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.

FOOD ESTABLISHMENT INSPECTION REPORT

Michigan League Catering  
Michigan League  
911 N. University  
Ann Arbor, MI 48109  
Person In Charge (PIC): Peter Simone  

INSPECTION TYPE:  
Follow Up Critical  

<table>
<thead>
<tr>
<th>Violation Category</th>
<th>Repeat</th>
<th>Violation Description/Remarks/Correction Schedule</th>
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<tbody>
<tr>
<td>3-501.18</td>
<td></td>
<td>A FOOD specified in ¶ 3-501.17(A) or (B) shall be discarded if it:</td>
<td>03/28/22</td>
<td>03/28/22</td>
</tr>
</tbody>
</table>
| 2nd Floor Servery  |        | (1) Exceeds the temperature and time combination specified in ¶ 3-501.17(A), except 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)  
|                    |        | Item(s): Ready to eat, potentially hazardous food(s)  
|                    |        | Location: Walk-in cooler  
|                    |        | Problem(s): Beyond consume by date  
|                    |        | Correction(s): Discard.  
|                    |        | 03/28/2022 Potentially hazardous foods shall be discarded if they are beyond 7 days from preparation date.  
|                    |        | 2nd Floor Servery Walk-in Cooler - Observed in-house prepared ranch dressing with consumption/discard date of 3/27/2022.  
|                    |        | CORRECTED AT TIME OF INSPECTION - Employee discarded ranch dressing.  
| 4-501.114          |        | A chemical SANITIZER used in a SANITIZING solution for a manual or mechanical operation shall meet these limits or as otherwise approved: (P)  
| Entire establishment|        | Chlorine ppm pH<10 pH<8  
|                    |        | 25 120 F 120 F  
|                    |        | 50 100 F 75 F  
|                    |        | 100 55 F 55 F  
|                    |        | 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): Other chemical sanitizing solution concentration(s)  
|                    |        | 04/27/22 04/06/22 | 04/06/22 |
Critical / Non-crit | Repeat | Violation Description/Remarks/Correction Schedule | Correct By | Corrected
--- | --- | --- | --- | ---

**Location:** Sanitizer Dispenser

**Problem(s):** Does not achieve sanitization

**Correction(s):** Discontinue use.

03/28/2022 A sanitizing solution shall meet the manufacturer’s recommended concentration to achieve sanitization.

Ecolab SMARTPOWER stations at 3-compartment sink in warewashing room and 2-compartment sink on 2nd floor servery is dispensing 0 ppm. PIC advised to obtain Ecolab SMARTPOWER from dispensing station located in kitchen, which is dispensing sanitizer appropriately as evidenced by test strip. PIC also instructed not to use Ecolab SMARTPOWER station in warewashing room and 2-compartment sink on 2nd floor servery is dispensing 0 ppm until the above dispensing units can be adjusted/repaired. Service call will be made to Ecolab.

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.

04/06/2022 CORRECTED - Ecolab SMARTPOWER DDBSA concentration is between 272 and 700 ppm and lactic acid concentration is between 704 and 1875 as evidenced by test strips at dispensing stationS at 3-compartment sink in the warewashing room and at two-compartment sink in 2nd floor servery.

**Closing Comments:**

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

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Person in charge (Name and Title)

Inspected By (Name and Title)

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

Nonda Mihas