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.

**FOOD ESTABLISHMENT INSPECTION REPORT**

<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>3-501.16 Cust</td>
<td></td>
<td>Customer Order Area - Observed potentially hazardous foods, including single-service containers with cut melon at 46 degrees F and pasta salads at 48 degrees F inside open air cooler, which were discarded at time of inspection. PIC advised to put repair order on unit and ensure that all potentially hazardous foods remain at 41 degrees F at all times. Time as a public health control may be utilized for potentially hazardous foods as long as they are date/time-stamped with four or six hour (if foods do not go above 70 degrees F) mark that signals when those potentially hazardous foods must be consumed/discarded by.</td>
<td>3/14/2022</td>
<td>3/18/2022</td>
</tr>
<tr>
<td>Item(s): Cold food item(s)</td>
<td>Location: Open Air Cooler</td>
<td>Problem(s): Stored above 41 degrees F</td>
<td>Correction(s): Store below 41 degrees F.</td>
<td></td>
</tr>
</tbody>
</table>

Corrected

**Corrected**

**3-501.16 Cust**
Customer Order Area - Observed potentially hazardous foods, including single-service containers with cut melon at 46 degrees F and pasta salads at 48 degrees F inside open air cooler, which were discarded at time of inspection. PIC advised to put repair order on unit and ensure that all potentially hazardous foods remain at 41 degrees F at all times. Time as a public health control may be utilized for potentially hazardous foods as long as they are date/time-stamped with four or six hour (if foods do not go above 70 degrees F) mark that signals when those potentially hazardous foods must be consumed/discarded by.

Correct immediately by cold-holding potentially hazardous foods at 41 degrees F or below at all times.

**3/14/2022**

Customer Order Area - Observed potentially hazardous foods, including single-service containers with cut melon at 46 degrees F and pasta salads at 48 degrees F inside open air cooler, which were discarded at time of inspection. PIC advised to put repair order on unit and ensure that all potentially hazardous foods remain at 41 degrees F at all times. Time as a public health control may be utilized for potentially hazardous foods as long as they are date/time-stamped with four or six hour (if foods do not go above 70 degrees F) mark that signals when those potentially hazardous foods must be consumed/discarded by.

Correct immediately by cold-holding potentially hazardous foods at 41 degrees F or below at all times.

**3/18/2022**

**CORRECTED** - All potentially hazardous foods, specifically cut melon at 41 degrees F in right open air cooler (located in customer order area), were at 41 degrees F or below.

**4-501.114 Back**
Back Kitchen
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>
<td></td>
</tr>
<tr>
<td>50</td>
<td>100 F</td>
<td>75 F</td>
<td></td>
</tr>
<tr>
<td>100</td>
<td>55 F</td>
<td>55 F</td>
<td></td>
</tr>
</tbody>
</table>

**University of Michigan**
**EH&S**
**Ann Arbor, MI 48109-1010**
**(734)647-1142**
Critical / Non-crit  Repeat  Violation Description/Remarks/Correction Schedule  Correct By  Corrected

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  **Problem(s):** Not immersed in A concentration specified on manufacturers label  **Correction(s):** Provide

3/14/2022  Quaternary ammonia shall be between 100-200 ppm in red pails when used for sanitizing food-contact surfaces and nonfood-contact surfaces of equipment.  

Back Kitchen - Observed quaternary ammonia to be 50 ppm as evidenced by quaternary ammonia test strip in red pail.

Correct immediately by preparing fresh sanitizing solution to achieve quaternary ammonia concentration between 100-200 ppm.

CORRECTED AT TIME OF INSPECTION - PIC prepared fresh sanitizing solution, which contained between 100-200 ppm of quaternary ammonia as evidence by quaternary ammonia test strip.

3-501.17 (A) READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) prepared and held refrigerated for more than 24 hours in a FOOD ESTABLISHMENT shall be clearly marked at the time of preparation to indicate the date or day by which the FOOD shall be consumed. (Pf)

(B) A container of refrigerated, commercially prepared READY-TO-EAT POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be clearly marked, at the time the original container is opened in a FOOD ESTABLISHMENT, to indicate the date or day by which the FOOD shall be consumed. (Pf)

A date marking system that does not exceed 7 days, including date of preparation, or opening is to be used. (Pf)

**Item(s):** In house prepared ready-to-eat potentially hazardous food(s)  **Problem(s):** Improperly date marked Longer than 7 days stored at 41 degrees f  **Correction(s):** Provide proper date marks as stated above.

3/14/2022  Potentially hazardous foods stored longer than 24 hours shall be date marked with use by date no greater than 7 days from preparation.

Serving Line - Sliced tomatoes were date-marked 3/13/2022-3/20/2022 (located inside bottom two-door cold-holding unit located behind hand washing sink).

Correct immediately by properly date marking foods that will be stored for longer than 24 hours with either preparation date, use by date, or range of dates that is not to exceed 7 days from preparation date. Any remaining food at the end of 7 days must be discarded.

For example, if potentially hazardous foods were prepared on 3/14/2022, then discard date would be 3/20/2022.

3/18/2022  CORRECTED - All potentially hazardous foods were properly date-marked with consumption/discard date being no greater than 7 days from preparation date.

Closing Comments:
All priority/priority foundation violations have been addressed/corrected. Remaining core violations shall be addressed as soon as possible, which will be reinspected at the next routine inspection.

Person in charge (Name and Title)

Inspected By (Name and Title)

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

Nonda Mihas