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.

U-go’s Pizza Pi
Pierpont Commons
2101 Bonisteel Blvd.
Ann Arbor, MI 48109-2090
Person In Charge (PIC): Ann Heiden

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

Back prep area

3-501.18 Priority
A FOOD specified in ¶ 3-501.17(A) or (B) shall be discarded if it:
(1) Exceeds the temperature and time combination specified in ¶ 3-501.17(A), except time that the product is frozen; (P)
(2) Is in a container or PACKAGE that does not bear a date or day; (P) or
(3) Is appropriately marked with a date or day that exceeds a temperature and time combination as specified in ¶ 3-501.17(A). (P)

Item(s): Ready to eat, potentially hazardous food(s)
Location: 2-door reach-in cooler
Correction(s): Discard.

08/01/19 A PLASTIC CONTAINER OF OLD COOKED EGG PIECES AND A CONTAINER OF OLD RAW EGG MIX FOR A FOOD ITEM NO LONGER MADE WERE FOUND IN THE UNDERNEATH REFRIGERATED STORAGE AREA OF THE PIZZA PREP STATION. BOTH ITEMS HAD A SPOILAGE SMELL WHEN OPENED. THE PIC IMMEDIATELY DISCARDED THESE SPOILED FOODS. DATE MARKING IS REQUIRED FOR THESE TYPES OF FOODS TO ENSURE PROMPT DISPOSAL WHEN PAST THEIR SHELF LIFE. CORRECTED.

4-501.114 Priority
A chemical SANITIZER used in a SANITIZING solution for a manual or mechanical operation shall meet these limits or as otherwise approved: (P)

<table>
<thead>
<tr>
<th>Substance</th>
<th>ppm</th>
<th>pH&lt;10</th>
<th>pH&lt;8</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chlorine</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>
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</table>

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)

Quats minimum temperature of 75 F, hardness of 500 ppm or less and meet manufacturers use directions. (P)
Back prep area

**Item(s):** Chlorine solution concentration

**Location:** red sani-bucket

**Problem(s):** Below 50 ppm

**Correction(s):** Provide correct concentration as stated above.

08/01/2019

THE IN-USE RED SANI PAIL WAS FOUND WITH NO DETECTABLE PRESENCE OF BLEACH SANITIZER WHEN CHECKED WITH CHLORINE TEST STRIPS. THE PIC HAD THE FOOD WORKER DUMP AND REFILL THE SANI PAIL FROM THE DISPENSER AT THE 3-COMPARTMENT SINK WITH FRESH BLEACH AND WATER AND THE FOOD WORKER WAS SHOWN HOW TO VERIFY THE PROPER CONCENTRATION (50-100 PPM) WITH THE TEST STRIPS AT THE TIME OF THE INSPECTION. CORRECTED.

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

(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 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)

**Location:** Food Thermometer

Not cleaned After any contamination
Back prep area

Problem(s):
Clean as specified above.

Correction(s):

08/01/2019

3-501.17

Priority Foundation

Item(s): Commercially processed ready to eat potentially hazardous food(s)

Location: 1-door refrigerator(s)

Problem(s): Without date of consumption marking

Correction(s): Provide proper date marks as stated above.

08/01/2019
OBSERVED OPEN PACKAGES OF COMMERCIALY PRE-COOKED PIZZA TOPPINGS (HAM, ITALIAN SAUSAGE PIECES, CRUMBLED BACON) IN A 1-DOOR GLASS DOOR STORAGE REFRIGERATOR WITHOUT DATE MARKS. OPENED PACKAGES OF THE PIZZA TOPPINGS MUST BE MARKED WITH A MAXIMUM 7-DAY SHELF LIFE, INCLUDING THE DATE THE PACKAGE WAS OPENED, NOT TO EXCEED THE EXPIRATION ON THE ORIGINAL PACKAGING, WHICHEVER DATE IS LESS. THE PIC PROPERLY DATE MARKED THESE FOOD ITEMS AT THE TIME OF THE INSPECTION. CORRECTED.

4-501.116

Priority Foundation

Item(s): Sanitizer test kit

Problem(s): Not used

Correction(s): Use test kit to verify sanitizer concentration.

