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.

Ross Sch. of Business Finishing Kitchen
SFE 5081 063210 10/27/2021 12:30:00 PM
Last Routine: 11/08/2019

Ross School of Business
701 Tappan St.
Ann Arbor, MI 48109-1234

Person In Charge (PIC): John Miller

 Establishment Phone: (734) 647-5580

INSPECTION TYPE:
Routine Inspection

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

This Facility was inspected by Nonda Mihas, a representative from University of Michigan, on 10/27/2021 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Kitchen

3-501.16 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:
(A) 135ºF or above, except that roasts properly cooked and cooled may be held at a temperature of 130ºF; or (P)
(B) At 41ºF or less (P)

Item(s): Cold food item(s)
Problem(s): Stored above 41 degrees F
Correction(s): Store below 41 degrees F.

10/27/2021 Potentially hazardous foods being held cold shall be held at 41 degrees F or below to prevent the growth of pathogens.
Kitchen - Observed potentially hazardous foods, including yogurt and milk at 55 degrees F, in standing two-door reach-in cooler. The above foods were discarded immediately, and standing four-door reach-in cooler should be utilized for potentially hazardous foods until two-door reach-in cooler is repaired (see 4-501.11 for more details).
Correct immediately by holding potentially hazardous foods at 41 degrees F or below.

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 Items stored In front of In front of
Correction(s): Remove items from handsink. Do not store items at handsink.

10/27/2021 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.

Hand washing sink in dishwash area is blocked (see attached photo).

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

6-301.11 Each HANDWASHING SINK or group of 2 adjacent HANDWASHING SINKS shall be provided with a supply of hand cleaning liquid, powder, or bar soap. (Pf)

Item(s): Soap at handsink dishwash area
Problem(s): Not provided At hand sink
Correction(s): Provide

10/27/2021 Soap shall be provided at every handwashing sink.

Correct immediately by supplying soap to the above hand washing sink, and ensuring that it is supplied at all times to encourage employee hand washing. In addition, soap must be conveniently located for employees to wash hands.

6-301.12 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)

Item(s): Sanitary hand drying provisions disposable, paper towels
Location: hand wash sink(s) paper towel dispenser

10/27/2021 Hand washing sinks shall be provided with a readily accessible, approved and functional hand drying provision per the Food Code.

Correct immediately by supplying soap to the above hand washing sink, and ensuring that it is supplied at all times to encourage employee hand washing. In addition, soap must be conveniently located for employees to wash hands.

To correct this issue, acquire the correct brown-colored roll paper towel intended for use in this dispenser.

4-501.11 EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements of the code.

Item(s): equipment
Location: hand wash sink(s) paper towel dispenser
Kitchen

**Problem(s):** Do not meet requirements of rule  
**Correction(s):** Repair/replace to meet requirements of rule.

10/27/2021  
Equipment shall be maintained in a state of good repair.

Observed the following equipment items in need of repair:

The D-sized batteries used to power the hands-free paper towel dispenser at the hand sink closer to the cooking area in the kitchen were assumed to be dead as the paper towel dispenser did not run when a hand was waved in front of the sensor that should activate the dispenser to feed paper towel.

Correct as soon as possible by replacing the D batteries in the paper towel dispenser and ensure the dispenser feeds paper towel.

4-501.11  
EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements of the code.

**Item(s):** equipment  
**Location:** 2-door reach-in cooler  
**Problem(s):** In poor repair  
**Correction(s):** Repair/replace.

10/27/2021  
Equipment shall be maintained in a state of good repair.

Observed the following equipment items in need of repair:

1) Standing two-door reach-in cooler is not keeping potentially hazardous foods at 41 degrees or below (see 3-501.16 for more details). Gaskets may need replacement as doors pop open.

2) Dish machine has no chemicals hooked up to it, therefore is not approved for use (see attached photo)

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

6-403.11  
(A) Areas designated for EMPLOYEES to eat, drink, and use tobacco shall be located so that FOOD, EQUIPMENT, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES are protected from contamination.  
(B) Lockers or other suitable facilities shall be located in a designated room or area where contamination of FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES can not occur.

10/27/2021  
Employee beverages shall be stored in a designated area that prevents contamination of equipment, food, single-service items, utensils and linens.

Kitchen - Observed employee beverage without lid stored on preparation table.

Correct as soon as possible by using lids on employee beverages and relocating beverages to be stored in a designated area away from equipment, food, single-service items, utensils and linens to prevent contamination.

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

Priority/priority foundation violations must be addressed/corrected immediately, and follow-up will be conducted within seven days. Core violations must be addressed/corrected as soon as possible, which will be reinspected at the following 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/

Person in charge (Name and Title)  Inspected By (Name and Title)

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

Nonda Mihas