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.

This Facility was inspected by Jennifer Nord, a representative from University of Michigan, on 11/26/2018 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Entire establishment

4-501.114  A chemical SANITIZER used in a SANITIZING solution for a manual or mechanical operation shall meet these limits or as otherwise approved: (P)  11/26/18

Item(s): Quaternary ammonia solution

11/26/2018  THE SANITIZER CONCENTRATION IN THE SANI BUCKET WAS NOT STRONG ENOUGH. UPON REQUEST IT WAS REFRESHED WITH SANITIZER AT 200 PPM.

4-602.13  NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues.  02/24/19

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

11/26/2018  CLEAN THE GASKETS AND THE UTENSIL DRAWERS AS THEY ARE SOILED.

6-301.20  A HANDWASHING SINK or group of adjacent HANDWASHING SINKS that is provided with disposable towels shall be provided with a waste receptacle.  02/24/19

Item(s): Handwashing sink(s)
Problem(s): Soiled
Correction(s): Keep clean.
<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>Entire establishment</td>
<td></td>
<td>Waste recepticle(s)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Item(s):</td>
<td></td>
<td>Not provided</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Problem(s):</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

11/26/2018 PROVIDE A GARBAGE CAN FOR THE HAND SINK IN THE FRONT OF THE HOUSE.

Closing Comments:

THE OPERATORS OF THIS FACILITY WILL BEGIN ORDERING SUSHI FROM THE VENDOR SERVING NCRC. THE OPERATOR WILL USE A TEMPERATURE LOG AND WILL RECORD THE RECEIVING TEMPERATURES OF THE ITEMS.

THE OPERATOR USES TIME AS A CONTROL FOR THE SAUSAGE AND POTATOES IN THE MORNING. THIS IS DUE TO A LACK OF HEATED STORAGE. THE ITEMS ARE LABELED WITH THE START TIME AND DISPOSAL TIME.

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):

[Signature]

Inspected By (Name and Title):

Jennifer Nord, RS, MPH

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