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 4/8/2019 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

### Kitchen

**6-501.11 Repeat** PHYSICAL FACILITIES shall be maintained in good repair.

| Item(s): | Physical facilities |
| Problem(s): | In poor repair |
| Correction(s): | Repair/replace. |
| Correct By | 4/8/2019 |

**3-306.11 Priority** Except for nuts in the shell and whole, raw fruits and vegetables that are intended for hulling, peeling, or washing by the CONSUMER before consumption, FOOD on display shall be protected from contamination by the use of PACKAGING; counter, service line, or salad bar FOOD guards; display cases; or other effective means. (P)

| Item(s): | Food on display |
| Problem(s): | Lacking protection |
| Correction(s): | Protect against contamination |
| Correct By | 4/8/2019 |

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

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)

| Correct By | 4/8/2019 |
Kitchen

Item(s): Ready to eat, potentially hazardous food(s)  
Problem(s): Improperly date marked  
Correction(s): Discard.

4/8/2019  AN OPENED PACKAGE OF PIZZA CHEESE DATED 3/28-4/3 WAS FOUND IN THE WALK IN COOLER. CHECK REFRIGERATED STORAGE FOR OUTDATED FOOD ITEMS DAILY TO PREVENT USE OF SUCH ITEMS IN FOOD PRODUCTS. THE CHEESE WAS DISCARDED DURING THE INSPECTION. VIOLATION CORRECTED.

4-501.114 Priority  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></th>
<th>ppm</th>
<th>pH&lt;10</th>
<th>pH&lt;8</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chlorine</td>
<td>25</td>
<td>120 F</td>
<td>120 F</td>
</tr>
<tr>
<td></td>
<td>50</td>
<td>100 F</td>
<td>75 F</td>
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<td>100</td>
<td>55 F</td>
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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): Chlorine solution concentration  
Problem(s): Below 50 ppm  
Correction(s): Provide correct concentration as stated above.

4/8/2019 THERE WAS NO MEASURABLE AMOUNT OF SANITIZER IN THE SANITIZER BUCKET IN THE BASEMENT PREPARATION AREA. REPLACE SANITIZER FREQUENTLY AND WHENEVER IT BECOMES CLOUDY OR SOILED. IN THIS CASE THE OPERATORS PREPARED A FRESH BUCKET OF BLEACH SOLUTION AT 100 PPM. VIOLATION CORRECTED.

4-602.13 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.

4/8/2019 THE COMBI OVEN HOOD IS DUSTY AND NEEDS TO BE CLEANED.

4/8/2019 THE HOSE ON THE REEL BY THE FOOD PREP SINK IS SOILED AND NEEDS TO BE CLEANED.

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.

07/07/19
Kitchen

Item(s): Physical facilities/structures  
Problem(s): Not clean  
4/8/2019 CLEAN THE FOOD PREP SINK BELL DRAIN AS IT IS SOILED.

Service Area

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) 135°F or above, except that roasts properly cooked and cooled may be held at a temperature of 130°F; or (P)  
(B) At 41°F or less (P)  
4/8/2019 HAM AND CUT TOMATOES WERE FOUND AT 50 DEGREES F. HUMMUS AND GUACAMOLE WERE FOUND AT 53 DEGREES IN THE SELF SERVICE AREA. DO NOT ALLOW STAFF TO REMOVE ENTIRE CARTS FILLED WITH PRODUCTS FROM THE REFRIGERATOR WHILE PREPARING ONLY ONE ITEM. THESE ITEMS WERE THROWN AWAY DURING THE INSPECTION. VIOLATION CORRECTED.  

4-602.13 Repeat Core NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues.  
4/8/2019 THE INTERIOR OF THE JUICE MACHINE IS SOILED AND NEEDS TO BE CLEANED. CLEAN THIS AREA WEEKLY.

Closing Comments:
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/
This signature does not imply agreement or disagreement with any violation noted.