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.

This Facility was inspected by David Peters, a representative from University of Michigan, on 06/11/2019 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Dishwashing 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) 06/21/19

| Item(s): | Sanitizer test kit chlorine |
| Location: | dish machine(s) |
| Problem(s): | Not provided |
| Correction(s): | Provide. |

06/11/2019 CHLORINE (BLEACH) SANITIZER TEST STRIPS COULD NOT BE FOUND TO ALLOW FOR THE TESTING OF THE CHLORINE RESIDUAL (50-100 PPM) ON WETTED DISH SURFACES AFTER BEING RUN THROUGH THE CHEMICAL SANITIZING DISH MACHINE. PURCHASE CHLORINE TEST STRIPS AND KEEP THEM IN A CONVENIENT LOCATION AT/NEAR THE DISH MACHINE.

Kitchen

3-501.18 A FOOD specified in ¶ 3-501.17(A) or (B) shall be discarded if it: 06/11/19

| Item(s): | Ready to eat, potentially hazardous food(s) |
| Location: | reach-in freezer |
| Problem(s): | Not marked with a consume by date |
| Correction(s): | Discard. |

06/11/2019 A LARGE LEXAN TUB OF UNDATED, FROZEN STRAWBERRIES WERE FOUND IN THE

Page 1 of 4
**Kitchen**

**4-302.12 Priority Foundation**

(A) FOOD TEMPERATURE MEASURING DEVICES shall be provided and readily accessible for use in ensuring attainment and maintenance of FOOD temperatures as specified under Chapter 3. (Pf)

(B) A TEMPERATURE MEASURING DEVICE with a suitable small-diameter probe that is designed to measure the temperature of thin masses shall be provided and readily accessible to accurately measure the temperature in thin FOODS such as MEAT patties and FISH filets. (Pf)

<table>
<thead>
<tr>
<th>Item(s):</th>
<th>Food thermometer(s) probe</th>
</tr>
</thead>
<tbody>
<tr>
<td>Problem(s):</td>
<td>Not available</td>
</tr>
<tr>
<td>Correction(s):</td>
<td>Make available at all times.</td>
</tr>
</tbody>
</table>

**06/11/2019**

A THIN TIPPED DIGITAL FOOD THERMOMETER COULD NOT BE LOCATED BY THE PIC AT THE TIME OF THE INSPECTION. IN ORDER TO MONITOR AND LOG FOOD TEMPERATURES, A DIGITAL FOOD THERMOMETER NEEDS TO BE KEPT AT THE KITCHEN AT ALL TIMES.

**4-501.17 Priority Foundation**

Warewashing water shall contain cleaning solution(s) and must be used according to manufacturer's label instructions. (Pf)

<table>
<thead>
<tr>
<th>Item(s):</th>
<th>Cleaning agents for warewashing detergent</th>
</tr>
</thead>
<tbody>
<tr>
<td>Location:</td>
<td>green detergent pail</td>
</tr>
</tbody>
</table>

**06/11/2019**

A GREEN DETERGENT PAIL WITH CLEANING SOLUTION WAS NOT OBSERVED SET UP AND IN USE AT THE TIME OF THE INSPECTION. MAKE SURE A GREEN DETERGENT PAIL WITH CLEANING SOLUTION IS USED TO CLEAN SURFACES, COUNTERS, ETC., PRIOR TO EACH FOOD SERVICE OR MEAL PERIOD. A GREEN DETERGENT PAIL WAS SET UP WITH DETERGENT AND A CLEANING CLOTH AT THE TIME OF THE INSPECTION. CORRECTED.

**4-601.11 Core**

(A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. (Pf)

(B) The FOOD-CONTACT SURFACES of cooking EQUIPMENT and pans shall be kept free of encrusted grease deposits and other soil accumulations.

(C) NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris.

