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.

<table>
<thead>
<tr>
<th>Violation Category</th>
<th>Repeat</th>
<th>Item(s):</th>
<th>Location:</th>
<th>Problem(s):</th>
<th>Correction(s):</th>
</tr>
</thead>
<tbody>
<tr>
<td>4-501.14 Core</td>
<td></td>
<td>Warewashing equipment drainboards</td>
<td>3-compartment sink drainboard(s)</td>
<td>Not cleaned Before use</td>
<td>Clean as specified above.</td>
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10/16/2019 OBSERVED A WORKER WASHING, RINSING, AND SANITIZING CHEESECAKE PAN RINGS WITH GRAHAM CRACKER CRUST CRUMBS ON THE CLEAN END DRAINBOARD. A PLASTIC BAG OF USED CHEESECAKE RINGS HAD BEEN PLACED ON THE CLEAN END DRAINBOARD AND THE CRUMBS HAD FALLEN ONTO THE DRAINBOARD. THE PERSON WASHING THE RINGS WAS UNAWARE THE SINKS AND DRAINBOARDS SHOULD BE CLEANED PRIOR TO USE. THE WORKER IMMEDIATELY CLEANED THE CLEAN END DRAINBOARD BEFORE RESUMING WASHING THE CHEESECAKE RINGS. A WIRE SHELVING UNIT IS ACTUALLY USED FOR AIR DRYING ITEMS THAT GO THROUGH THE 3-COMPARTMENT SINK, BUT THE CLEAN END DRAINBOARD SHOULD BE KEPT CLEAN FOR INTERMEDIATE STAGING OF WASHED, RINSED, AND SANITIZED BAKEWARE.

10/16/2019 THE WIRE SHELVING UNIT DESIGNATED FOR STAGING DIRTY BAKEWARE FOR WASHING THROUGH THE 3-COMPARTMENT SINK HAS BEEN "RE-PURPOSED" FOR STORING OTHER ITEMS. CLEAR OFF THESE SHELVES AND RESUME USING THEM FOR SOILED BAKEWARE STAGING.

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.

University of Michigan
EH&S
Ann Arbor, MI 48109-1010
(734)647-1142
Bake shop

Item(s): Physical facilities/structures fan(s) circulating
Location: Fan, Fan Blades & Guard
Problem(s): Not clean
Correction(s): Keep clean

10/16/2019 CLEAN THE WIRE GUARDS AND FAN BLADES OF THE WALL MOUNTED OSCILLATING FANS IN THE BAKE SHOP TO REMOVE SOILS (COCOA POWDER RESIDUES, DUST, ETC.) NOW THAT THE FANS ARE USED LESS DUE TO THE ARRIVAL OF COOLER WEATHER.

Dry Goods Storage Room

6-501.12 Repeat (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.

Item(s): Physical facilities/structures floors
Location: floor
Problem(s): With accumulation of debris
Correction(s): Keep clean.

10/16/2019 SWEEP AND MOP THE FLOOR AREAS UNDER THE STORAGE SHELVES IN THE BAKERY DRY GOODS STORAGE ROOM OFF THE LOADING DOCK TO REMOVE DROPPED ITEMS, DEBRIS, AND DUST.

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/

Person in charge (Name and Title) Inspected By (Name and Title)

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