

## 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.

**Kirkland & Ellis Cafe** **SFE 5081 070901 04/18/2022 11:30:00 AM**  
**Law School** **Last Routine: 12/18/2019**  
**625 S. State Street**  
**Ann Arbor, MI 48109**  
**Person In Charge (PIC): Terri Martelle** **Establishment Phone:**

INSPECTION TYPE: Routine Inspection	Manager Certified License Posted Antichoking Poster CO2 Tanks Secured	Yes Yes Yes Yes
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Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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This Facility was inspected by Nonda Mihas, a representative from University of Michigan, on 04/18/2022 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

### Back Kitchen

3-501.17 Priority Foundation	(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)	04/18/22
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A date marking system that does not exceed 7 days, including date of preparation, or opening is to be used. (Pf)

**Location:** 2-door cooler(s) 04/18/2022  
04/18/2022

04/18/2022	Commercially-processed ready-to-eat foods out of their original packaging that is stored for greater than 24 hours shall have their consumption/discard date no greater than 7 days from preparation date.
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Kitchen - Observed containers of cubed and sliced turkey, ham, and ground meat stored in the two-door refrigeration unit and the two-door make unit without visible date marks.

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.

CORRECTED ONSITE - PIC date marked the cubed and sliced deli meats with consumption/discard date no greater than 7 days from preparation date.

4-601.11 Priority Foundation	(A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. (Pf)	04/18/22
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Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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**Back Kitchen**

(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.

04/18/2022  
04/18/2022

04/18/2022 Food-contact surfaces of equipment shall be clean to sight and be kept free of accumulation of debris and grease.

Observed the following food-contact surfaces of equipment throughout the facility in need of cleaning:

1) Deli slicer (located on cart outside of kitchen) with excessive amount of encrusted food debris.

Correct immediately by cleaning the above food-contact surfaces to sight and touch as soon as possible and maintaining them clean at all times.

CORRECTED ON SITE - Deli slicer was cleaned to sight and touch using wash, rinse, and sanitize method.

3-305.11 Core	FOOD shall be protected from contamination by storing the FOOD: (1) In a clean, dry location; (2) Where it is not exposed to splash, dust, or other contamination; and (3) At least 15 cm (6 inches) above the floor, unless otherwise approved.	04/18/22
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**Item(s):** Food item(s) in storage

**Location:** 1-door freezer(s)

**Problem(s):** Exposed to dust, splash, or other contaminates

04/18/2022  
04/18/2022

04/18/2022 Food shall be protected from splash, dust, and other contamination.

Observed exposed frozen beef patties and other frozen foods in open bags in the one-door freezer unit.

Correct by closing the bags when not in use to protect the food from contamination.

CORRECTED ON SITE - Bags of frozen beef patties and other frozen foods were closed inside one-door freezer unit.

4-501.11 Core	EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements of the code.	10/01/22
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04/18/2022 Equipment shall be maintained in a state of good repair.

Observed the following items in need of repair:

1) Kitchen - Dishmachine is not operational. PIC states that it has been inoperable since reopening in August of 2021.

2) Kitchen - Gaskets on the two-door refrigerator and the two-door make unit (located to the left

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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**Back Kitchen**

of the refrigerator) are torn.

3) Kitchen - Mizzing cover on paper towel dispenser.

Correct as soon as possible by repairing and/or replacing the above equipment items throughout the facility as soon as possible.

4-602.13 Core		NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues.	10/01/22	
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**Item(s):** Nonfood contact surface(s)

**Location:** 2-door refrigerator

**Problem(s):** With accumulation of debris

**Correction(s):** Keep clean.

04/18/2022		Nonfood-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues.		
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Observed the following nonfood-contact surfaces of equipment throughout the establishment in need of cleaning:

1) Kitchen - Interior cavity of two-door refrigeration unit (located underneath the panini maker) has encrusted food debris, specifically on the bottom of the unit.

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.

5-205.15 Core		A PLUMBING SYSTEM shall be: (A) Repaired according to LAW; (P) and (B) Maintained in good repair.	10/01/22	
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**Item(s):** Plumbing system water line(s)

**Location:** prep sink

**Problem(s):** Not maintained

**Correction(s):** Maintain in good repair

04/18/2022		The plumbing system shall be maintained in a state of good repair.		
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Back Kitchen - Observed leak coming from water filter (located above preparation sink). Drip collection pan was located underneath water filter leak.

Correct by repairing leak.

6-501.11 Core		PHYSICAL FACILITIES shall be maintained in good repair.	10/01/22	
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**Item(s):** Physical facilities wall(s)

**Problem(s):** In poor repair

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

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**Back Kitchen**

04/18/2022 Physical facilities shall be maintained in a state of good repair.

Kitchen - Damaged wall above hand washing sink.

Correct as soon as possible by repairing the damaged wall above hand washing sink in the kitchen and remount soap dispenser.

**Beverage Station**

4-602.11 (A) Equipment FOOD-CONTACT SURFACES and UTENSILS shall be cleaned: 10/01/22  
Core

(1) Except as specified in ¶ (B) of this section, before each use with a different type of raw animal FOOD such as beef, FISH, lamb, pork, or POULTRY; (P)

(2) Each time there is a change from working with raw FOODS to working with READY-TO-EAT FOODS; (P)

(3) Between uses with raw fruits and vegetables and with POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD); (P)

(4) Before using or storing a FOOD TEMPERATURE MEASURING DEVICE; (P) and

(5) At any time during the operation when contamination may have occurred. (P)  
(B) Subparagraph (A)(1) of this section does not apply if the FOOD-CONTACT SURFACE or UTENSIL is in contact with a succession of different raw animal FOODS each requiring a higher cooking temperature as specified under § 3-401.11 than the previous FOOD, such as preparing raw FISH followed by cutting raw poultry on the same cutting board.

