

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.

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

SFE 5081 050977 3/8/2022 11:30:00 AM
Last Routine: 11/13/2019

Establishment Phone: (734) 764-2142

INSPECTION TYPE:
Routine Inspection

Manager Certified	Yes
License Posted	Yes
Antichoking Poster	Yes
CO2 Tanks Secured	Yes

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

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.

Handwashing Sink

6-301.12	Each HANDWASHING SINK or group of adjacent HANDWASHING SINKS shall be provided with:	03/08/22
	(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)	

Item(s):	Sanitary hand drying provisions continuous towel system supplying user with clean towel	3/8/2022 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.	
	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 supplied to hand washing sink.	

Office

4-602.11	(A) Equipment FOOD-CONTACT SURFACES and UTENSILS shall be cleaned:	09/01/22
Core	(1) Except as specified in ¶ (B) of this section, before each use with a different type of raw animal FOOD such as beef, FISH, lamb, pork, or POULTRY; (P)	
	(2) Each time there is a change from working with raw FOODS to working with	

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

Office

READY-TO-EAT FOODS; (P)

(3) Between uses with raw fruits and vegetables and with POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD); (P)

(4) Before using or storing a FOOD TEMPERATURE MEASURING DEVICE; (P) and

(5) At any time during the operation when contamination may have occurred. (P)
 (B) Subparagraph (A)(1) of this section does not apply if the FOOD-CONTACT SURFACE or UTENSIL is in contact with a succession of different raw animal FOODS each requiring a higher cooking temperature as specified under § 3-401.11 than the previous FOOD, such as preparing raw FISH followed by cutting raw poultry on the same cutting board.

(C) Except as specified in ¶ (D) of this section, if used with POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD), EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be cleaned throughout the day at least every 4 hours. (P)

(D) Except when dry cleaning methods are used as specified under § 4-603.11, surfaces of UTENSILS and EQUIPMENT contacting FOOD that is not POTENTIALLY HAZARDOUS (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be cleaned:

- (1) At any time when contamination may have occurred;
- (2) At least every 24 hours for iced tea dispensers and CONSUMER self-service UTENSILS such as tongs, scoops, or ladles;
- (3) Before restocking CONSUMER self-service EQUIPMENT and UTENSILS such as condiment dispensers and display containers; and
- (4) In EQUIPMENT such as ice bins and BEVERAGE dispensing nozzles and enclosed components of EQUIPMENT such as ice makers, cooking oil storage tanks and distribution lines, BEVERAGE and syrup dispensing lines or tubes, coffee bean grinders, and water vending EQUIPMENT:
 - (a) At a frequency specified by the manufacturer, or
 - (b) Absent manufacturer specifications, at a frequency necessary to preclude accumulation of soil or mold.

Item(s): Food-contact surface(s) used for nonpotentially hazardous food(s)

Problem(s): Not cleaned

Correction(s): Clean as required above.

3/8/2022

Equipment contacting food that is not potentially hazardous shall be cleaned regularly.

Observed soiled plastic containers used to collect coffee grounds from coffee grinder (located in office)

Correct as soon as possible by increasing cleaning frequency of equipment that is used for non-potentially hazardous foods, such as every time the bin is emptied, or whenever excess debris has accumulated.

Prep Area

6-202.13
Core

Insect control devices that are used to electrocute or stun flying insects shall be designed to retain the insect within the device, shall not be located over a FOOD preparation area, and prevent contamination of exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES.

09/01/22

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

Prep Area**Item(s):** Insect control device(s) electrocuting**Problem(s):** Allows dead insects/insect parts to contaminate Exposed food**Correction(s):** Move to eliminate potential contamination.

3/8/2022

Insect trap devices shall not be located above food prep areas or above storage areas where foods, clean utensils, equipment, linens and single-service items are located.

Observed insect trap devices with several dead flies attached that is located above preparation table where coffee grounds are exposed.

Correct as soon as possible by relocating insect trap devices to be stored away from all food preparation areas, foods, clean utensils, linens, equipment and single-service items.

Closing Comments:

Priority foundation violation was corrected at time of routine inspection. All core violations must be addressed as soon as possible, which will be reinspected at the next routine inspection. In the meantime, please feel free to reach out with any concerns or questions.

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.

Nonda Mihos