

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.

Mary Markley Dining
Mary Markley Hall
1503 Washington Heights
Ann Arbor, MI 48109
Person In Charge (PIC): James Monahan

SFE 5081 029145 05/03/2022 11:00 am

Establishment Phone: (734) 764-1151

INSPECTION TYPE:

Follow Up Critical

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Corrected

3-501.16		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)	04/15/22	04/15/22
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		<p>Item(s): Cold food item(s)</p> <p>Problem(s): Stored above 41 degrees F</p> <p>Correction(s): Store below 41 degrees F.</p>		04/15/2022 04/15/2022
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04/15/2022		Potentially hazardous foods being held cold shall be held at 41 degrees F or below to prevent the growth of pathogens.		
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Observed the following potentially hazardous foods above 41 degrees F:

1) Observed whole strawberry swirl cheesecakes in an enclosed bakery cart at 50+ degrees. The food worker in the station was in the process of the cutting the cheesecakes into individual slices to be served at today's dinner, but the worker had left for their break with the cheesecakes left in the cart at room temperature, which was very warm at the time of the inspection. There is a 1-door reach-in cooler in the dessert station that was almost completely empty. The PIC immediately moved the sheet trays of uncut cheesecakes into the cooler and a sheet tray or two of portioned cheesecake slices on plates were moved to a WIC in the main kitchen. When the worker returned from break, it was explained to them that cheesecakes are a TCS RTE food and should be kept refrigerated at all times and they should cut just one cheesecake into individual portions at a time and return the slices to the cooler as quickly as possible.

Correct immediately by cold-holding potentially hazardous foods at 41 degrees F or below at all times.

CORRECTED ONSITE - All uncut cheesecakes and cut slices moved into coolers.

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Pizza
Pizza Prep Area

Critical / Non-crit	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected																
		<p>at a temperature of 130°F; or (P) (B) At 41°F or less (P)</p> <p>Item(s): Cold food item(s) Problem(s): Stored above 41 degrees F Correction(s): Store below 41 degrees F.</p>		04/15/2022 04/15/2022																
04/15/2022		<p>Potentially hazardous foods being held cold shall be held at 41 degrees F or below to prevent the growth of pathogens.</p> <p>Observed the following potentially hazardous foods above 41 degrees F:</p> <p>1) Kitchen Pizza/Burger Preparation Area - Mushroom/beef burger blend at 70 degrees F inside top drawer of two-door sliding drawer cooler. Two-door sliding drawer cooler was off at the time of routine inspection.</p> <p>Correct immediately by cold-holding potentially hazardous foods at 41 degrees F or below at all times.</p> <p>CORRECTED ONSITE - Mushroom/beef burger blend was discarded.</p>																		
4-501.114 Kitch Kitchen		<p>A chemical SANITIZER used in a SANITIZING solution for a manual or mechanical operation shall meet these limits or as otherwise approved: (P)</p> <table border="1"> <tr> <td>Chlorine</td> <td>ppm</td> <td>pH<10</td> <td>pH<8</td> </tr> <tr> <td></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> </tr> <tr> <td></td> <td>100</td> <td>55 F</td> <td>55 F</td> </tr> </table> <p>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)</p> <p>Quats minimum temperature of 75 F, hardness of 500 ppm or less and meet manufacturers use directions. (P)</p> <p>Item(s): Other chemical sanitizing solution concentration(s) Problem(s): Does not achieve sanitization Correction(s): Discontinue use.</p>	Chlorine	ppm	pH<10	pH<8		25	120 F	120 F		50	100 F	75 F		100	55 F	55 F	04/15/22	04/15/22 04/15/2022
Chlorine	ppm	pH<10	pH<8																	
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04/15/2022		<p>A sanitizing solution shall meet the manufacturer's recommended concentration to achieve sanitization.</p> <p>Kitchen - Observed 0 ppm in red sanitizing pails where Ecolab SMARTPOWER is used, specifically in preparation areas behind main cook line</p> <p>Correct immediately by adjusting sanitizing solution to appropriate concentration levels in order to sanitize food-contact and nonfood-contact surfaces of equipment. For SMARTPOWER, DDBSA concentration should be between 272 and 700 ppm and lactic acid concentration should be between 704 and 1875; use test strips to confirm and verify.</p> <p>CORRECTED AT TIME OF ROUTINE INSPECTION - Red bucket with sanitizing solution containing Ecolab SMARTPOWER was refilled and verified with test strip to contain appropriate concentration mentioned above that achieves sanitization of food-contact and nonfood-contact surfaces of equipment.</p>																		
4-202.11 Kitch		<p>Multiuise FOOD-CONTACT SURFACES shall be: SMOOTH, be easily cleaned, free of breaks, chips, pits, etc and easily accessible for cleaning and inspection. (Pf)</p>	04/25/22	04/15/22																

Critical / Non-crit	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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		Item(s): Food-contact surface(s) Utensil(s) Problem(s): With sharp internal Angles Correction(s): Repair/replace.		04/15/2022 04/15/2022
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04/15/2022		Multiuse food-contact surfaces shall be free of any breaks, chips, deformities, and pits to facilitate easy cleaning. Kitchen (specifically above ventilation system where steam jacketed kettles are housed) - Strainer has frayed, rough edges. Correct immediately by repairing or replacing the above multiuse food-contact surfaces to be free of any breaks, chips, deformities, and pits to facilitate easy cleaning. CORRECTED ONSITE - Strainer was discarded.		
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4-601.11 Kitch Kitchen		(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.	04/25/22	05/03/22
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		Item(s): Food-contact surface(s) equipment Problem(s): Soiled Correction(s): Keep clean.		05/03/2022 05/03/2022
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04/15/2022		Food-contact surfaces of equipment shall be clean to sight and be kept free of accumulation of debris and grease. Observed the following food-contact surfaces of equipment throughout the facility in need of cleaning: 1) Kitchen - Steam jacketed kettle drain spouts are soiled with encrusted food debris Correct immediately by cleaning the above food-contact surfaces to sight and touch and maintaining them clean at all times.		
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05/03/2022		CORRECTED - Steam jacketed kettle drain spouts are clean to sight and touch.		
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Closing Comments:

All priority/priority foundation violations have been corrected. Remaining core violations shall be addressed as soon as possible, which will be reinspected at the next routine inspection.

Person in charge (Name and Title)

J. ...

Inspected By (Name and Title)

N. Mihos, MSES

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

Nonda Mihos