

## 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.

**Ross Sch. of Business Finishing Kitchen**  
**Ross School of Business**  
**701 Tappan St.**  
**Ann Arbor, MI 48109-1234**  
**Person In Charge (PIC): Jennifer Snow**

**SFE 5081 063210 5/5/2022 12:00:00 PM**  
**Last Routine: 10/27/2021**

**Establishment Phone: (734) 647-5580**

INSPECTION TYPE:  
 Routine Inspection

Manager Certified	Yes
License Posted	Yes
Antichoking Poster	Yes
CO2 Tanks Secured	N/A

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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This Facility was inspected by Nonda Mihas, a representative from University of Michigan, on 5/5/2022 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

### mop closet

6-501.12	(A) PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean.	11/01/22
Core	(B) Except spill cleanup, cleaning shall be done during periods when the least amount of FOOD is exposed such as after closing.	

**Item(s):** Physical facilities/structures floors  
**Problem(s):** Not clean  
**Correction(s):** Keep clean

5/5/2022 Physical facilities shall be maintained clean to sight and touch.  
 Chemical Storage/Mop Sink Closet - Spilled chemical on the floor.  
 Correct as soon as possible by cleaning the above areas throughout the facility and maintaining them clean to sight and touch at all times.

### Warewash Area

4-302.14	A test kit or other device that accurately measures the concentration in mg/L of SANITIZING solutions shall be provided. (Pf)	05/05/22
Priority Foundation		

**Item(s):** Sanitizer test kit quaternary ammonia 5/5/2022  
**Location:** 3-compartment sink 5/5/2022  
**Problem(s):** Not provided At hand sink  
**Correction(s):** Provide.

5/5/2022 Sanitizing test strips shall be provided.  
 Observed no quaternary ammonia test strips.  
 Correct immediately by providing quaternary ammonia test strips to ensure 100-400 ppm of

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**Warewash Area**

quaternary ammonia.

CORRECTED ON SITE - Quaternary ammonia test strips were provided.

4-501.11 Core		EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements of the code.	11/01/22	
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**Item(s):** equipment  
**Location:** dish machine(s)  
**Problem(s):** In poor repair  
**Correction(s):** Repair/replace.

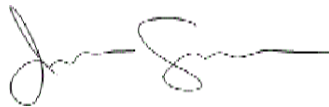
5/5/2022 Equipment shall be maintained in a state of good repair.  
 Observed dish machine now has chemicals hooked up, however is still not operational.  
 Correct as soon as possible by repairing/replacing.

**Closing Comments:**

Priority foundation violation was corrected on site, however remaining core violations shall be addressed as soon as possible, which will be reinspected at the 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/>

Person in charge (Name and Title)



Inspected By (Name and Title)



Nonda Mihas

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