

## 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.

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| <p><b>Twigs at Oxford</b><br/><b>Goddard House: Oxford Complex</b><br/><b>619 Oxford Rd.</b><br/><b>Ann Arbor, MI 48104-2634</b><br/><b>Person In Charge (PIC): Kristin Anderson</b></p> | <p><b>SFE 5081 070677</b></p> | <p><b>10/22/2021 10:00:00 AM</b><br/><b>Last Routine: 9/24/2020</b></p> |
| <p><b>Establishment Phone: (734) 763-7200</b></p>  |                               |   |

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| <p>INSPECTION TYPE:<br/>Routine Inspection</p> | <p>Manager Certified                      Yes<br/>License Posted                              Yes<br/>Antichoking Poster                        Yes<br/>CO2 Tanks Secured                         No</p> |  |
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| Violation Category | Repeat | Violation Description/Remarks/Correction Schedule | Correct By | Corrected |
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This Facility was inspected by Nonda Mihas, a representative from University of Michigan, on 10/22/2021 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

**Entire establishment**

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| 4-501.11<br>Core | EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements of the code. | 04/01/22 |
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**Item(s):** Equipment components  
**Problem(s):** In poor repair  
**Correction(s):** Repair/replace.

10/22/2021 Equipment shall be maintained in a state of good repair.

Observed the following equipment items in need of repair:

- 1) Gaskets in need of repair on juice and milk dispenser doors in the dining hall and on cold-holding drawers underneath flat top in the kitchen

Correct as soon as possible by repairing the above equipment items throughout the establishment.

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| 4-602.13<br>Core | NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues. | 04/01/22 |
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**Item(s):** Nonfood contact surface(s)  
**Problem(s):** Soiled  
**Correction(s):** Keep clean.

10/22/2021 Nonfood-contact surfaces of equipment shall be cleaned to sight and touch on a regular basis to prevent harborage conditions, and accumulation of food, debris, and other contaminants.

Observed the following nonfood-contact surfaces of equipment throughout the establishment in need of cleaning:

- 1) Dining Hall - Interior cavity of microwave (located near dining hall entrance) is soiled with

| Violation Category | Repeat | Violation Description/Remarks/Correction Schedule | Correct By | Corrected |
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**Entire establishment**

encrusted food debris/residue

2) Kitchen - Walk-in cooler fan guard is soiled with debris

3) Kitchen - Fan blades and guard above hand washing sink (located to the left of dishwashing area) is soiled with debris

Correct as soon as possible by cleaning nonfood-contact surfaces of equipment to sight and touch on a regular basis to prevent harborage conditions and accumulation of food, debris, and other contaminants.

**Kitchen**

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| 3-501.16<br>Priority | 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:<br>(A) 135°F or above, except that roasts properly cooked and cooled may be held at a temperature of 130°F; or (P)<br>(B) At 41°F or less (P) | 10/22/21 |
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| <b>Item(s):</b>       | Hot food item(s)           | 10/22/2021 |
| <b>Location:</b>      | hot holding unit(s)        | 10/22/2021 |
| <b>Problem(s):</b>    | Stored below 135 degrees F |            |
| <b>Correction(s):</b> | Store above 135 degrees F. |            |

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| 10/22/2021 | <p>Potentially hazardous foods being held hot shall be held at 135 degrees F or above to prevent the growth of pathogens.</p> <p>The chicken entree offered for lunch was observed at temperatures ranging from 75 degrees F to 130 degrees F depending where the chicken entree was being hot held. The chicken in the hot well on the serving line tended to be warmer at 100-130 degrees F, while a pan of the chicken entree in the hot holding box was found at approximately 75 degrees F. Both pieces of hot holding equipment appeared to be in good working order as other hot held foods in the hot holding box and other hot wells were found at 135+ degrees F. The PIC stated the chicken had been cooked to 165+ degrees F by the line cook, the final cook temperature verified with a digital food thermometer and recorded on the paper food safety log. Another employee stated the chicken entree may have been cooled by a blowing wall-mounted air conditioning unit where the pans of the chicken entree were assembled after cooking, prior to being placed in the hot holding box.</p> <p>VIOLATION CORRECTED AT TIME OF ROUTINE INSPECTION - All pans of the chicken entree were removed from service and the hot holding box and were reheated to 165+ degrees F before being returned to the both the hot well on the serving line and hot holding box.</p> |  |
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| 4-601.11<br>Priority | <p><b>Repeat</b> (A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. (Pf)<br/>(B) The FOOD-CONTACT SURFACES of cooking EQUIPMENT and pans shall be kept free of encrusted grease deposits and other soil accumulations.<br/>(C) NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris.</p> | 10/22/21 |
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| Violation Category | Repeat | Violation Description/Remarks/Correction Schedule | Correct By | Corrected |
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**Kitchen**

**Item(s):** Food-contact surface(s) equipment can openers

10/22/2021

**Location:** Prep area can opener and cutting blade

**Problem(s):** Soiled

**Correction(s):** Keep clean.

10/22/2021 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 establishment in need of cleaning:

1) Kitchen - Can opener blade (located at food preparation area near walk-in cooler) was soiled with encrusted food debris/residue

Correct immediately by cleaning the above food-contact surfaces of equipment throughout the establishment to sight and touch and maintaining them clean at all times.

VIOLATION CORRECTED AT TIME OF ROUTINE INSPECTION - PIC had employee clean can opener blade to sight and touch at dish washing area.

6-501.11 Core PHYSICAL FACILITIES shall be maintained in good repair.

04/01/22

**Item(s):** Physical facilities Ceiling(s)

**Problem(s):** In poor repair

**Correction(s):** Repair/replace.

10/22/2021 Physical facilities shall be maintained in a state of good repair.

Observed the following items throughout facility in need of repair:

1) Kitchen - Peeling paint, specifically above/around shelving units (located behind dish washing area)

2) Fire sprinkler head (located on ceiling near dish washing area) needs to be covered (see attached photo)

Correct as soon as possible by repairing the above physical facility items.

**Closing Comments:**

Joint routine inspection conducted by Nonda Mihas and David Peters (REHS).

CO2 tanks in bag-of-the-box room were secured at time of routine inspection.

Priority/priority foundation violations were addressed/corrected at time of routine inspection. All core violations shall be addressed and corrected as soon as possible, which will be reinspected at the next routine inspection.

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/>

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Person in charge (Name and Title)



Inspected By (Name and Title)



Nonda Mihas

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

