

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.

UMH PFANS Tray-Galley-Metabolic-MOW
UM Hospital B2
1500 E. Medical Center Dr.
Ann Arbor, MI 48109
Person In Charge (PIC): Curtis Stevens

SFE 5081 029548 08/04/2022 10:30:00 AM
Last Routine: 03/07/2022

Establishment Phone: (734) 936-4102

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 08/04/2022 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Metabolic Kitchen

4-501.11 Core	EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements of the code.	02/01/23
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Item(s): equipment
Problem(s): In poor repair
Correction(s): Repair/replace.

08/04/2022 Equipment shall be maintained in a state of good repair.

Metabolic Kitchen - Standing one-door reach-in freezer is not functioning properly and exterior temperature display is reading 84 degrees F. No potentially hazardous foods were being held in this cold-holding unit at the time of routine inspection.

Correct as soon as possible by repairing/replacing the above cold-holding unit.

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.	02/01/23
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Item(s): Non-food contact surface(s)
Problem(s): Soiled
Correction(s): Keep clean.

08/04/2022 Nonfood-contact surfaces of equipment shall be clean to sight and be kept free of accumulation of debris and grease.

Metabolic Kitchen - Interior of standing two-door reach-in cooler has ice buildup on the bottom.

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Metabolic Kitchen

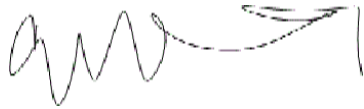
Correct as soon as possible by cleaning nonfood-contact surfaces to sight and touch as soon as possible and maintaining them clean at all times.

Closing Comments:

All core violations shall be addressed as soon as possible, which will be reinspected at the following 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.