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 B2-Galley-Metabolic Kitchens
Univ. of Michigan Hospital
1500 E. Medical Center Dr.
Ann Arbor, MI 48109
Person In Charge (PIC): Sarah Williams

INSPECTION TYPE: Manager Certified
Routine Inspection

License Posted: Yes
Antichoking Poster: N/A
CO2 Tanks Secured: N/A

Violations

<table>
<thead>
<tr>
<th>Violation Category</th>
<th>Repeat</th>
<th>Violation Description/Remarks/Correction Schedule</th>
<th>Correct By</th>
<th>Corrected</th>
</tr>
</thead>
<tbody>
<tr>
<td>3-501.16 Priority</td>
<td></td>
<td>Except during preparation, cooking, or cooling, or when time is used as the public health control POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained: (A) 135°F or above, except that roasts properly cooked and cooled may be held at a temperature of 130°F; or (P) (B) At 41°F or less (P)</td>
<td>11/27/18</td>
<td>11/27/18</td>
</tr>
<tr>
<td>Item(s):</td>
<td></td>
<td>Cold food item(s)</td>
<td></td>
<td>11/27/18</td>
</tr>
<tr>
<td>Problem(s):</td>
<td></td>
<td>Stored above 41 degrees F</td>
<td></td>
<td>11/27/18</td>
</tr>
<tr>
<td>Correction(s):</td>
<td></td>
<td>Store below 41 degrees F</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>


5-203.14 Repeat Priority A PLUMBING SYSTEM shall be installed to preclude backflow of contaminants into the water supply system at each point of use at the FOOD ESTABLISHMENT by providing an air gap or installing an APPROVED backflow prevention device. (P) | 11/27/18 |

| Item(s):           |        | Backflow prevention |                           | 11/27/18 |
| Problem(s):        |        | Not provided |                     |         |


Pots & Pans Room
Pots & Pans Room

4-501.110 Priority Foundation  
(A) The temperature of the wash solution in spray type warewashers that use hot water to SANITIZERS may not be less than:  
(1) For a stationary rack, single temperature machine, 74°C (165°F); (Pf)  
(2) For a stationary rack, dual temperature machine, 66°C (150°F); (Pf)  
(3) For a single tank, conveyor, dual temperature machine, 71°C (160°F); (Pf) or  
(4) For a multitank, conveyor, multitemperature machine, 66°C (150°F). (Pf)  
(B) The temperature of the wash solution in spray-type warewashers that use chemicals to SANITIZE may not be less than 49°C (120°F). (Pf)  

Item(s): Dish machine wash solution temperature  
Problem(s): Less than 120 degrees F  
Correction(s): Repair to provide temperature stated above.  

AT THE BEGINNING OF THE INSPECTION THE POTS AND PANS MACHINE WASH TEMPERATURE WAS NOT AT 150 DEGREES F AND THEREFORE IT WAS NOT SANITIZING PROPERLY. THE OPERATORS ALLOWED THE WATER IN THE WASH TANK TO REHEAT FOR 30 MINUTES AND THEN FOUND THE MACHINE WASH WATER ABOVE 150 DEGREES F. AT THAT TIME THE MACHINE BEGAN SANITIZING PROPERLY AND WAS PLACED INTO USE AGAIN. THE OPERATORS HAVE CONTACTED A VENDOR TO SWITCH THE MACHINE FROM HOT WATER SANITIZING TO A CHEMICAL SANITIZING UNIT SO THIS PROBLEM WILL NOT PERSIST. VIOLATION CORRECTED.

4-602.13 Core  
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.  

CLEAN THE TABLE LEGS, WALLS AND FAN AS THESE ITEMS ARE SOILED.

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/

Person in charge (Name and Title)  
Inspected By (Name and Title)  

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