

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.

UM Hospital Cafeteria
UM Hospital
1500 E. Medical Center Dr.
Ann Arbor, MI 48109

SFE 5081 028958 5/9/2022 01:00 pm

Person In Charge (PIC): Thomas Sheppard

Establishment Phone: (734) 936-5100

INSPECTION TYPE:

Follow Up Critical

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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UnCorrected

4-601.11 Entire Entire establishm		(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.	05/27/22	
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Item(s): Food-contact surface(s)

Problem(s): Soiled

Correction(s): Keep clean.

4/28/2022		Food-contact surfaces of equipment shall be clean to sight and be kept free of accumulation of debris and grease.		
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Observed the following food-contact surfaces of equipment throughout the facility in need of cleaning:

1) Main Kitchen - Slicer and large immersion blender blade are soiled with encrusted food debris.

2) Line 2 - Can opener blade, ice scoop, and ice scoop holding container are soiled.

Correct immediately by cleaning the above food-contact surfaces of equipment to sight and touch and maintaining them clean at all times.

5/9/2022		Slicer and one of the immersion blender blades in main kitchen are still soiled with encrusted food debris. In addition, can opener blades are still on order. Additional follow-up will be made, however please ensure these food-contact surfaces of equipment are clean to sight and touch at all times in between uses.		
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Corrected

4-501.110 Ware Warewash Area		(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	05/27/22	05/09/22
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Critical / Non-crit	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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(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	5/9/2022
Location:	dish machine(s)	5/9/2022
Problem(s):	Less than 150 degrees F For hot water sanitizing machine Stationary rack, dual temperature Stationary rack, dual temperature	

4/28/2022 Wash solution temperature must reach minimum of 150 degrees F for a stationary rack, dual temperature machine.

Warewash Area - Observed wash solution temperature of 115 degrees F at large Champion warewash machine. Service call has been made to Ecolab who will be out today to service warewash machine.

Correct immediately by adjusting/repairing warewash machine to achieve wash solution temperature of at least 150 degrees F.

5/9/2022 CORRECTED - Wash temperature at large Champion dishmachine is at 160 degrees F.

Closing Comments:

Additional follow-up needed to address/reinspect priority foundation violation 4-601.11.

Person in charge (Name and Title)



Inspected By (Name and Title)



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

Nonda Mihos