08/01/2019
THE FOOD WORKER MAKING PIZZA AND OTHER FOODS IN THE BACK PREP AREA DID NOT APPEAR TO KNOW HOW TO USE THE CHLORINE TEST STRIPS TO VERIFY THE PROPER CONCENTRATION (50-100 PPM) OF THE BLEACH AND WATER SOLUTION USED IN THE RED SANI PAIRS AND THE SANITIZE COMPARTMENT OF THE 3-COMPARTMENT SINK. THE FOOD WORKER WAS SHOWN HOW TO USE THE TEST STRIPS AND HOW TO COMPARE THE COLOR OF THE WETTED TEST STRIP WITH THE
### Back prep area
COLOR CHART ON THE STORAGE CONTAINER FOR THE TEST STRIPS. MAKE SURE ALL STAFF KNOW WHERE THE TEST STRIPS ARE KEPT, HOW TO USE TO THEM, HOW TO READ THE RESULTS, AND TAKE CORRECTIVE ACTION TO CHANGE/REFRESH THE SANITIZING SOLUTION WHEN NEEDED. CORRECTED.

**Violation Category:** Priority Foundation

<table>
<thead>
<tr>
<th>Violation Description/Remarks/Correction Schedule</th>
<th>Correct By</th>
<th>Corrected</th>
</tr>
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<tbody>
<tr>
<td>4-501.17 Warewashing water shall contain cleaning solution(s) and must be used according to manufacturer's label instructions.</td>
<td>08/01/19</td>
<td>...</td>
</tr>
</tbody>
</table>

- **Item(s):** Cleaning agents for warewashing detergent
- **Location:** green detergent pail

**08/01/2019** A GREEN DETERGENT PAIL FOR CLEANING SURFACES PRIOR TO SANITIZING WAS NOT SET UP AND IN USE WITH HOT WATER AND DETERGENT AT THE TIME OF THE INSPECTION. THE GREEN PAIL WAS FILLED WITH SUDSY DETERGENT FROM THE DISPENSER AT THE 3-COMP SINK. THE GREEN DETERGENT PAIL SHOULD BE SET UP AND IN-USE DURING ALL HOURS OF OPERATION. CORRECTED.

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**08/01/2019**

**Item(s):** Cleaning agents for warewashing detergent

**Location:** green detergent pail

**Problem(s):** Do not meet requirements of rule

**Correction(s):** Repair/replace to meet requirements of rule.

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<thead>
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<tr>
<td>4-501.11</td>
<td>EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements of the code.</td>
</tr>
</tbody>
</table>

**08/01/2019**

**Item(s):** equipment

**Location:** 2-door cooler(s)

**Problem(s):** Do not meet requirements of rule

**Correction(s):** Repair/replace to meet requirements of rule.

**08/01/2019**

THE 2-DOOR COUNTER-HEIGHT PIZZA DOUGH COOLER IS OLD, HAS RUSTY STORAGE SHELVES, BRITTLE DOOR GASKETS, AND BLACK STAINING THAT CAN'T BE CLEANED OFF WHERE THE DOORS CONTACT WHEN CLOSED. IDEALLY, THIS UNIT SHOULD BE REPLACED WITH A NEW UNIT. OTHERWISE, NEW SHELVING AND DOOR GASKETS ARE NEEDED AND ANOTHER CLEANER OR CLEANING METHOD IS NEEDED TO REMOVE THE BLACK STAINS.

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<td>6-304.11</td>
<td>If necessary to keep rooms free of excessive heat, steam, condensation, vapors, obnoxious odors, smoke, and fumes, mechanical ventilation of sufficient capacity shall be provided.</td>
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</tbody>
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**08/01/2019**

**Item(s):** Mechanical ventilation hood oven

**Location:** exhaust hood(s)

**Problem(s):** Inadequate

**Correction(s):** Provide adequate ventilation.

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**08/01/2019**

**Item(s):** Mechanical ventilation hood oven

**Location:** exhaust hood(s)

**Problem(s):** Inadequate

**Correction(s):** Provide adequate ventilation.

**08/01/2019**

THE EXHAUST HOOD OVER THE PIZZA CONVECTION OVENS WAS NOT RUNNING EVEN THOUGH THE SWITCHES WERE IN THE 'ON' POSITION. THE CIRCUIT PANEL WAS CHECKED IN THE MECHANICAL CLOSET, BUT THE CIRCUITS WERE IN THE 'ON' POSITION. THE PIC SUBMITTED A WORK ORDER AT THE TIME OF THE INSPECTION. REPAIR THE PROBLEM WITH THE EXHAUST HOOD THAT IS PREVENTING IT FROM RUNNING.

