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 Nonda Mihas, a representative from University of Michigan, on 3/8/2022 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Entire establishment

5-205.11  Priority Foundation
(A) A HANDWASHING SINK shall be maintained so that it is accessible at all times for EMPLOYEE use and used for no other purpose. (Pf)
(B) An automatic handwashing facility shall be used in accordance with manufacturer's instructions. (Pf)

Item(s): Handwashing sink(s)
Problem(s): Not easily accessible
Correction(s): Make easily accessible.

3/8/2022  A hand washing sink shall be used only for hand washing and kept accessible at all times. In addition, items shall never be placed inside of a hand washing sink.

Observed the following hand washing sinks with items stored either in front of or inside of them, which makes them inaccessible:

1) Guest Restaurant (Jamaican Jerk Pit) - Observed hand washing sink with multiple items stored in front of it (see attached photo)

2) Main Kitchen - Observed two hand washing sinks with carts stored in front of them

Correct immediately by keeping hand washing sinks easily accessible at all times, and only use hand washing sinks for hand washing purposes.

CORRECTED AT TIME OF ROUTINE INSPECTION - Hand washing sinks were made easily accessible at time of routine inspection.

Guest Restaurant

6-301.12  Repeat  Each HANDWASHING SINK or group of adjacent HANDWASHING SINKS shall be provided with:
(A) Individual, disposable towels; (Pf)

03/08/22
Guest Restaurant

(B) A continuous towel system that supplies the user with a clean towel; (Pf) or
(C) A heated-air hand drying device. (Pf)
(D) A hand drying device that employs an air-knife system that delivers high velocity
pressurized air at ambient temperatures. (Pf)

Item(s): Sanitary hand drying provisions disposable, paper towels
Location: hand wash sink(s) paper towel dispenser
Problem(s): Not provided At hand sink
Correction(s): Provide

3/8/2022
Paper towels must be provided and supplied at all times to every hand washing sink to encourage proper employee hand washing/drying.

Guest Restaurant (El Harissa) - Observed no paper towels provided at hand washing sink.
Correct immediately by supplying paper towels to the above hand washing sink, and ensuring that it is supplied at all times to encourage employee hand washing/drying. In addition, paper towels must be conveniently located for employees to dry hands.
CORRECTED AT TIME OF ROUTINE INSPECTION - Paper towels were provided at the above hand washing sink.

Hearth

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)

<table>
<thead>
<tr>
<th>Chlorine ppm</th>
<th>pH&lt;10</th>
<th>pH&lt;8</th>
</tr>
</thead>
<tbody>
<tr>
<td>25</td>
<td>120 F</td>
<td>120 F</td>
</tr>
<tr>
<td>50</td>
<td>100 F</td>
<td>75 F</td>
</tr>
<tr>
<td>100</td>
<td>55 F</td>
<td>55 F</td>
</tr>
</tbody>
</table>

Iodine 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)
Problem(s): Does not achieve sanitization
Correction(s): Discontinue use.

3/8/2022
A sanitizing solution shall meet the manufacturer's recommended concentration to achieve sanitization.

Hearth - Observed 0 ppm in red bucket with sanitizing solution where Ecolab SMARTPOWER is used.
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.
CORRECTED AT TIME OF ROUTINE INSPECTION - Red bucket with sanitizing solution containing Ecolab SMARTPOWER was refilled and verified with test strip to contain appropriate
<table>
<thead>
<tr>
<th>Violation Category</th>
<th>Repeat</th>
<th>Violation Description/Remarks/Correction Schedule</th>
<th>Correct By</th>
<th>Corrected</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hearth</td>
<td></td>
<td>concentration mentioned above that achieves sanitization of food-contact and nonfood-contact surfaces of equipment.</td>
<td>3/8/2022</td>
<td></td>
</tr>
<tr>
<td>4-501.11 Core</td>
<td></td>
<td>EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements of the code.</td>
<td>09/01/22</td>
<td></td>
</tr>
<tr>
<td>Item(s): Equipment components seals</td>
<td>Problem(s): In poor repair</td>
<td>Correction(s): Repair/replace.</td>
<td>3/8/2022</td>
<td></td>
</tr>
<tr>
<td>Kitchen</td>
<td></td>
<td>NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues.</td>
<td>09/01/22</td>
<td></td>
</tr>
<tr>
<td>4-602.13 Core</td>
<td></td>
<td>Nonfood contact surface(s)</td>
<td>3/8/2022</td>
<td></td>
</tr>
<tr>
<td>Item(s): Nonfood contact surface(s)</td>
<td>Problem(s): Soiled</td>
<td>Correction(s): Keep clean.</td>
<td>3/8/2022</td>
<td></td>
</tr>
<tr>
<td>Kitchen</td>
<td></td>
<td>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.</td>
<td>3/8/2022</td>
<td></td>
</tr>
<tr>
<td>Item(s): Clean equipment/utensil(s)</td>
<td>Problem(s): Stored on floor or less than 6 inches above floor</td>
<td>Correction(s): Store at least 6 inches above the floor.</td>
<td>3/8/2022</td>
<td></td>
</tr>
<tr>
<td>Kitchen</td>
<td></td>
<td>Clean utensils, equipment and single-service items shall be stored at least 6 inches off the</td>
<td>3/8/2022</td>
<td>09/01/22</td>
</tr>
<tr>
<td>Core</td>
<td></td>
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</tbody>
</table>
Kitchen

Ground to protect them from contamination.

Observed Alto-Shaam stored directly on the ground under ventilation system in the kitchen (see attached photo).

Correct as soon as possible by storing clean utensils, equipment and boxes of single-service items at least 6 inches off the floor to protect them from contamination.

