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.

This Facility was inspected by David Peters, a representative from University of Michigan, on 06/12/2019 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

<table>
<thead>
<tr>
<th>Violation Category</th>
<th>Repeat</th>
<th>Violation Description/Remarks/Correction Schedule</th>
<th>Correct By</th>
</tr>
</thead>
</table>

### Bag-in-the-Box Syrup Room

<table>
<thead>
<tr>
<th>Code</th>
<th>Description</th>
<th>Correct By</th>
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</thead>
<tbody>
<tr>
<td>6-501.114</td>
<td>The PREMISES shall be free of items that are unnecessary to the operation or maintenance of the establishment such as EQUIPMENT that is nonfunctional, no longer used and free of litter.</td>
<td>09/10/19</td>
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</tbody>
</table>

**Item(s):** Unnecessary item(s) old/broken equipment  
**Problem(s):** Not removed from facility  
**Correction(s):** Remove from facility/premises.

<table>
<thead>
<tr>
<th>Date</th>
<th>Action</th>
</tr>
</thead>
<tbody>
<tr>
<td>06/12/2019</td>
<td>GET RID OF THE JUNK, BROKEN ITEMS, AND OLD EQUIPMENT IN THE BAG-IN-THE-BOX ROOM. THE JUNK AND DEBRIS STORED IN THIS ROOM IMPEDE ACCESS TO KEEPING THIS ROOM CLEAN.</td>
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</table>

### Catering Room

<table>
<thead>
<tr>
<th>Code</th>
<th>Description</th>
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</thead>
<tbody>
<tr>
<td>7-102.11</td>
<td>Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies shall be clearly and individually identified with the common name of the material. (Pf)</td>
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</table>

**Item(s):** Working containers-toxics cleaner  
**Problem(s):** Not labeled as to content  
**Correction(s):** Label all containers as to content.

<table>
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<tr>
<th>Date</th>
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<tbody>
<tr>
<td>06/12/2019</td>
<td>OBSERVED A PRE-LABELED SPRAY BOTTLE FOR SANITIZING CHEMICALS USED FOR BLUE-COLORED GLANCE GLASS CLEANER. THE CONTAINERS CHEMICALS ARE USED TO APPLY TO SURFACES MUST BE LABELED WITH THE CORRECT NAME OF THE CHEMICAL IN THEM. EITHER FIND THE CORRECT PRE-LABELED SPRAY BOTTLE FOR THE GLANCE GLASS CLEANER OR RE-LABEL THE PRE-LABELED BOTTLE FOR SANITIZER WITH &quot;GLANCE GLASS CLEANER&quot;.</td>
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<thead>
<tr>
<th>Code</th>
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<tbody>
<tr>
<td>4-501.11</td>
<td></td>
<td>09/10/19</td>
</tr>
</tbody>
</table>
Catering Room

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

Item(s): equipment
Location: hand wash sink(s) Soap Dispenser
Problem(s): Do not meet requirements of rule
Correction(s): Repair/replace to meet requirements of rule.

06/12/2019

THE SOAP DISPENSER AT THE HAND WASH SINK IN THE CATERING ROOM DOES NOT MATCH THE SOAP CARTRIDGES USED AT THE SOAP DISPENSERS AT THE HAND SINKS THROUGHOUT THE REST OF THE FOOD ESTABLISHMENT. THE PIC HAS A FOAMING SOAP CARTRIDGE FROM THE PREVIOUS CHEMICAL SUPPLIER SITTING ON A COUNTER NEXT TO THE HAND SINK. INSTALL A WALL MOUNTED SOAP DISPENSER THAT WILL ACCEPT THE DIVERSEY FOAMING SOAP CARTRIDGES.

