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 B2-Galley-Metabolic Kitchens
Univ. of Michigan Hospital
1500 E. Medical Center Dr.
Ann Arbor, MI 48109

Person In Charge (PIC): Sara Tutor

Establishment Phone: (734) 936-4102

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

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This Facility was inspected by Jennifer Nord, a representative from University of Michigan, on 06/20/2019 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Galley

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.

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

06/20/2019 THE ICE MACHINE IN THE 5TH FLOOR GALLEY KITCHEN IS SOILED AND NEEDS TO BE CLEANED. IT ALSO HAS AN INSPECTION DATE OF 4/17. PLEASE CONFIRM THIS MACHINE HAS BEEN CLEANED WITHIN THE LAST SIX MONTHS AS IS THE HOSPITAL PRACTICE.

Kitchen

6-501.11 Core

PHYSICAL FACILITIES shall be maintained in good repair.

Item(s): Physical facilities
Problem(s): In poor repair
Correction(s): Repair/replace.

06/20/2019 REPLACE THE MISSING CEILING GRID IN THE NEW CHEMICAL CLOSET.

Metabolic Kitchen

4-501.114 Priority

A chemical SANITIZER used in a SANITIZING solution for a manual or

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Violation Category | Repeat | Violation Description/Remarks/Correction Schedule | Correct By | Corrected
--- | --- | --- | --- | ---

**Metabolic Kitchen**

mechanical operation shall meet these limits or as otherwise approved: (P)

<table>
<thead>
<tr>
<th>Chlorine</th>
<th>ppm</th>
<th>pH&lt;10</th>
<th>pH&lt;8</th>
</tr>
</thead>
<tbody>
<tr>
<td>25</td>
<td>120 F</td>
<td>120 F</td>
<td></td>
</tr>
<tr>
<td>50</td>
<td>100 F</td>
<td>75 F</td>
<td></td>
</tr>
<tr>
<td>100</td>
<td>55 F</td>
<td>55 F</td>
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</tbody>
</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)

**Item(s):** Iodine solution concentration  
**Problem(s):** Below 100 ppm  
**Correction(s):** Provide correct concentration as stated above.

**06/20/2019**  
THE IODINE DISPENSER IS NOT FUNCTIONING PROPERLY. HAND POUR AND MEASURE THE CONCENTRATION WITH TEST STRIPS (SHOULD BE 12.5-25 PPM OF IODINE). HAVE THE DISPENSER SERVICED. CONTACT THIS OFFICE ONCE THE DISPENSER HAS BEEN SERVICED.

**tray line**

4-602.13  
Repeat  
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.

**06/20/2019**  
THE ELECTRICAL CONDUIT ABOVE THE TRAY LINE IS SOILED AND NEEDS TO BE CLEANED.  
**06/20/2019**  
CLEAN THE DIRTY SHELVES ALONG THE TRAY LINE.

**Closing Comments:**

RECOMMEND YOU PURCHASE A GOOD DIGITAL THERMOMETER FOR CHECKING FOOD TEMPERATURES IN THE METABOLIC KITCHEN.

THE SOAP AND PAPER TOWEL DISPENSER HAVE BEEN ORDERED FOR THE FINAL SINK IN THE NEWLY REFURBISHED DISH ROOM. USE THE OTHER TWO SINKS UNTIL THESE ITEMS ARE INSTALLED.

THE MOTOR MEALS PACKAGING MACHINE LOOKS SPECTACULAR. EXCELLENT JOB MAINTAINING YOUR EQUIPMENT!

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

Jennifer Nord