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.

**FOOD ESTABLISHMENT INSPECTION REPORT**

This Facility was inspected by Nonda Mihas, a representative from University of Michigan, on 3/7/2022 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

**Back Storage Area**

<table>
<thead>
<tr>
<th>Category</th>
<th>Repeat</th>
<th>Violation Description/Remarks/Correction Schedule</th>
<th>Correct By</th>
<th>Corrected</th>
</tr>
</thead>
<tbody>
<tr>
<td>4-501.11</td>
<td>Core</td>
<td>EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements of the code.</td>
<td>09/01/22</td>
<td></td>
</tr>
<tr>
<td>Item(s):</td>
<td>equipment</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Location:</td>
<td>2-door cooler(s)</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Problem(s):</td>
<td>In poor repair</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Correction(s):</td>
<td>Repair/replace.</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>3/7/2022</td>
<td>Equipment shall be maintained in a state of good repair.</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Observed the following equipment items in need of repair:</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>1) 2-door reach-in cooler located in back storage area is down. Repair order placed and waiting on parts.</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Correct as soon as possible by repairing the above equipment items throughout the facility.</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>4-903.11</td>
<td>Core</td>
<td>Cleaned EQUIPMENT and UTENSILS, laundered LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES shall be stored in an approved manner and location.</td>
<td>09/01/22</td>
<td></td>
</tr>
<tr>
<td>Item(s):</td>
<td>Laundered linen(s)</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Problem(s):</td>
<td>Exposed to dust, splash, or other contaminates</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Correction(s):</td>
<td>Store in protected manner.</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>3/7/2022</td>
<td>Clean utensils, equipment and single-service items shall be protected from splash, debris, and other contaminants.</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Observed clean linens and single-service items stored next to bags of trash on rolling cart in back storage area (see attached photo). In addition, observed food debris on top of package of paper bags located on shelving unit in back food preparation/storage area (see attached photos).</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
Back Storage Area

Correct as soon as possible by storing clean utensils, equipment, and single-service items shall be protected from splash, debris, and other contaminants.

Walk-in Cooler

3-501.17  Priority Foundation

(A) READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) prepared and held refrigerated for more than 24 hours in a FOOD ESTABLISHMENT shall be clearly marked at the time of preparation to indicate the date or day by which the FOOD shall be consumed. (Pf)

(B) A container of refrigerated, commercially prepared READY-TO-EAT POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be clearly marked, at the time the original container is opened in a FOOD ESTABLISHMENT, to indicate the date or day by which the FOOD shall be consumed. (Pf)

A date marking system that does not exceed 7 days, including date of preparation, or opening is to be used. (Pf)

**Item(s):** In house prepared ready-to-eat potentially hazardous food(s)

**Problem(s):** Improperly date marked Longer than 7 days stored at 41 degrees f After preparation After preparation

**Correction(s):** Provide proper date marks as stated above.

3/7/2022

Potentially hazardous foods stored longer than 24 hours shall be date marked with use by date no greater than 7 days from preparation.


Correct immediately by properly date marking foods that will be stored for longer than 24 hours with either preparation date, use by date, or range of dates that is not to exceed 7 days from preparation date. Any remaining food at the end of 7 days must be discarded.

For example, if potentially hazardous foods were prepared on 3/7/2022, then use by date would be 3/13/2022.

Warewash Area

4-501.112 Priority Foundation

In a mechanical operation, the temperature of the fresh hot water SANITIZING rinse as it enters the manifold may not be more than 194 F, or less than 165 F for stationary rack machines or 180 F for all other machines to assure proper sanitizing of utensils. (Pf)

**Item(s):** Dish machine final rinse temperature

**Location:** dish machine(s)

**Problem(s):** Less than 180 degrees F

**Correction(s):** Repair to provide temperature stated above.

3/7/2022

In a mechanical operation, the water temperature of the final rinse may not be less than 180 F.

UMH Cafeteria Warewash Area - Upon speaking with PIC, dish machine is currently down as it...
Warewash Area

only goes through wash cycle and does not enter rinse cycle. Call for repair has been placed to Ecolab. Facility is utilizing 3-compartment sink in pots and pans room for warewashing.

Correct immediately by repairing dish machine to have final rinse cycle temperature of at least 180 F, but no greater than 194 F. In the meantime, all dishes and utensils may be ran through the dish machine, but will have to go through a sanitizing step after so utilize the sanitizing compartment of the 3-compartment sink.

Closing Comments:
Priority/priority foundation violations must be addressed/corrected immediately, which will be reinspected upon follow-up within 7 days. Remaining core violations must be addressed/corrected as soon as possible, which will be reinspected upon next routine inspection. In the meantime, please feel free to reach out at any time with any concerns or questions you have.

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)

[Signature]

Inspected By (Name and Title)

[Signature] M. Mihas, MSES

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