Ellicott Catering at Ross and Sibley
1744 Sibley
P: 734-474-9396
E: chefj@umich.edu
R: School of Business-96715
University of Michigan 710 East
University Ave Ann Arbor, MI 48109
Fw: cracked tiles, can I have a metal edge installed

From: Miller, John (Parks & Destinations) <miller-john15@aramark.com>
Sent: Thursday, September 2, 2021 2:21 PM
To: Ross Facilities <ross.facilities@umich.edu>
Cc: Schroeder, David <Schroeder-David@aramark.com>
Subject: Fw: cracked tiles, can I have a metal edge installed

I have some cracked tiles in the kitchen of the EDR by the pot sink, this is from the handle of the freezer hitting the wall. Can *I* have a metal edge protector?

Thank you

From: johnmiller515050 <johnmiller515050@gmail.com>
Sent: Thursday, September 2, 2021 2:10 PM
To: Miller, John (Parks & Destinations) <miller-john15@aramark.com>
Subject: 

CAUTION: This email was sent from an external sender. Do not click links or open attachments unless you recognize the sender and know the content is safe.

Sent from my Sprint Samsung Galaxy S20+ 5G.

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