4-602.11 Core

(A) Equipment FOOD-CONTACT SURFACES and UTENSILS shall be cleaned:
(1) Except as specified in ¶ (B) of this section, before each use with a different type of raw animal FOOD such as beef, FISH, lamb, pork, or POULTRY; (P)
(2) Each time there is a change from working with raw FOODS to working with READY-TO-EAT FOODS; (P)
(3) Between uses with raw fruits and vegetables and with POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD); (P)
(4) Before using or storing a FOOD TEMPERATURE MEASURING DEVICE; (P) and
(5) At any time during the operation when contamination may have occurred. (P)

(B) Subparagraph (A)(1) of this section does not apply if the FOOD-CONTACT SURFACE or UTENSIL is in contact with a succession of different raw animal FOODS each requiring a higher cooking temperature as specified under § 3-401.11 than the previous FOOD, such as preparing raw FISH followed by cutting raw poultry on the same cutting board.

(C) Except as specified in ¶ (D) of this section, if used with POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD), EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be cleaned throughout the day at least every 4 hours. (P)

(D) Except when dry cleaning methods are used as specified under § 4-603.11, surfaces of UTENSILS and EQUIPMENT contacting FOOD that is not POTENTIALLY HAZARDOUS (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be cleaned:
(1) At any time when contamination may have occurred;
(2) At least every 24 hours for iced tea dispensers and CONSUMER self-service UTENSILS such as tongs, scoops, or ladles;
(3) Before restocking CONSUMER self-service EQUIPMENT and UTENSILS such as condiment dispensers and display containers; and
(4) In EQUIPMENT such as ice bins and BEVERAGE dispensing nozzles and enclosed components of EQUIPMENT such as ice makers, cooking oil storage tanks and distribution lines, BEVERAGE and syrup dispensing lines or tubes, coffee bean grinders, and water vending EQUIPMENT:
   (a) At a frequency specified by the manufacturer, or
   (b) Absent manufacturer specifications, at a frequency necessary to preclude accumulation of soil or mold.
Catering Room

Item(s): Food-contact surface(s) used for nonpotentially hazardous food(s) ice bin(s) in ice machine
Location: ice machine Ice bin
Problem(s): Not cleaned when contaminated
Correction(s): Clean properly when contaminated.

06/12/2019

OBSERVED PINK/BROWN SLIME MOLD GROWING ON THE EDGE OF A WHITE PLASTIC DEFLECTOR INSIDE THE ICE STORAGE BIN OF THE ICE MACHINE. THE PIC HAD AN EMPLOYEE REMOVE ICE FROM THE STORAGE BIN IN ORDER TO CLEAN THE MOLD OF THIS SURFACE. THERE IS STILL SOME RESIDUAL STAINING OF THE EDGE OF THE WHITE PLASTIC DEFLECTOR, BUT THE MOLD HAS BEEN CLEANED OFF/REMOVED. CORRECTED.

Dishroom

4-501.114 Priority

A chemical SANITIZER used in a SANITIZING solution for a manual or mechanical operation shall meet these limits or as otherwise approved: (P)

<table>
<thead>
<tr>
<th></th>
<th>ppm</th>
<th>pH&lt;10</th>
<th>pH&lt;8</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chlorine</td>
<td>25</td>
<td>120 F</td>
<td>120 F</td>
</tr>
<tr>
<td></td>
<td>50</td>
<td>100 F</td>
<td>75 F</td>
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<tr>
<td></td>
<td>100</td>
<td>55 F</td>
<td>55 F</td>
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</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): Chlorine solution concentration
Location: dish machine(s)
Problem(s): Below 100 ppm
Correction(s): Provide correct concentration as stated above.

06/12/2019

THERE WAS NO DETECTABLE PRESENCE OF BLEACH (CHLORINE) CONCENTRATION, WHEN CHECKED WITH CHLORINE TEST STRIPS, ON WETTED SURFACES OF DISHWARE AS THEY EXITED THE CLEAN END OF THE DISH MACHINE. THE BLEACH AND RINSE AID CHEMICAL DISPENSING SYSTEM CONTROLLER COULD NOT BE VERIFIED AS WORKING AS NOTHING HAPPENED WHEN TRYING TO OPERATE THE CHEMICAL PRIMER WHEN THE BUTTONS WERE PUSHED. ALL DISH WARE WILL NEED TO BE HAND WASHED AND MANUALLY SANITIZED AT THE 3-COMPARTMENT SINK.

