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 (§§405.11) or 90 days for core items (§§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.

Schembechler Hall Commons Kitchen
Schembechler Hall
1200 S. State St.
Ann Arbor, MI 48109-2203
Person In Charge (PIC): Justin Hession

INSPECTION TYPE:
Manager Certified: Yes
License Posted: Yes
Antichoking Poster: No
CO2 Tanks Secured: Yes

This Facility was inspected by Nonda Mihas, a representative from University of Michigan, on 06/16/2022 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Self-Service Area

4-602.11 (A) Equipment FOOD-CONTACT SURFACES and UTENSILS shall be cleaned:
(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 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
Self-Service Area

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) and utensil(s) 06/16/2022
Problem(s): Not cleaned At least every 4 hours during continual use 06/16/2022
Correction(s): Clean as specified above.

06/16/2022 Food-contact surfaces of equipment that are in continuous use with potentially hazardous foods items must be changed with clean equipment/utensils at least every 4 hours or when contamination may have occurred.

Spatulas at omelette station in self-service area were stored soiled on soiled single-use wiping cloths.

Correct immediately by swapping out in-use food-contact surfaces with clean equipment/utensils that have gone through wash, rinse, and sanitize steps at a minimum of every 4 hours or when contamination may have occurred.

CORRECTED - Spatulas were taken back to 3-compartment sink to be washed, rinsed, and sanitized, and swapped out with clean spatulas.

4-204.112 Core

(A) In a mechanically refrigerated or hot FOOD storage unit, the sensor of a TEMPERATURE MEASURING DEVICE shall be located to measure the air temperature in the warmest part of a mechanically refrigerated unit and in the coolest part of a hot FOOD storage unit.

(B) Cold or hot holding EQUIPMENT used for POTENTIALLY HAZARDOUS FOOD shall be designed to include and shall be equipped with at least one integral or permanently affixed TEMPERATURE MEASURING DEVICE that is located to allow easy viewing of the device's temperature display (EXCEPT, heat lamps, cold plates, steam tables, or other equipment where it is not practical).

(C) TEMPERATURE MEASURING DEVICES shall be designed to be easily readable.

(D) FOOD TEMPERATURE MEASURING DEVICES and water TEMPERATURE MEASURING DEVICES on WAREWASHING machines shall have a numerical scale, printed record, or digital readout in increments no greater than 1C or 2F in the intended range of use. (Pl)

Item(s): Thermometer(s) refrigeration 12/01/22
Problem(s): Not provided
Correction(s): Provide.

06/16/2022 An air thermometer shall be provided in all cold-holding refrigeration units that are used to cold-hold potentially hazardous foods to ensure foods are being held at 41 degrees F or below.

Observed no air thermometer inside standing one-door reach-in cooler with dairy products and two-door under counter reach-in cooler (located below milk dispensing station).

Provide air thermometers for the above cold-holding units as soon as possible to ensure coolers are keeping potentially hazardous foods at 41 degrees F, and use probed food thermometer periodically to verify accuracy of air thermometer. In addition, place air thermometers in a location that is easy to find and read for employees to verify internal ambient
Self-Service Area

storage area

6-305.11 Core

(A) Dressing rooms or dressing areas shall be designated if EMPLOYEES routinely change their clothes in the establishment. (B) Lockers or other suitable facilities shall be provided for the orderly storage of EMPLOYEES’ clothing and other possessions.

Item(s): Locker(s)/designated storage area(s) for employee belongings storage

Problem(s): Not used

Correction(s): Dressing rooms/areas shall be utilized by employees.

06/16/2022

Designated area within the facility shall be dedicated/provided and used for the storage of employee's personal belongings.

Kitchen - Observed personal belongings (purse) stored on cart with dishware.

Correct as soon as possible by moving employee's personal belongings (purse) and storing them in a designated area for those personal belongings (e.g. lockers located in the corner of the kitchen).

Closing Comments:

Priority violation was addressed/corrected at time of routine inspection, however remaining core violations shall be addressed as soon as possible, which will be reinspected at the next routine inspection.

Post 2022-2023 food service license and anti-choking poster in a conspicuous location in the establishment. In addition, temperature logs from commissary kitchen shall be provided to be kept in the establishment.

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.