

## 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.

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

**SFE 5081 029133 04/06/2022 02:45 pm**

**Establishment Phone: (734) 764-7536**

**INSPECTION TYPE:**

Follow Up Critical

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

**Corrected**

3-501.18 2nd 2nd Floor Server		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)	03/28/22	03/28/22
-------------------------------------	--	--	----------	----------

<b>Item(s):</b>	Ready to eat, potentially hazardous food(s)	03/28/2022
<b>Location:</b>	Walk-in cooler	03/28/2022
<b>Problem(s):</b>	Beyond consume by date	
<b>Correction(s):</b>	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.

Correct immediately by discarding those potentially hazardous foods that are beyond the consume/discard date and keep up with proper date marking techniques.

CORRECTED AT TIME OF INSPECTION - Employee discarded ranch dressing.

4-501.114 Entire Entire establishn		A chemical SANITIZER used in a SANITIZING solution for a manual or mechanical operation shall meet these limits or as otherwise approved: (P)	04/27/22	04/06/22																				
		<table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 15%;">Chlorine</td> <td style="width: 15%;">ppm</td> <td style="width: 15%;">pH&lt;10</td> <td style="width: 15%;">pH&lt;8</td> <td style="width: 40%;"></td> </tr> <tr> <td></td> <td>25</td> <td>120 F</td> <td>120 F</td> <td></td> </tr> <tr> <td></td> <td>50</td> <td>100 F</td> <td>75 F</td> <td></td> </tr> <tr> <td></td> <td>100</td> <td>55 F</td> <td>55 F</td> <td></td> </tr> </table>	Chlorine	ppm	pH<10	pH<8			25	120 F	120 F			50	100 F	75 F			100	55 F	55 F			
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)																						

<b>Item(s):</b>	Other chemical sanitizing solution concentration(s)	04/06/2022
-----------------	---	------------

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.

04/06/2022  
 04/06/2022

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/repared. 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.

Person in charge (Name and Title)



Inspected By (Name and Title)



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

Nonda Mihos