<table>
<thead>
<tr>
<th>Item(s):</th>
<th>Non-food contact surface(s) Utensil(s)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Problem(s):</td>
<td>With accumulation of debris</td>
</tr>
<tr>
<td>Correction(s):</td>
<td>Keep clean.</td>
</tr>
</tbody>
</table>

**06/11/2019**

OBSERVED TWO PLASTIC STORAGE TUBS USED TO HOLD CLEAN KITCHEN UTENSILS WITH STICKY RESIDUES AND FOOD DEBRIS ON THEIR INTERIOR SURFACES. THE PIC REMOVED THE TUBS AND UTENSILS STORED IN THEM FOR RE-CLEANING AND SANITIZING AT THE TIME OF THE INSPECTION. CORRECTED.
**Kitchen**

**6-501.114 Repeat** Core

The PREMISES shall be free of items that are unnecessary to the operation or maintenance of the establishment such as EQUIPMENT that is nonfunctional, no longer used and free of litter.

**Item(s):** Unnecessary item(s) old/broken equipment

**Problem(s):** Not removed from facility

**Correction(s):** Remove from facility/premises.

06/11/2019

OBSERVED WHAT APPEARS TO BE BROKEN KEURIG COFFEE BREWER WITHOUT IT’S WATER RESERVOIR AND A LAMINATOR ON THE TOP OF THE ICE MACHINE. GET RID OF THE BROKEN KEURIG COFFEE BREWER AND FIND A BETTER LOCATION OUTSIDE OF THE KITCHEN TO STORE THE LAMINATOR BETWEEN USES.

**6-501.12 Repeat** Core

(A) PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean.

(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

**Location:** floor sink(s)

**Problem(s):** Soiled

**Correction(s):** Keep clean.

06/11/2019

CLEAN THE FLOOR SINKS THROUGHOUT THE KITCHEN TO REMOVE FOOD RESIDUES AND OTHER STAINS. CLEAN ROUTINELY. REMOVE ANY DEBRIS, BROKEN DISHWARE PIECES, ETC., ON THE FLOOR AREAS UNDER COUNTERS AND EQUIPMENT.

**6-501.18 Repeat** Core

PLUMBING FIXTURES such as HANDWASHING SINKS, toilets, and urinals shall be cleaned as often as necessary to keep them clean.

**Item(s):** Handwashing facility

**Location:** hand wash sink(s)

**Problem(s):** Soiled

**Correction(s):** Keep clean.

06/11/2019

THE HAND WASHING SINK IN THE DISH WASHING AREA WAS VISIBLY SOILED/DIRTY WITH FOOD RESIDUES. CLEAN TO REMOVE THE FOOD DEBRIS. KEEP CLEAN.

**MFL289.61 Core**

Sec. 6141. (1) A food service establishment in which solid foods are sold and consumed on the premises shall prominently display a poster in the kitchen area of the food service establishment diagramming and explaining the antichoking techniques safe for both adults and children approved by the department for dislodging foreign obstacles caught in the throat of a choking person.

09/09/19

**Closing Comments:**

THE MONTHLY REFRIGERATOR AND FREEZER TEMPERATURE LOGS WERE MOUNTED ON EACH UNIT AND APPEARED TO BE FILLED OUT, BUT THE FOOD TEMPERATURE LOG WAS NOT AVAILABLE FOR TODAY’S LUNCH MEAL PERIOD - A BLANK LOG HAD TO FOUND AND STARTED - AND THE LOG FOR
MONITORING THE CHLORINE SANITIZER FINAL RINSE CONCENTRATION DID NOT APPEAR TO HAVE BEEN FILLED OUT AND/OR UPDATED SINCE APRIL. MAKE SURE THE ALL THE FOOD SAFETY LOGS ARE UP TO DATE (NEW ONE'S MONTHLY) AND COMPLETED BY THE KITCHEN STAFF EACH DAY OR MEAL PERIOD WHEN THE KITCHEN IS IN USE TO FEED THE ATHLETES.

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.

David Peters