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.

This Facility was inspected by Jennifer Nord, a representative from University of Michigan, on 11/28/2017 to determine the level of compliance with Michigan Act 92, P.A. 2000.

<table>
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<tr>
<th>Violation Category</th>
<th>Repeat</th>
<th>Violation Description/Remarks/Correction Schedule</th>
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<td>Entire establishment</td>
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5-205.15 Repeat A PLUMBING SYSTEM shall be:  
(A) Repaired according to LAW; (P) and  
(B) Maintained in good repair.  

Item(s): Plumbing system  
Problem(s): Not maintained  
Correction(s): Maintain in good repair  


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

11/28/17 THE BLADE FOR THE ANLIKER WAS SOILED AT THE BEGINNING OF THE INSPECTION. UPON REQUEST IT WAS CLEANED. VIOLATION CORRECTED.  
11/28/17 THE GUARD FOR THE TABLE TOP MIXER WAS SOILED AT THE BEGINNING OF THE INSPECTION. UPON REQUEST IT WAS CLEANED.  
Entire establishment

6-501.11 Repeat PHYSICAL FACILITIES shall be maintained in good repair. 02/26/18
Core

Item(s): Physical facilities
Problem(s): In poor repair
Correction(s): Repair/replace.

11/28/2017 REPLACE THE BROKEN FLOOR TILE IN THE KITCHEN.
11/28/2017 REPLACE THE CEILING IN THE KITCHEN AS IT IS NO LONGER CLEANABLE.
11/28/2017 REPAIR OR REPLACE THE WORN FLOOR IN THE SECOND FLOOR CATERING KITCHEN.
11/28/2017 REPAIR THE CEILING IN THE SECOND FLOOR CATERING KITCHEN.
11/28/2017 REPAIR THE WALLS IN THE SECOND FLOOR CATERING KITCHEN.
11/28/2017 REPAIR THE BROKEN WALL TILE BY THE PRODUCE COOLER.

6-501.11 Repeat PHYSICAL FACILITIES shall be maintained in good repair. 02/26/18
Core

Item(s): Physical facilities
Problem(s): In poor repair
Correction(s): Repair/replace.

11/28/2017 CLEAN THE CEILING IN THE DISH MACHINE AREA AS IT IS SOILED.
11/28/2017 CLEAN THE FLOOR IN THE BASEMENT WALK IN FREEZER.
11/28/2017 CLEAN THE FLOOR IN THE POP WALK IN COOLER.

Kitchen

6-501.111 Repeat The presence of insects, rodents, and other pests shall be controlled to minimize their presence on the PREMISES. by: 11/28/17
Priority Foundation

(A) Routinely inspecting incoming shipments of FOOD and supplies;
(B) Routinely inspecting the PREMISES for evidence of pests;
(C) Using methods, if pests are found, such as trapping devices or other means of pest control as specified.(Pf)
(D) Eliminating harborage conditions.

Item(s): Pest(s)
Problem(s): Present in facility
Correction(s): Remove pests from facility.

11/28/2017 THERE ARE FLIES IN THE DISH ROOM. AT THE END OF THE DAY CLEAN AND DRY ALL CLEANING EQUIPMENT (SCRUBBIES, ETC.) TO ELIMINATE FLY HARBORAGE LOCATIONS. HAVE YOUR PEST CONTROL OPERATOR INSTALL A FLY LIGHT IN AN APPROPRIATE LOCATION.

4-501.11 Repeat EQUIPMENT shall be maintained in a state of repair and condition that meets the Core

Correct By Corrected

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### Kitchen

**Item(s):** equipment  
**Problem(s):** In poor repair  
**Correction(s):** Repair/replace.

**11/28/2017**  
THE DISH MACHINE IS NOT PROPERLY SANITIZING EQUIPMENT. IT IS NOT IN USE TODAY AND THE FACILITY HAS NOT BEEN RECENTLY. AS TODAY IS THE FIRST DAY BACK IN OPERATION, THE MACHINE HAS NOT YET BEEN SERVICED. THE MANAGER CALLED FOR THE MACHINE TO BE SERVICED DURING THE INSPECTION. USE OF THE THREE COMPARTMENT SINK IS REQUIRED UNTIL THE MACHINE HAS BEEN REPAIRED.

### Closing Comments:

THE ICE MACHINE IN THE CATERING KITCHEN IN THE SECOND FLOOR IS NOT IN USE. IF YOU PLAN TO RETURN IT TO USE YOU MUST THOROUGHLY CLEAN THE INTERIOR ACCORDING TO THE MANUFACTURER.

OSEH is now listing routine inspection reports for all campus food establishments on-line. Reports can be viewed at [http://www.oseh.umich.edu/food/reports.shtml](http://www.oseh.umich.edu/food/reports.shtml)