**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.

Glass House Cafe' @ ISR  
ISR Building  
426 Thompson St.  
Ann Arbor, 48109  
Person In Charge (PIC): Joshua Arutoff  
Establishment Phone: 517-424-5555

<table>
<thead>
<tr>
<th>Violation Description/Remarks/Correction Schedule</th>
<th>Correct By</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cold food item(s) Stored above 41 degrees F</td>
<td>10/7/2016</td>
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**Entire establishment**

3-501.16 **Repeat** 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) 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)

**Item(s):** Cold food item(s)  
**Problem(s):** Stored above 41 degrees F

**Correction(s):** Store below 41 degrees F.

10/7/2016  
THE SAUERKRAUT, SALSA AND THOUSAND ISLAND DRESSING ARE LEFT ON THE COUNTER TOP DURING THE DAY AND THEN PLACED IN THE COOLER AT NIGHT. ALL ITEMS WERE FOUND BETWEEN 55-60 DEGREES F. THESE ITEMS MUST BE STORED AT 41 DEGREES F OR BELOW UNLESS IT CAN BE PROVEN BY THE MANUFACTURER THAT REFRIGERATION IS NOT REQUIRED FOR SAFETY. UPON REQUEST THE ITEMS WERE THROWN AWAY. VIOLATION CORRECTED.

10/7/2016  
TIME/TEMPERATURE CONTROL (TCS) FOR SAFETY FOOD ITEMS WERE TRANSPORTED FROM THE COMMISSARY TO THE FACILITY IN A CRATE THAT LACKS TEMPERATURE CONTROL. TCS FOOD ITEMS MUST BE TRANSPORTED IN A COOLER OR OTHER INSULATED CONTAINER TO MAINTAIN THE PROPER TEMPERATURE. PLEASE CONTACT THIS OFFICE TO INDICATE YOUR CORRECTIVE MEASURE FOR THIS ITEM. THE TURKEY AND CORNED BEEF THAT WERE TRANSPORTED ON THIS DAY WERE THROWN AWAY DURING THE INSPECTION.

9/24/2015

3-501.18 **Repeat** Priority  
A FOOD specified in ¶ 3-501.17(A) or (B) shall be discarded if it:

**Correction(s):** Provide a timer or another mechanism that will indicate when the cream pitchers need to be switched with fresh pitchers.
Entire establishment

(1) Exceeds the temperature and time combination specified in ¶ 3-501.17(A), except time that the product is frozen; (P)
(2) Is in a container or PACKAGE that does not bear a date or day; (P) or
(3) Is appropriately marked with a date or day that exceeds a temperature and time combination as specified in ¶ 3-501.17(A). (P)

Item(s): Ready to eat, potentially hazardous food(s)
Problem(s): Beyond consume by date
Correction(s): Discard.

10/7/2016  GREAT JOB DATE MARKING ALL FOOD ITEMS!!! YOU MUST THROW OUT OUTDATED FOOD ITEMS IMMEDIATELY. THERE WERE SEVERAL ITEMS FOUND THAT ARE BEYOND THE USE BY DATE. THESE ITEMS WERE THROWN AWAY UPON REQUEST. VIOLATION CORRECTED.

3/21/2016

4-302.12 Priority Foundation

(A) FOOD TEMPERATURE MEASURING DEVICES shall be provided and readily accessible for use in ensuring attainment and maintenance of FOOD temperatures as specified under Chapter 3. (Pf)
(B) A TEMPERATURE MEASURING DEVICE with a suitable small-diameter probe that is designed to measure the temperature of thin masses shall be provided and readily accessible to accurately measure the temperature in thin FOODS such as MEAT patties and FISH filets. (Pi)

Item(s): Food thermometer(s)
Problem(s): Not provided

10/7/2016 PROVIDE A METAL STEM THERMOMETER TO CHECK FOOD TEMPERATURES.

4-501.11 Core

EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements of the code.

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

10/7/2016 THE SOAP DISPENSER AT THE FRONT HAND SINK IS NOT FUNCTIONING PROPERLY AND IT IS DIFFICULT TO OBTAIN SOAP. REPAIR OR REPLACE THE SOAP DISPENSER AS SOON AS POSSIBLE.

4-602.13 Repeat 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.

10/7/2016 CLEAN THE INTERIOR AND EXTERIOR OF THE CONDIMENT STORAGE BIN.
### Entire establishment

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<tr>
<td>10/7/2016</td>
<td>CLEAN THE BOTTOM OF THE REACH IN COOLER AS IT IS DIRTY.</td>
</tr>
<tr>
<td>10/7/2016</td>
<td>CLEAN ALL DOOR HANDLES AS THEY ARE DIRTY.</td>
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</table>

**Closing Comments:**
OSEH is now listing routine inspection reports for all campus food establishments on-line. Reports can be viewed at http://www.oseh.umich.edu/food/reports.shtml

Person in charge (Name and Title)  
[Signature]

Inspected By (Name and Title)  
Jennifer Nord, RS, MPH

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