

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.

Fireside Cafe
Pierpont Commons
2101 Bonisteel Blvd.
Ann Arbor, MI 48109
Person In Charge (PIC): Brian Barker

SFE 5081 029132 3/16/2022 10:30 am

Establishment Phone: (734) 764-2142

INSPECTION TYPE:

Follow Up Critical

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

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)	03/08/22	03/08/22
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Heart
Hearth

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)

Item(s): Other chemical sanitizing solution concentration(s) 3/8/2022

Problem(s): Does not achieve sanitization 3/8/2022

Correction(s): Discontinue use.

3/8/2022	A sanitizing solution shall meet the manufacturer's recommended concentration to achieve sanitization.
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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 concentration mentioned above that achieves sanitization of food-contact and nonfood-contact surfaces of equipment.

7-201.11	POISONOUS OR TOXIC MATERIAL shall be stored so they can not contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, AND SINGLE-SERVICE AND SINGLE-USE ARTICLES by:	03/08/22	03/08/22
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Prep
Prep Kitchen

(A) Separating the POISONOUS OR TOXIC MATERIAL by spacing or partitioning; (P) and

Critical / Non-crit	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
		(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)		
		<p>Item(s): Poisonous/toxic material(s)</p> <p>Problem(s): Not separated from Food</p> <p>Correction(s): Store toxics below and away from all other items.</p>	3/8/2022 3/8/2022	
3/8/2022		<p>Chemicals shall not be stored near, with, or over foods, clean single-service items, utensils, linens, and equipment.</p> <p>Observed chemical wipes stored next to food cans on shelving unit in back food kitchen preparation area.</p> <p>Correct immediately by storing all chemicals and poisonous/toxic materials below and away from all foods, clean single-service items, utensils, linens, and equipment.</p> <p>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.</p>		
5-202.12 Prep Prep Kitchen		<p>(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. (Pf)</p> <p>(B) A steam mixing valve may not be used at a handwashing sink.</p> <p>(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.</p> <p>(D) An automatic handwashing facility shall be installed in accordance with manufacturer's instructions.</p>	03/18/22	03/16/22
		<p>Item(s): Handwashing facility back</p> <p>Location: hand wash sink(s)</p> <p>Problem(s): Lack of hot water</p> <p>Correction(s): Provide hot water.</p>	3/16/2022 3/16/2022	
3/8/2022		<p>Hand washing sinks shall provide hot water of at least 100 F.</p> <p>Observed no hot water at hand washing sink in the back preparation area of main kitchen.</p> <p>Correct immediately by providing hot water of at least 100 F to hand washing sink in the back preparation area of main kitchen.</p>		
3/16/2022		<p>CORRECTED - Hand washing sink in back preparation area of main kitchen is providing hot water of at least 100 degrees F.</p>		
5-205.11 Entire Entire establishn		<p>(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)</p> <p>(B) An automatic handwashing facility shall be used in accordance with manufacturer's instructions. (Pf)</p>	03/18/22	03/08/22
		<p>Item(s): Handwashing sink(s)</p> <p>Problem(s): Not easily accessible</p>	3/8/2022 3/8/2022	

Critical / Non-crit	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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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.

6-301.12 Gues Guest Restaurar	Each HANDWASHING SINK or group of adjacent HANDWASHING SINKS shall be provided with: (A) Individual, disposable towels; (Pf) (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)	03/18/22	03/08/22
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Item(s): Sanitary hand drying provisions disposable, paper towels 3/8/2022
Location: hand wash sink(s) paper towel dispenser 3/8/2022
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.

Closing Comments:

Priority/priority foundation violations have been corrected. Any remaining core violations shall be addressed/corrected as soon as possible, which will be reinspected upon 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 Mihao