

## 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.

**Starbucks (Ross School of Business)**  
**Ross School of Business**  
**701 Tappan Avenue**  
**Ann Arbor, MI 48109**  
**Person In Charge (PIC): Jennifer Snow**

**SFE 5081 077070 05/05/2022 10:00:00 AM**  
**Last Routine: 10/27/2021**

**Establishment Phone: (734) 763-6332**

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 05/05/2022 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

### Coffee Station

4-501.114 Priority	<p>A chemical SANITIZER used in a SANITIZING solution for a manual or mechanical operation shall meet these limits or as otherwise approved: (P)</p> <table border="0" style="margin-left: 40px;"> <tr> <td>Chlorine</td> <td>ppm</td> <td>pH&lt;10</td> <td>pH&lt;8</td> </tr> <tr> <td></td> <td>25</td> <td>120 F</td> <td>120 F</td> </tr> <tr> <td></td> <td>50</td> <td>100 F</td> <td>75 F</td> </tr> <tr> <td></td> <td>100</td> <td>55 F</td> <td>55 F</td> </tr> </table> <p>Iodine a concentration of between 12.5 and 25 ppm and minimum temp of 75 F and pH of 5 or less or meets manufacturer's specifications. (P)</p> <p>Quats minimum temperature of 75 F, hardness of 500 ppm or less and meet manufacturers use directions. (P)</p>	Chlorine	ppm	pH<10	pH<8		25	120 F	120 F		50	100 F	75 F		100	55 F	55 F	05/05/22
Chlorine	ppm	pH<10	pH<8															
	25	120 F	120 F															
	50	100 F	75 F															
	100	55 F	55 F															
	<p><b>Item(s):</b> Quaternary ammonia solution</p> <p><b>Problem(s):</b> Not immersed in A concentration specified on manufacturers label</p> <p><b>Correction(s):</b> Provide</p>	05/05/2022 05/05/2022																

05/05/2022 Quaternary ammonia shall be between 100-400 ppm in sanitizing containers when used for sanitizing food-contact surfaces.

Observed quaternary ammonia at 0 ppm in sanitizing containers located underneath both espresso machines.

Correct immediately by refilling containers with fresh sanitizing solution at 3-compartment sink. Use test strips on daily basis to check concentration of quaternary ammonia in sanitizing containers.

CORRECTED ON SITE - Employee refills sanitizing containers, which achieved 100-400 ppm of quaternary ammonia as evidenced by quaternary ammonia test strip.

### Prep Area

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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**Prep Area**

4-601.11 Priority Foundation		(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.		05/05/22
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		<b>Item(s):</b> Food-contact surface(s)		05/05/2022
		<b>Problem(s):</b> Soiled		05/05/2022
		<b>Correction(s):</b> Keep clean.		

05/05/2022		Food-contact surfaces of equipment shall be clean to sight and be kept free of accumulation of debris and grease.		
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Observed the following food-contact surfaces of equipment throughout the facility in need of cleaning:

1) Container used to store knife and tongs (located to the left of TurboChef) is soiled with food debris

Correct immediately by cleaning the above food-contact surfaces to sight and touch and maintaining them clean at all times.

CORRECTED ON SITE - Employee cleaned container to sight and touch at 3-compartment sink.

**Closing Comments:**

All priority and priority foundation violations were corrected on site and no additional follow-up is needed.

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