4-204.117 Priority Foundation

A WAREWASHING machine that uses a chemical for SANITIZATION and that is installed after adoption of this Code by the REGULATORY AUTHORITY, shall be equipped with a device that indicates audibly or visually when more chemical SANITIZER needs to be added.(Pf)

Item(s): Chemical sanitizer level indicator
Location: dish machine(s)
Problem(s): Not provided
Correction(s): Provide additional equipment to meet requirement above.
### Dishroom

**Violation Description/Remarks/Correction Schedule**

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<tbody>
<tr>
<td>06/12/2019</td>
<td>THERE IS NO AUDIBLE OR VISUAL ALARM/ALERT SYSTEM FOR ALERTING DISH WASHERS THE DISH MACHINE IS NOT DISPENSING THE WATER-EROSION DETERGENT PELLET INTO THE WASH WATER OR THE (TEMPORARY) CHLORINE SANITIZER.</td>
</tr>
</tbody>
</table>

**Item(s):** Cleaning agents for warewashing detergent  
**Location:** dish machine(s)  
**Problem(s):** Not accessible  
**Correction(s):** Handwashing sinks are to be accessible for use at all times

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<tr>
<td>06/12/2019</td>
<td>THE WATER EROSION CHAMBER FOR THE SOLID DETERGENT DISH MACHINE PELLET WAS OBSERVED COMPLETELY DRY WHILE THE MACHINE WAS IN CONTINUOUS USE. DETERGENT DOES NOT APPEAR TO BE ADDED TO THE WASH WATER STREAM.</td>
</tr>
</tbody>
</table>

**Item(s):** Handwashing sink(s)  
**Location:** hand wash sink(s)  
**Problem(s):** Not accessible  
**Correction(s):** Handwashing sinks are to be accessible for use at all times

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<td>06/12/2019</td>
<td>THE ONLY HAND WASHING SINK IN THE DISH ROOM WAS OBSERVED WITH A &quot;DO NOT USE&quot; SIGN IN THE SINK BOWL BECAUSE IT NEEDS A (NEW?) SOAP DISPENSER INSTALLED. HAND WASHING SINKS MUST BE KEPT ACCESSIBLE AND IN-USE AT ALL TIMES WITH SOAP, PAPER TOWELS, A HAND WASHING PROCEDURE SIGN, AND GARBAGE CAN. GET THE NEW SOAP DISPENSER INSTALLED IMMEDIATELY AND RESUME USE OF THIS HAND SINK.</td>
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<tr>
<td>06/12/2019</td>
<td>THE DISH MACHINE LEAKS (WATER POOLS ON THE FLOOR IN SPOTS IN THE DISH ROOM), THE MOTOR EMITS STRANGE SOUNDS WHILE RUNNING, THE CONVEYOR CHAIN POORLY MOVES DISH RACKS AROUND THE CONTINUOUS CAROUSEL, AND THE DISH MACHINE IS AT THE END OF IT'S USABLE LIFESPAN. REPLACEMENT PARTS ARE EITHER NO LONGER AVAILABLE OR HAVE TO BE FABRICATED. THE DISH MACHINE NEEDS REPLACING AND THE DISH ROOM RE-WORKED. A PROJECT WAS SUPPOSED TO OCCUR TO RENOVATE THE DISH ROOM, BUT CANCELED FOR</td>
</tr>
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</table>

