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

Person In Charge (PIC): THOMAS SHEPPARD
Establishment Phone: (734) 936-5100

INSPECTION TYPE:
Routine Inspection

Manager Certified: Yes
License Posted: Yes
Antichoking Poster: Yes
CO2 Tanks Secured: Yes

Catering Kitchen

5-205.11 Priority Foundation

(A) A HANDWASHING SINK shall be maintained so that it is accessible at all times for EMPLOYEE use and used for no other purpose. (Pf)
(B) An automatic handwashing facility shall be used in accordance with manufacturer's instructions. (Pf)

Item(s): Handwashing sink(s)
Problem(s): Not easily accessible Items stored In In
Correction(s): Remove items from handsink. Do not store items at handsink.

4/8/2021 A hand washing sink shall be used only for hand washing and kept accessible at all times. In addition, items shall never be placed inside of a hand washing sink.

Observed the following hand washing sinks with items stored either in front of or inside of them, which makes them inaccessible:

1) Catering kitchen hand washing sink with detergent and sanitizer solution dispensing lines stored inside of hand washing

Correct immediately by keeping hand washing sinks easily accessible at all times, and only use hand washing sinks for hand washing purposes.

Dishwashing

4-501.11 Core Repeat

EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements of the code.
Dishwashing

Item(s): equipment
Location: dish machine(s)
Problem(s): In poor repair
Correction(s): Repair/replace.

4/8/2021
Equipment shall be maintained in a state of good repair.

Observed the following equipment items in need of repair:
1) Multiple leaks observed on main dish machine
Correct as soon as possible by repairing the above equipment items throughout the facility.

Dishwashing Area

6-501.11

Core

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

4/8/2021
Physical facilities shall be maintained in a state of good repair.

Observed the following items throughout facility in need of repair:
1) Dishwashing Area - Low grout throughout dishwashing area
Correct as soon as possible by repairing the above physical facility items.

Entire establishment

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.

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

4/8/2021
Nonfood-contact surfaces of equipment shall be clean to sight and be kept free of accumulation of debris and grease.

Observed the following nonfood-contact surfaces of equipment throughout the facility in need of cleaning:
1) Small and large mixing bowl cage and guard soiled with encrusted food debris
Entire establishment

2) Soiled preparation sinks along with lid in employee locker room areas

3) Walk-in cooler fan guards in middle kitchen and basement

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

6-501.12 Core

(A) PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean.
(B) Except spill cleanup, cleaning shall be done during periods when the least amount of FOOD is exposed such as after closing.

Item(s): Physical facilities/structures
Problem(s): Soiled
Correction(s): Keep clean.

4/8/2021
Physical facilities shall be maintained clean to sight and touch.

Observed the following areas in need of cleaning throughout the facility:

1) Floor in dry food storage room is soiled with debris, specifically underneath shelving units

2) Basement walk-in freezer floor soiled with ice accumulation and debris, specifically around and underneath shelving units

3) Dish Machine Area - Floor soiled with food debris and standing water, specifically underneath dish machine and around solids interceptor

4) Line 2 - Ceiling stained yellow, specifically above cooking/baking equipment

Correct as soon as possible by cleaning the above areas throughout the facility and maintaining them clean to sight and touch at all times.

Line #2

3-304.14 Core

(A) Cloths that are in use for wiping FOOD spills on TABLEWARE shall be maintained dry and used for no other purpose.
(B) Cloths in-use for wiping counters and equipment shall be held between uses in a chemical sanitizer solution, and laundered daily.
(C) Cloths in-use for wiping surfaces in contact with raw animal FOODS shall be kept separate from cloths used for other purposes.
(D) Dry wiping cloths and the chemical sanitizing solutions shall be free of FOOD debris or visible soil.
(E) Containers of chemical sanitizing solutions shall be stored off the floor and used in a manner that prevents contamination of FOOD, EQUIPMENT, UTENSILS, LINENS, SINGLE-SERVICE, or SINGLE-USE ARTICLES.
(E) SINGLE-USE disposable sanitizer wipes shall be used in accordance with the label instructions.

Item(s): Wiping cloth(s) wet
Line #2

Problem(s): Not completely submerged in sanitizing solution
Correction(s): Store wiping cloths completely submerged in sanitizer.

4/8/2021
In-use wet wiping cloths shall be held completely submerged in a sanitizing solution between uses.

Line 2 - Observed wet wiping cloth that was in sanitizing bucket with not enough sanitizing solution (minimal solution observed in sanitizing bucket).

Correct as soon as possible by storing wet wiping cloths completely submerged in a sanitizing solution between uses. To ensure the above, sanitizing buckets should be filled at least halfway or greater with sanitizing solution, and one wet wiping cloth per sanitizing bucket is optimal to achieve compliance and best results.

Main Kitchen

4-601.11 (A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. (Pf)

4/8/2021
Food-contact surface(s) equipment
Soiled
Keep clean.

Main Kitchen - Observed interior of food processor, including lid, soiled with encrusted food debris.
Correct immediately by cleaning food processor to sight and touch.

VIOLATION CORRECTED AT TIME OF ROUTINE INSPECTION - INTERIOR OF FOOD PROCESSOR WAS TAKEN TO DISH MACHINE AREA TO BE CLEANED TO SIGHT AND TOUCH.

3-501.15 (A) Cooling shall be accomplished in accordance with the time and temperature criteria specified under § 3-501.14 by using one or more of the following methods based on the type of FOOD being cooled:

1) Placing the FOOD in shallow pans; (Pf)
2) Separating the FOOD into smaller or thinner portions; (Pf)
3) Using rapid cooling EQUIPMENT; (Pf)
4) Stirring the FOOD in a container placed in an ice water bath; (Pf)
5) Using containers that facilitate heat transfer; (Pf)
6) Adding ice as an ingredient; (Pf) or
7) Other effective methods. (Pf)

(B) When placed in cooling or cold holding EQUIPMENT, FOOD containers in which FOOD is being cooled shall be:

1) Arranged in the EQUIPMENT to provide maximum heat transfer through the
Main Kitchen

container walls; and
(2) Loosely covered, or uncovered if protected from overhead contamination as
specified under Subparagraph 3-305.11(A)(2), during the cooling period to facilitate
heat transfer from the surface of the FOOD.

Item(s): Food item(s) cooled
Problem(s): Improperly Covered
Correction(s): Cool items uncovered on the top shelf of cooler.

4/8/2021 Food shall be cooled loosely covered or uncovered to ensure food is cooled within proper
timeframe as stated in the food code.

Main Kitchen - Observed cooked pork in the cooling process (located inside blast chiller) that
was covered tightly with foil.

Correct as soon as possible by uncovering cooked pork (located inside blast chiller) to ensure
food is cooled within proper timeframe as stated in the food code.

VIOLATION CORRECTED AT TIME OF ROUTINE INSPECTION - COOKED PORK WAS
UNCOVERED AND PLACED BACK INTO BLAST CHILLER TO CONTINUE COOLING.

Closing Comments:

JOINT ROUTINE INSPECTION CONDUCTED BY DAVID PETERS AND NONDA MIHAS.

ALL PRIORITY FOUNDATION VIOLATIONS CORRECTED AT TIME OF ROUTINE INSPECTIONS,
HOWEVER REMAINING CORE VIOLATIONS MUST BE CORRECTED AS SOON AS POSSIBLE, WHICH
WILL BE REINSPECTED AT THE NEXT 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.