

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.

Lurie Engineering Center
Lurie Engineering Center
1221 Beal

Ann Arbor, MI 48109

Person In Charge (PIC): Steve Stanley

SFE 5081 029612 03/17/2022 11:00:00 AM

Last Routine: 03/11/2020

Establishment Phone: (734) 647-7039

INSPECTION TYPE:

Routine Inspection

Manager Certified	Yes
License Posted	Yes
Antichoking Poster	N/A
CO2 Tanks Secured	N/A

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 03/17/2022 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Warewash Area

7-204.11 Priority	Chemical SANITIZERS and other chemical antimicrobials applied to FOOD-CONTACT SURFACES shall meet the requirements specified in this code. (P)	03/17/22
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Location:	3-compartment sink	03/17/2022 03/17/2022
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03/17/2022	<p>Chemical sanitizers must be used according to manufacturer's labels.</p> <p>Chlorine sanitizer in sanitizing bucket (located in rinse compartment at 3-compartment sink in the kitchen) greatly exceeded 200 ppm as evidenced by test strip.</p> <p>Correct immediately by either diluting or refilling sanitizer bucket with chlorine concentration between 50-100 ppm to be used for sanitizing on nonfood-contact surfaces and food-contact surfaces of equipment. Use test strips regularly to ensure proper concentrations are achieved. As a rule of thumb, chlorine should be replaced every four hours in sanitizing buckets.</p> <p>CORRECTED AT TIME OF INSPECTION - Sanitizing solution was diluted to achieve chlorine concentration between 50-100 ppm.</p>	
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4-501.112 Priority Foundation	<p>In a mechanical operation, the temperature of the fresh hot water SANITIZING rinse as it enters the manifold may not be more than 194 F, or less than 165 F for stationary rack machines or 180 F for all other machines to assure proper sanitizing of utensils. (Pf)</p>	04/16/22
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Item(s):	Dish machine final rinse temperature
Location:	dish machine(s)
Problem(s):	Less than 180 degrees F
Correction(s):	Repair to provide temperature stated above.

03/17/2022	In a mechanical operation, the water temperature of the final rinse may not be less than 180 F.	
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Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Warewash Area

Observed dish machine in kitchen has final rinse cycle temperature less than 180 degrees F.

Correct immediately by repairing dish machine to have final rinse cycle temperature of at least 180 F. In the meantime, all dishes and utensils may be ran through the dish machine, but will have to go through a sanitizing step after therefore utilize the sanitizing compartment of the 3-compartment sink.

4-501.11 Core		EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements of the code.	09/01/22	
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Item(s): equipment
Location: Garbage disposal sink
Problem(s): In poor repair
Correction(s): Repair/replace.

03/17/2022 Equipment shall be maintained in a state of good repair.

Observed water inlets at garbage disposal sink (located near 3-compartment sink) are not in working order.

Correct as soon as possible by repairing.

Closing Comments:

Priority/priority foundation violations must be addressed/corrected immediately, which will be reinspected upon follow-up. Remaining core violations must be addressed/corrected as soon as possible, which will be reinspected upon next routine inspection. In the meantime, please feel free to reach out at any time with any concerns or questions you have.

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)



Nonda Mihas

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