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

UNKNOWN REASON(S).
06/12/2019

THE DISH MACHINE WAS OBSERVED RUNNING AT TODAY’S INSPECTION, BUT OTHER THAN SPRAYING HOT WATER ON DISHWARE, POTS, PANS, UTENSILS, ETC., BEING RUN THROUGH IT, THERE WAS NO CLEAR INDICATION DETERGENT WAS BEING ADDED TO THE WASH WATER OR BLEACH (CHLORINE) BEING ADDED DURING THE FINAL RINSE. A LARGE PLASTIC TUB NEAR THE CLEAN END OF THE MACHINE WAS OBSERVED ON THE FLOOR FILLED WITH (LEAKING) GRAY WATER. THIS MACHINE WAS DESIGNED TO BE A HOT WATER SANITIZING MACHINE, BUT HAS BEEN RETROFITTED FOR LOW-TEMP BLEACH SANITIZING DUE TO THE MACHINE NOT BEING ABLE TO CONSISTENTLY GENERATE HOT WATER TO SANITIZE DISHWARE AT THE FINAL RINSE. NOW, THE (TEMPORARY) BLEACH SANITIZING SYSTEM WAS NOT WORKING EITHER. THE DISH MACHINE CAN NO LONGER BE ASSURED TO BE ABLE TO EFFECTIVELY WASH, RINSE, AND SANITIZE DISHWARE RUN THROUGH IT DUE TO IT’S AGE AND POOR CONDITION. THE DISH MACHINE CANNOT BE USED AT THIS TIME. CONTINUED USE OF THE DISH MACHINE CAN ONLY BE DONE BY WRITTEN APPROVAL OF THE UM EHS OFFICE THAT THE DISH MACHINE IS IN GOOD WORKING ORDER OR REPLACED WITH A NEW DISH MACHINE. ALL DISHWARE WILL NEED TO BE MANUALLY WASHED, RINSED, AND SANITIZED THROUGH THE 3-COMPARTMENT WAREWASHING SINK UNTIL FURTHER NOTICE.

Dry Goods Storage Room

6-501.12 Repeat 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 floors
Location: floor
Problem(s): With accumulation of debris
Correction(s): Keep clean.

06/12/2019 SWEEP, PICK UP, AND REMOVE DROPPED ITEMS AND OTHER DEBRIS ON THE FLOOR AREAS UNDER THE DUNNAGE RACKS AND SHELVING.

Line #1

3-501.16 Priority

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) 41°F or less (P)

Item(s): Cold food item(s)
Problem(s): Stored above 41 degrees F
Correction(s): Store below 41 degrees F.

06/12/2019 GINGER DELI STATION: OBSERVED A PATE AND MAYO SPREAD MADE FROM COMMERCIAL MAYONNAISE AND COMMERCIAL PATE’ SPREAD MIXED TOGETHER SITTING ON A COUNTER AT ROOM TEMPERATURE AT 75 DEGREES. THE PIC FOR GINGER DELI THREW AWAY THE MIXTURE UPON REQUEST AND MADE A FRESH
### Line #1

**Violation Description/Remarks/Correction Schedule**

- **MIXTURE FROM PRE-CHILLED INGREDIENTS, WHICH WILL NOW BE HELD ON ICE AT 41 DEGREES OR LESS. CORRECTED.**

**4-702.11 Priority Foundation**

- **Item(s):** Clean utensil(s) and food-contact surface(s)
- **Location:** red sani-bucket
- **Problem(s):** Not sanitized
- **Correction(s):** Sanitize as required above.

**06/12/2019**

- **GINGER DELI:** THERE WAS NO RED SANI PAIL WITH THE QUAT-BASED SANITIZER SET UP AND IN-USE AT THE TIME OF THE INSPECTION. FOOD CONTACT SURFACES NEED TO BE SANITIZED PERIODICALLY DURING USE. ENSURE GINGER DELI STAFF KNOW THAT A PROPERLY SET UP RED SANI PAIL WITH THE CORRECT CONCENTRATION OF QUAT SANITIZER AND A WIPING CLOTH IS IN USE AT ALL TIMES WHILE THEY ARE OPERATING.