(C) Except as specified in ¶ (D) of this section, if used with POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD), EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be cleaned throughout the day at least every 4 hours. (P)

(D) Except when dry cleaning methods are used as specified under § 4-603.11, surfaces of UTENSILS and EQUIPMENT contacting FOOD that is not POTENTIALLY HAZARDOUS (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be cleaned:

(1) At any time when contamination may have occurred;

(2) At least every 24 hours for iced tea dispensers and CONSUMER self-service UTENSILS such as tongs, scoops, or ladles;

(3) Before restocking CONSUMER self-service EQUIPMENT and UTENSILS such as condiment dispensers and display containers; and

(4) In EQUIPMENT such as ice bins and BEVERAGE dispensing nozzles and enclosed components of EQUIPMENT such as ice makers, cooking oil storage tanks and distribution lines, BEVERAGE and syrup dispensing lines or tubes, coffee bean grinders, and water vending EQUIPMENT:

(a) At a frequency specified by the manufacturer, or

(b) Absent manufacturer specifications, at a frequency necessary to preclude accumulation of soil or mold.

**Item(s):** Food-contact surface(s) used for nonpotentially hazardous food(s)

**Problem(s):** Not cleaned

**Correction(s):** Clean as required above.

04/18/2022 Equipment contacting food that is not potentially hazardous, such as beverage dispensing nozzles, shall be cleaned at a frequency necessary to prevent accumulation of debris, soil, and other potential contaminants.

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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**Beverage Station**

Observed soiled beverage dispensing nozzle holster with sticky residue accumulation at the coke fountain machine.

Clean beverage dispensing nozzles to sight and touch using wash, rinse and sanitize method to remove soil and sticky residue, and clean regularly to prevent the accumulation of debris, soil, and other potential contaminants.

**Front Line**

5-205.11 Priority Foundation	(A) A HANDWASHING SINK shall be maintained so that it is accessible at all times for EMPLOYEE use and used for no other purpose. (Pf) (B) An automatic handwashing facility shall be used in accordance with manufacturer's instructions. (Pf)	04/18/22
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**Item(s):** Handwashing sink(s) 04/18/2022  
**Problem(s):** Not easily accessible Items stored In In 04/18/2022  
**Correction(s):** Remove items from handsink. Do not store items at handsink.

04/18/2022	A hand washing sink shall be kept clean, used only for hand washing and kept accessible at all times. In addition, items shall never be placed inside of or in front of a hand washing sink.
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Observed the following hand washing that were not easily accessible due to items beings stored in front of them:

1) Back Kitchen - Infused beverage dispensers stored on the ground in front of the hand washing sink. PIC stated that beverage dispensers were on the ground due to being soiled as they were used for catering event over the weekend.

2) Front Kitchen Area - Observed linen hamper stored in front of hand washing sink.

Correct immediately by keeping hand washing sinks clean, easily accessible at all times, and only use hand washing sinks for hand washing purposes.

CORRECTED ONSITE - Items were moved to make the above hand washing sinks easily accessible.

3-304.14 Core	(A) Cloths that are in use for wiping FOOD spills on TABLEWARE shall be maintained dry and used for no other purpose. (B) Cloths in-use for wiping counters and equipment shall be held between uses in a chemical sanitizer solution, and laundered daily. (C) Cloths in-use for wiping surfaces in contact with raw animal FOODS shall be kept separate from cloths used for other purposes. (D) Dry wiping cloths and the chemical sanitizing solutions shall be free of FOOD debris or visible soil. (E) Containers of chemical sanitizing solutions shall be stored off the floor and used in a manner that prevents contamination of FOOD, EQUIPMENT, UTENSILS, LINENS, SINGLE-SERVICE, or SINGLE-USE ARTICLES. (E) SINGLE-USE disposable sanitizer wipes shall be used in accordance lable instructions.	04/18/22
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**Item(s):** Wiping cloth(s) wet 04/18/2022

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**Front Line**

**Correction(s):** Store wiping cloths completely submersed in sanitizer.

04/18/2022 Wiping cloths shall be stored between 100-400 ppm of quaternary ammonia in between uses.

Observed wet wiping cloth (located underneath espresso machine) not fully submerged in sanitizing solution in between uses.

Correct as soon as possible by storing wet wiping cloths in an appropriate sanitizing solution as mentioned above. Use test strips regularly to verify concentration of sanitizer and refill buckets with fresh water and sanitizer at a minimum of every four hours. In addition, swap out wiping cloths once soiled with clean wiping cloths.

CORRECTED ONSITE - Wet wiping cloth was stored in completely submerged sanitizing solution with 100-400 ppm of quaternary ammonia as evidenced by quaternary ammonia test strip.

**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.	10/01/22
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**Item(s):** Physical facilities/structures floors

**Problem(s):** With accumulation of debris

**Correction(s):** Keep clean.

04/18/2022 Physical facilities shall be maintained clean to sight and touch.

Basement storage room (B48) with accumulation of refuse, debris, and single-use items, specifically underneath shelving units.

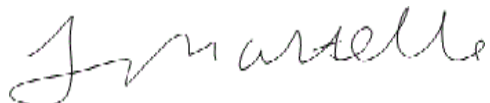
Correct as soon as possible by cleaning the above areas throughout the facility and maintaining them clean to sight and touch at all times.

**Closing Comments:**

Priority/priority foundation violations were addressed/corrected at time of routine inspection. Remaining core violations must be addressed/corrected as soon as possible, which will be reinspected upon 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.

Nonda Mihas