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 Production**
**UM Hospital B2**
**1500 E. Medical Center Dr.**
**Ann Arbor, MI 48109**
**Person In Charge (PIC): Curtis Stevens**

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.

### Dry goods storage area

- **3-305.11 Repeat**
  - **Core**
  - **FOOD shall be protected from contamination by storing the FOOD:**
    - (1) In a clean, dry location;
    - (2) Where it is not exposed to splash, dust, or other contamination; and
    - (3) At least 15 cm (6 inches) above the floor, unless otherwise approved.

  - **Item(s):** Food item(s) in storage
  - **Problem(s):** Exposed to dust, splash, or other contaminates
  - **Correction(s):** Store in protected manner.

  **08/04/2022**
  
  Foods shall be protected from contamination by storing them at least 6 inches off the floor.

  Observed sunken shelves in dry storage area where flour and rice are less than 6 inches off the floor.

  Correct as soon as possible by storing foods at least 6 inches off the ground to protect them from contamination.

### Prep Area

- **6-202.13 Core**
  - **Insect control devices that are used to electrocute or stun flying insects shall be designed to retain the insect within the device, shall not be located over a FOOD preparation area, and prevent contamination of exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES.**

  - **Item(s):** Insect control device(s) eletrocuting
  - **Problem(s):** Allows dead insects/insect parts to contaminate Clean Equipment Equipment
  - **Correction(s):** Move to eliminate potential contamination.

  **08/04/2022**

  Insect trap devices shall not be located above food prep areas or above storage areas where foods, clean utensils, equipment, linens and single-service items are located.
Prep Area

Food Preparation Area - Observed insect trap devices with several dead flies attached that is located above clean sheet trays and plastic bowls (see attached photo).

Correct as soon as possible by relocating insect trap devices to be stored away from all food preparation areas, foods, clean utensils, linens, equipment and single-service items.

Production Area

3-304.12 Repeat During pauses in FOOD preparation or dispensing, UTENSILS shall be stored:
02/01/23
(A) In the FOOD with their handles above the top of the FOOD and the container;
(B) In FOOD that is not POTENTIALLY HAZARDOUS with their handles above the top of the FOOD within containers or EQUIPMENT that can be closed, such as bins of sugar, flour, or cinnamon;
(C) On a clean portion of the FOOD preparation table or cooking EQUIPMENT
(D) In running water, such as dipper well.
(E) In a clean, protected location if the UTENSILS, such as ice scoops, are used only with a FOOD that is not POTENTIALLY HAZARDOUS; or
(F) In a container of water maintained at a temperature of at least 135° F.

Item(s): Dispensing utensil(s)
Problem(s): Improperly stored To prevent contamination of food or food related items
Correction(s): Store in manner that does not contaminate items

08/04/2022 During pauses in food preparation, utensils shall be stored with the handle above the top of the food to prevent contamination of food products.

Production Line - Observed scoops stored in contact with food during pauses in food preparation. PIC stated that moving forward an additional clean container would be used to store scoops in between food preparation.

Correct as soon as possible by ensuring that handle is always above top of the food in between food preparation to avoid contamination of food products.

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)

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