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 David Peters, a representative from University of Michigan, on 11/13/2019 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Catering Prep Area

4-501.114 Priority

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>Chemical</th>
<th>ppm</th>
<th>pH&lt;10</th>
<th>pH&lt;8</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chlorine</td>
<td>25</td>
<td>120 F</td>
<td>120 F</td>
</tr>
<tr>
<td></td>
<td>50</td>
<td>100 F</td>
<td>75 F</td>
</tr>
<tr>
<td></td>
<td>100</td>
<td>55 F</td>
<td>55 F</td>
</tr>
<tr>
<td>Iodine</td>
<td>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)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Quats</td>
<td>minimum temperature of 75 F, hardness of 500 ppm or less and meet manufacturers use directions. (P)</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Item(s): Quaternary ammonia solution
Location: red sani-bucket
Problem(s): Not immersed in A concentration specified on manufacturers label
Correction(s): Provide

11/13/2019 VARIOUS IN-USE RED SANI PAILS WERE FOUND TESTING WEAK (BELOW 150 PPM) FOR THE OASIS 146 QUAT-BASED SANITIZER. MOST OF THE PAILS HAD BEEN FILLED AT THE DISPENSING STATION AT THE 3-COMPARTMENT SINK IN DISH WASHING. WHEN THE SANITIZE SINK SOLUTION WAS CHECKED, IT WAS ALSO WEAK. THE WEAK SANI PAILS WERE DUMPED AND REFILLED WITH FRESH QUAT SOLUTION FROM ANOTHER OF THE 3-4 OTHER CHEMICAL DISPENSING SYSTEMS LOCATED THROUGHOUT THE KITCHEN. THE SOLUTION FROM THE OTHER DISPENSER(S) WAS FOUND TO BE AT THE CORRECT CONCENTRATION OF 150-400 PPM. THE PIC CALLED THE ECOLAB REP TO COME OUT AND ADJUST THE OASIS 146 QUAT DISPENSER(S) TO ENSURE THEY ARE DISPENSING THE CORRECT CONCENTRATION AT THE TIME OF THE INSPECTION. CORRECTED.

3-304.12 Core

During pauses in FOOD preparation or dispensing, UTENSILS shall be stored: 02/11/20
Catering Prep Area

(A) In the FOOD with their handles above the top of the FOOD and the container;
(B) In FOOD that is not POTENTIALLY HAZARDOUS with their handles above the
top of the FOOD within containers or EQUIPMENT that can be closed, such as bins
of sugar, flour, or cinnamon;
(C) On a clean portion of the FOOD preparation table or cooking EQUIPMENT
(D) In running water, such as dipper well.
(E) In a clean, protected location if the UTENSILS, such as ice scoops, are used only
with a FOOD that is not POTENTIALLY HAZARDOUS; or
(F) In a container of water maintained at a temperature of at least 135° F.

Location: red sani-bucket
Problem(s): Improperly stored in standing water
Correction(s): Store as stated above.

11/13/2019 OBSERVED A CHEF’S KNIFE BEING STORED PARTIALLY SUBMERGED IN A RED SANI
PAIL WITH QUAT SANITIZING SOLUTION. THIS IS NOT ONE OF THE APPROVED
METHODS FOR STORING AN IN-USE UTENSIL BETWEEN USES. STORE THE KNIFE ON
A CLEANED AND SANITIZED WORK SURFACE BETWEEN USES.

Catering storage room

4-501.11 Core

EQUIPMENT shall be maintained in a state of repair and condition that meets the
requirements of the code.

Item(s): equipment
Location: ice machine ice scoop
Problem(s): Do not meet requirements of rule
Correction(s): Repair/replace to meet requirements of rule.

11/13/2019 THE BLUE PLASTIC ICE SCOOP HOLDER AND ICE SCOOP FOR THE ICE MACHINE
WERE FOUND SITTING ON A TABLE USED FOR EMPLOYEE BREAKS IN THE SMALL
STORAGE ROOM ACROSS FROM THE CATERING OFFICE ON THE DOCK LEVEL. FIND
A WAY TO MOUNT THE ICE SCOOP HOLDER TO THE SIDE OF THE ICE MACHINE TO
GET THE HOLDER AND SCOOP OFF THE TABLE.

Dishwashing Area

4-501.11 Core

EQUIPMENT shall be maintained in a state of repair and condition that meets the
requirements of the code.

Item(s): equipment
Location: 3-compartment sink sanitize compartment
Problem(s): Do not meet requirements of rule
Correction(s): Repair/replace to meet requirements of rule.

11/13/2019 THE OASIS 146 MULTI QUAT SANITIZER DISPENSER AT THE 3-COMPARTMENT SINK IN
THE DISH WASHING ROOM IS DISPENSING THE QUAT SANITIZER AT LESS THAN THE
REQUIRED 150-400 PPM CONCENTRATION. THE CAFE AND CATERING FOOD STAFF
WILL USE ANOTHER OF THE 3-4 OASIS QUAT CHEMICAL DISPENSERS UNTIL THE ONE
AT THE 3-COMPARTMENT SINK IS ADJUSTED BY THE ECOLAB REP. THE PIC CALLED
THE ECOLAB REP TO COME OUT AND ADJUST THE OASIS 146 QUAT DISPENSER(S) AT
Dishwashing Area

THE TIME OF THE INSPECTION.

Kitchen

3-501.18 Repeat A FOOD specified in ¶ 3-501.17(A) or (B) shall be discarded if it:

(1) Exceeds the temperature and time combination specified in ¶ 3-501.17(A),
    except time that the product is frozen; (P)
(2) Is in a container or PACKAGE that does not bear a date or day; (P) or
(3) Is appropriately marked with a date or day that exceeds a temperature and
    time combination as specified in ¶ 3-501.17(A). (P)

Item(s): Ready to eat, potentially hazardous food(s)
Location: walk-in cooler(s)
Problem(s): Beyond consume by date
Correction(s): Discard.

11/13/2019 FOUND A COUPLE CHUNKS OF CUT INTO TURKEY DELI LOAF IN A WALK-IN COOLER
MARKED WITH AN EXPIRATION DATE OF 11/12/19. THE PIC THREW AWAY THE
EXPIRED PIECES AT THE TIME OF THE INSPECTION. 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)

Inspected By (Name and Title)

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