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.

Martha Cook
Martha Cook
906 S. University
Ann Arbor, MI 48109-1195
Person In Charge (PIC): Tom K.

This Facility was inspected by Jennifer Nord, a representative from University of Michigan, on 11/4/2019 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.

11/4/2019 REPAIR OR REPLACE THE BROKEN WALL TILE IN THE KITCHEN TO MAKE IT SMOOTH AND EASILY CLEANABLE.

11/4/2019 REPAINT OR REFINISH THE FLOOR IN THE STORE ROOM.

Kitchen

3-501.17 Repeat (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): Without date of consumption marking
Correction(s): Provide proper date marks as stated above.

11/4/2019 DELI MEAT WAS FOUND WITHOUT PROPER DATE MARKS. PROVIDE CONSISTENT DATE MARKS ON THE READY TO EAT FOOD ITEMS THAT WILL BE HELD OVER 24
Kitchen

HOURS. UPON REQUEST DATE MARKS WERE PROVIDED. VIOLATION CORRECTED.

4-501.116 Concentration of the SANITIZING solution shall be accurately determined by using a test kit or other device. (Pf)

Item(s): Sanitizer test kit
Problem(s): Not used

11/4/2019 AT THE BEGINNING OF THE INSPECTION THERE WAS NO TEST KIT TO CHECK THE SANITIZER LEVEL. I PROVIDED A TEST KIT TO THE OPERATOR DURING THE INSPECTION. VIOLATION CORRECTED.

4-601.11 Repeat (A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. (Pf)
(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.

Item(s): Food-contact surface(s)
Problem(s): With accumulation of debris
Correction(s): Keep clean.


4-501.14 Core A WAREWASHING machine; the compartments of sinks, basins, or other receptacles used for washing and rinsing EQUIPMENT, UTENSILS, or raw FOODS, or laundering wiping cloths; and drainboards or other EQUIPMENT used to substitute for drainboards shall be cleaned as required.

Item(s): Warewashing equipment
Problem(s): Not cleaned
Correction(s): Clean as required above.

11/4/2019 CLEAN THE THREE COMPARTMENT SINK BEFORE AND AFTER EACH USE.

4-602.13 Repeat 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.

11/4/2019 SCRUB THE SANITIZER BUCKETS BY HAND SO THEY DO NOT BECOME SOILED OVER
<table>
<thead>
<tr>
<th>Category</th>
<th>Repeat</th>
<th>Violation Description/Remarks/Correction Schedule</th>
<th>Correct By</th>
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**Closing Comments:**

REMOVE THE SANITIZER SOLUTION DISPENSER FROM ABOVE THE TWO COMPARTMENT SINK.

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/](http://ehs.umich.edu/campus-life-safety/food-safety/inspections/)

Person in charge (Name and Title) ______________________________

Inspected By (Name and Title) ______________________________

______________________________
Jennifer Nord

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