Prep Kitchen

POISONOUS OR TOXIC MATERIAL shall be stored so they can not contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, AND SINGLE-SERVICE AND SINGLE-USE ARTICLES by:
(A) Separating the POISONOUS OR TOXIC MATERIAL by spacing or partitioning; (P) and
(B) Locating the POISONOUS OR TOXIC MATERIAL in an area that is not above FOOD, EQUIPMENT, UTENSILS, LINENS, AND SINGLE-SERVICE AND SINGLE-USE ARTICLES. This paragraph does not apply to EQUIPMENT and UTENSIL cleaners and sanitizers that are stored in WAREWASHING areas for availability and convenience if the materials are stored to prevent contamination of FOOD, EQUIPMENT, UTENSILS, LINENS, AND SINGLE-SERVICE and SINGLE-USE ARTICLES. (P)

Item(s): Poisonous/toxic material(s) 3/8/2022
Problem(s): Not separated from Food 3/8/2022
Correction(s): Store toxics below and away from all other items.

3/8/2022
Chemicals shall not be stored near, with, or over foods, clean single-service items, utensils, linens, and equipment.

Observed chemical wipes stored next to food cans on shelving unit in back food kitchen preparation area.

Correct immediately by storing all chemicals and poisonous/toxic materials below and away from all foods, clean single-service items, utensils, linens, and equipment.

CORRECTED AT TIME OF ROUTINE INSPECTION - Chemical wipes were moved to be stored below and away from from all foods, clean single-service items, utensils, linens, and equipment.

5-202.12 (A) A handwashing sink shall be equipped to provide water at a temperature of at least 38°C (100°F) through a mixing valve or combination faucet. (P)
(B) A steam mixing valve may not be used at a handwashing sink.
(C) A self-closing, slow-closing, or metering faucet shall provide a flow of water for at least 15 seconds without the need to reactivate the faucet.
(D) An automatic handwashing facility shall be installed in accordance with manufacturer’s instructions.

Item(s): Handwashing facility back 03/18/22
Location: hand wash sink(s) 3/8/2022
Problem(s): Lack of hot water 3/8/2022
Prep Kitchen

**Correction(s):** Provide hot water.

<table>
<thead>
<tr>
<th>Date</th>
<th>Description</th>
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</thead>
<tbody>
<tr>
<td>3/8/2022</td>
<td>Hand washing sinks shall provide hot water of at least 100 F.</td>
</tr>
<tr>
<td></td>
<td>Observed no hot water at hand washing sink in the back preparation area of main kitchen.</td>
</tr>
<tr>
<td></td>
<td>Correct immediately by providing hot water of at least 100 F to hand washing sink in the back preparation area of main kitchen.</td>
</tr>
</tbody>
</table>

6-501.114 Core

**Item(s):** Unnecessary item(s) items that don't pertain to business

**Problem(s):** Not removed from facility

**Correction(s):** Remove from facility/premises.

<table>
<thead>
<tr>
<th>Date</th>
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</tr>
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<tbody>
<tr>
<td>3/8/2022</td>
<td>Premises shall be kept free of equipment that does not pertain to the business.</td>
</tr>
<tr>
<td></td>
<td>Observed personal knife out on countertop in preparation area in the back kitchen preparation area (see attached photo).</td>
</tr>
<tr>
<td></td>
<td>Correct as soon as possible by removing equipment that does not pertain to the business.</td>
</tr>
</tbody>
</table>

Walk in Freezer

6-101.11 Core

**Item(s):** Floor material(s) for construction

**Problem(s):** Not smooth

**Correction(s):** Repair/replace to be smooth.

<table>
<thead>
<tr>
<th>Date</th>
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</tr>
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<tbody>
<tr>
<td>3/8/2022</td>
<td>Materials for indoor floor, wall, and ceiling surfaces under conditions of normal use shall be:</td>
</tr>
<tr>
<td></td>
<td>(1) SMOOTH, durable, and EASILY CLEANABLE for areas where FOOD ESTABLISHMENT operations are conducted;</td>
</tr>
<tr>
<td></td>
<td>(2) Closely woven and EASILY CLEANABLE carpet for carpeted areas; and</td>
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<tr>
<td></td>
<td>(3) Nonabsorbent for areas subject to moisture such as FOOD preparation areas, walk-in refrigerators, WAREWASHING areas, toilet rooms, mobile FOOD ESTABLISHMENT SERVICING AREAS, and areas subject to flushing or spray cleaning methods.</td>
</tr>
<tr>
<td></td>
<td>Observed walk-in freezer floor, specifically near entrance walkway, is not smooth or easily cleanable.</td>
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<tr>
<td></td>
<td>Correct as soon as possible by repairing/replaceing floor with materials that are smooth, durable and easily cleanable.</td>
</tr>
</tbody>
</table>

6-501.11 Core

**PHYSICAL FACILITIES shall be maintained in good repair.**

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<tr>
<td>09/01/22</td>
<td>PHYSICAL FACILITIES shall be maintained in good repair.</td>
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</table>
**Walk in Freezer**

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

3/8/2022  
Physical facilities shall be maintained in a state of good repair.

Observed the following items throughout facility in need of repair:

1) Walk-in freezer floor, specifically at entrance walkway, is not smooth or easily cleanable

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

**Closing Comments:**

Secure CO2 tank for bag-in-the-box system in the back food preparation area in the kitchen.

Remaining priority foundation violation must be addressed/corrected immediately, which will be reinspected upon follow-up. All remaining core violations must be addressed/corrected as soon as possible, which will be reinspected upon 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/](http://ehs.umich.edu/campus-life-safety/food-safety/inspections/)

**Person in charge (Name and Title)**  
[Signature]

**Inspected By (Name and Title)**  
Nonda Mihas

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