**4-501.17 Priority Foundation**

- **Item(s):** Cleaning agents for warewashing detergent
- **Location:** green detergent pail

**06/12/2019**

- **GINGER DELI:** THERE WAS NO GREEN DETERGENT PAIL WITH WARM WATER AND DETERGENT SET UP AND IN-USE AT THE TIME OF THE INSPECTION. FOOD CONTACT SURFACES NEED TO BE CLEANED BEFORE BEING SANITIZED PERIODICALLY DURING USE. ENSURE GINGER DELI STAFF KNOW THAT A PROPERLY SET UP GREEN DETERGENT PAIL WITH WARM SUDSY WATER AND A WIPING CLOTH IS IN USE AT ALL TIMES WHILE THEY ARE OPERATING.

**6-301.12 Priority Foundation**

- **Item(s):** Sanitary hand drying provisions disposable, paper towels
- **Location:** hand wash sink(s) paper towel dispenser
- **Problem(s):** Not provided At hand sink
- **Correction(s):** Provide

**06/12/2019**


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**Line #2**
Line #2

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 floors
Problem(s): With accumulation of debris
Correction(s): Keep clean.

06/12/2019 OBSERVED DROPPED INDIVIDUAL BUTTER PATS, AND BOTTLE OF ORANGE JUICE AND OTHER DEBRIS IN THE "JUICE ROOM" ACROSS FROM THE PIZZA STATION ON LINE #2. CLEAN THE FLOOR.

Line #3

6-301.11 Priority Foundation

Each HANDWASHING SINK or group of 2 adjacent HANDWASHING SINKS shall be provided with a supply of hand cleaning liquid, powder, or bar soap. (Pf)

Item(s): Soap at handsink line
Location: hand wash sink(s) Soap Dispenser
Problem(s): Not provided At hand sink
Correction(s): Provide

06/12/2019 THE SOAP CARTRIDGE IN THE DISPENSER AT THE HAND SINK ON LINE #3 WAS FOUND EMPTY AT THE TIME OF THE INSPECTION. A NEW SOAP CARTRIDGE WAS INSTALLED BY A FOOD SERVICE SUPERVISOR. PROMPTLY REPLACE SOAP CARTRIDGES AT HAND SINKS AS SOON AS THEY RUN OUT, IF NOT A LITTLE BEFORE THEY RUN OUT. CORRECTED.

Main Kitchen

4-601.11 Repeat 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): Food-contact surface(s) equipment mixer
Location: mixer
Problem(s): Soiled
Correction(s): Keep clean.

06/12/2019 OBSERVED SOME DRIED-ON FOOD RESIDUES ON THE SPLASH GUARD AND ROTATING CAGE OF THE HOBART FLOOR MIXER. CLEAN.

4-602.13 Core

NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues.
Main Kitchen

Item(s): Nonfood contact surface(s) 06/12/2019
Problem(s): Soiled 06/12/2019
Correction(s): Keep clean.

06/12/2019 OBSERVED THE EXTERIOR SURFACES OF THE RUBBERMAID WHITE ROLLING DRY INGREDIENT BINS (PANKO, FLOUR, SUGAR) AND CLEAR PLASTIC LIDS WITH FOOD SOILS AND STICKY RESIDUES. A KITCHEN COOK WORKING IN THIS AREA IMMEDIATELY CLEANED THE LIDS AND EXTERIOR SURFACES OF THE ROLLING BINS. CORRECTED.

6-501.12 Repeat (A) PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. 09/10/19
(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 floors
Location: floor
Problem(s): With accumulation of debris
Correction(s): Keep clean.

06/12/2019 SWEEP, PICK UP, AND REMOVE DROPPED ITEMS AND OTHER DEBRIS ON THE FLOOR AREAS UNDER THE BOTTLED BEVERAGES DUNNAGE RACKS.

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.

David Peters