**08/01/2019**

IT TURNS OUT THERE'S ANOTHER SWITCH THAT CONTROLS THE EXHAUST HOOD AT THE DOOR FRAME TO THE WALK-IN COOLER. ALL THAT WAS NEEDED WAS TO PUSH
<table>
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<td>Back prep area</td>
<td></td>
<td>Violation Description/Remarks/Correction Schedule</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Back Storage Room</td>
<td></td>
<td>Violation Description/Remarks/Correction Schedule</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Dishwashing Area</td>
<td></td>
<td>Violation Description/Remarks/Correction Schedule</td>
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</table>

### Back prep area

**THE GREEN "ON" BUTTON. CORRECTED.**

6-501.12 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 floors  
**Location:** Walk-in cooler floor  
**Problem(s):** With accumulation of debris  
**Correction(s):** Keep clean.

- **08/01/2019 SWEEP AND MOP THE FLOOR OF THE WALK-IN DISPLAY COOLER, ESPECIALLY UNDER THE STORAGE SHELVES TO REMOVE DROPPED ITEMS AND VARIOUS FOOD DEBRIS AND DRIED BEVERAGE RESIDUES.**

### Back Storage Room

6-501.12 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 floors  
**Location:** floor  
**Problem(s):** With accumulation of debris  
**Correction(s):** Keep clean.

- **08/01/2019 OBSERVED DROPPED ITEMS AND OTHER DEBRIS ON THE FLOOR UNDER THE STORAGE SHELVES IN THE STORAGE ROOMS OFF THE BACK HALLWAY. PICK UP, SWEEP, AND MOP - WHERE NEEDED - THE FLOOR AREAS IN THE STORAGE ROOMS.**

### Dishwashing Area

4-501.14 Core

A WAREWASHING machine; the compartments of sinks, basins, or other receptacles used for washing and rinsing EQUIPMENT, UTENSILS, or raw FOODS, or laundering wiping cloths; and drainboards or other EQUIPMENT used to substitute for drainboards shall be cleaned as required.

**Item(s):** Warewashing equipment three compartment sink basins  
**Location:** 3-compartment sink  
**Problem(s):** Not cleaned Before use  
**Correction(s):** Clean as specified above.

- **08/01/2019 THERE WERE ITEMS SOAKING IN SUDSY WATER IN THE WASH SINK OF THE 3-COMPARTMENT SINK, BUT THE EMPTY SANITIZE SINK AND CLEAN-END DRAINBOARD WERE VISIBLY SOILED WITH CHARRED FOOD RESIDUES AND OTHER FOOD DEBRIS. WHEN THIS ISSUE WAS ADDRESSED WITH THE PIC, THE PIC STATED THE ON-SHIFT FOOD WORKER WOULD CLEAN THE RINSE AND SANITIZE SINKS AND CLEAN-END DRAINBOARD BEFORE STARTING TO HAND WASH THE UTENSILS AND**
Dishwashing Area

Entire establishment
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)
Problem(s): Not removed from facility
Correction(s): Remove from facility/premises.

08/01/2019 REMOVE ANY BROKEN EQUIPMENT, UNUSED ITEMS, CLUTTER, ETC. FROM THE ESTABLISHMENT, ESPECIALLY IN THE BACK STORAGE ROOMS OFF THE BACK HALLWAY.

THE AREA UNDER THE FRONT COUNTER IS VERY DISORGANIZED. ORGANIZE THIS AREA.

Front service area
NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues.

Item(s): Nonfood contact surface(s)
Problem(s): Soiled
Correction(s): Keep clean.

08/01/2019 CLEAN THE UNDERSIDE DISPENSING AREA OF THE ICED COFFEE DISPENSER AS IT IS SOILED WITH SPLATTERED BEVERAGE RESIDUES.

08/01/2019 THE UNDERSIDE DISPENSING AREA OF THE ICED COFFEE MACHINE WAS CLEANED IMMEDIATELY AFTER THE INSPECTION CONCLUDED. CORRECTED.

Closing Comments:
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/
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<tr>
<td>SFE 5081 050976</td>
<td></td>
<td>U-go's Pizza Pi</td>
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<td></td>
</tr>
</tbody>
</table>

**Person in charge (Name and Title)**

[Signature]

**Inspected By (Name and Title)**

[Signature], REHS

David Peters

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