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

This Facility was inspected by Jennifer Nord, a representative from University of Michigan, on 9/27/2019 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Beverage Station

4-602.13 Core

NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues.

Item(s): Nonfood contact surface(s)
Problem(s): Soiled
Correction(s): Clean the area around the pop nozzles as they are soiled.

9/27/2019 CLEAN THE AREA AROUND THE POP NOZZLES AS THEY ARE SOILED.

Box and Bowl

3-501.15 Priority Foundation

(A) Cooling shall be accomplished in accordance with the time and temperature criteria specified under § 3-501.14 by using one or more of the following methods based on the type of FOOD being cooled:

(1) Placing the FOOD in shallow pans; (Pf)
(2) Separating the FOOD into smaller or thinner portions; (Pf)
(3) Using rapid cooling EQUIPMENT; (Pf)
(4) Stirring the FOOD in a container placed in an ice water bath; (Pf)
(5) Using containers that facilitate heat transfer; (Pf)
(6) Adding ice as an ingredient; (Pf) or
(7) Other effective methods. (Pf)

(B) When placed in cooling or cold holding EQUIPMENT, FOOD containers in which FOOD is being cooled shall be:

(1) Arranged in the EQUIPMENT to provide maximum heat transfer through the container walls; and
(2) Loosely covered, or uncovered if protected from overhead contamination as specified under Subparagraph 3-305.11(A)(2), during the cooling period to facilitate heat transfer from the surface of the FOOD.

Item(s): Food item(s) cooled
Box and Bowl

Problem(s): Improperly In large container
Correction(s): Utilize long, shallow pans.

9/27/2019 THE CURRY SAUCE THAT WAS JUST PREPARED WAS FOUND AT IMPROPER TEMPERATURES IN THE BOX AND BOWL. SHALLOW THE FOOD ITEMS OUT TO MOVE IT THROUGH THE TEMPERATURE DANGER ZONE QUICKLY. UPON REQUEST THE CURRY SAUCE WAS PLACED INTO LONG SHALLOW PANS AND COOLED IN THE WALK IN COOLER. VIOLATION CORRECTED.

Dishroom

6-501.11 Core PHYSICAL FACILITIES shall be maintained in good repair. 12/26/19
Item(s): Physical facilities
Problem(s): In poor repair
Correction(s): Repair/replace.

9/27/2019 THE WALL ALONG THE SPRAY TABLE IS WORN AND NEEDS TO BE REPAIRED.

Entire establishment

6-501.12 Core 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
Problem(s): Soiled
Correction(s): Keep clean.

9/27/2019 FLOORS UNDER THE EQUIPMENT AND ALONG THE WALLS ARE SOILED AND NEED TO BE CLEANED.
9/27/2019 CLEAN THE FLOOR DRAINS THROUGHOUT THE FACILITY.
9/27/2019 CLEAN DOORS THROUGHOUT THE FACILITY AS THEY ARE SOILED.

Grill Line

4-501.11 Core Repeat EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements of the code.
Item(s): equipment
Problem(s): In poor repair
Correction(s): Repair/replace.

9/27/2019 REPLACE THE TORN GASKETS IN THE UPRIGHT COOLER AND FREEZER.

4-602.13 Core Repeat NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues.

9/27/2019 10:30:00 AM
### Grill Line

| Item(s): | Nonfood contact surface(s) |
| Problem(s): | Soiled |
| Correction(s): | Keep clean. |

**9/27/2019**
CLEAN THE SHELVES AND EQUIPMENT ON THE COOK LINE AS THESE AREAS ARE SOILED.

**9/27/2019**
CLEAN THE UPRIGHT FREEZER AS THIS ITEM IS SOILED.

**9/27/2019**
CLEAN THE HOOD IN THIS AREA. THE LAST DOCUMENTED HOOD CLEANING WAS 8/22/18. CODE INDICATES THE HOOD AND DUCTWORK SHOULD OVER A CHAR BROILER SHOULD BE CHECKED EVERY THREE MONTHS TO DETERMINE IF CLEANING IS NECESSARY TO PREVENT A FIRE.

### 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.

| Item(s): | Physical facilities/structures |
| Problem(s): | Not clean |
| Correction(s): | Keep clean |

**9/27/2019**
CLEAN THE FLOOR UNDER THE EQUIPMENT AS THIS AREA IS SOILED.

**9/27/2019**
CLEAN THE CEILING AS IT IS SOILED.

### 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.

| Item(s): | Food-contact surface(s) |
| Problem(s): | Soiled |
| Correction(s): | Clean prior to opening. |

**9/27/2019**
THE CAN OPENER BLADE WAS SOILED WITH FOOD MATTER. CLEAN THE BLADE AFTER EACH USE TO PREVENT CONTAMINATION TO OTHER FOOD PRODUCTS. THE BLADE WAS CLEANED DURING THE INSPECTION. VIOLATION CORRECTED.

### Produce cooler

| Item(s): | READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) |
| Problem(s): | prepared and held refrigerated for more than 24 hours in a FOOD ESTABLISHMENT shall be clearly marked at the time of preparation to indicate the date or day by which the FOOD shall be consumed. (Pf) |

(B) A container of refrigerated, commercially prepared READY-TO-EAT FOOD.
Violation Description/Remarks/Correction Schedule

**Produce cooler**

POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be clearly marked, at the time the original container is opened in a FOOD ESTABLISHMENT, to indicate the date or day by which the FOOD shall be consumed. (Pf)

A date marking system that does not exceed 7 days, including date of preparation, or opening is to be used. (Pf)

**Item(s):** Commercially processed ready to eat potentially hazardous food(s)  
**Problem(s):** Without date of consumption marking  
**Correction(s):** Provide proper date marks as stated above.

9/27/2019 THE FETA AND BLUE CHEESES WERE FOUND WITHOUT A CONSUME BY DATE. TO PREVENT FOOD FROM BEING SERVED BEYOND ITS SAFE CONSUMABLE DATE, ADD SIX DAYS TO THE DATE THE SOFT CHEESE IS OPENED AND LABEL THAT AS THE LAST DATE OF USE. IN THIS CASE THE BLUE AND FETA CHEESE WERE DISCARDED. VIOLATION CORRECTED.

**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)

[Signature]

Inspected By (Name and Title)

[Signature]

Jennifer Nord