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 02/13/2019 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Back prep area

4-602.13 NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues.

Item(s): Nonfood contact surface(s)
Location: under the counter storage shelves
Problem(s): With accumulation of debris
Correction(s): Keep clean.

Front service area

2-301.14 FOOD EMPLOYEES shall clean their hands and exposed portions of their arms as specified under § 2-301.12 immediately before engaging in FOOD preparation including working with exposed FOOD, clean EQUIPMENT and UTENSILS, and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES (P) and:
(A) After touching bare human body parts other than clean hands and clean, exposed portions of arms; (P)
(B) After using the toilet room; (P)
(C) After caring for or handling SERVICE ANIMALS or aquatic animals as specified in ¶ 2-403.11(B); (P).
(D) Except as specified in ¶ 2-401.11(B), after coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking; (P)
(E) After handling soiled EQUIPMENT or UTENSILS; (P)
(F) During FOOD preparation, as often as necessary to remove soil and contamination and to prevent cross contamination when changing tasks; (P)
(G) When switching between working with raw FOOD and working with READY-TO-EAT FOOD; (P)

02/13/2019 OBSERVED AN ACCUMULATION OF FOOD CRUMBS AND OTHER FOOD DEBRIS ON THE UNDERCOUNTER STORAGE SELF OF THE STAINLESS STEEL PREP TABLE IN THE BACK AREA. CLEAN THE SHELF AND RE-CLEAN ANY FOOD SERVICE ITEMS STORED ON THE SHELF THAT HAVE BECOME SOILED BY THE FOOD DEBRIS.
Front service area

(H) Before donning gloves for working with FOOD; (P) and
(I) After engaging in other activities that contaminate the hands. (P)

Item(s): Employee(s)  02/13/2019
Location: hand wash sink(s)  02/13/2019
Problem(s): Did not wash hands after using restroom
Correction(s): Hands shall be washed with hot water and soap for at least 20 seconds after contamination.

02/13/2019 AN EMPLOYEE WAS OBSERVED RETURNING FROM USING THE PUBLIC RESTROOM, WHICH IS OUTSIDE THE FOOD ESTABLISHMENT, AND THEY IMMEDIATELY BEGAN HANDLING COFFEE POTS AND FILTER BASKETS WITHOUT FIRST WASHING THEIR HAND AT A HAND WASHING SINK. THEY HAD WASHED THEIR HANDS IN THE RESTROOM, BUT THEY MUST RE-WASH THEIR HANDS IN THE FOOD ESTABLISHMENT UPON RETURNING FROM THE RESTROOM BEFORE RESUMING WORKING. THE EMPLOYEE IMMEDIATELY WASHED THEIR HANDS AT THE HAND SINK WHEN THIS ISSUE WAS BROUGHT TO THEIR ATTENTION. CORRECTED.

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 lable instructions.

Item(s): Wiping cloth(s) wet  02/13/2019
Problem(s): Stored on Counter  02/13/2019
Correction(s): Store wiping cloths completely submersed in sanitizer.

02/13/2019 OBSERVED A COUPLE OF WET WIPIING CLOTHS LEFT LAYING ON COUNTERS IN THE FRONT SERVICE AND FOOD PREP AREAS. WET WIPIING CLOTHS SHOULD BE RETURNED TO THEIR RED SANITIZING OR GREEN DETERGENT PAILS AFTER EACH USE OR PUT IN THE SOILED LINEN BAG IF THEY HAVE BECOME SOILED WITH USE. THE WET WIPIING CLOTHS WERE PUT BACK IN THEIR PAILS OR PUT IN THE SOILED LINEN BAG AT THE TIME OF THE INSPECTION.

6-501.114 Repeat Core 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.

Item(s): Unnecessary item(s) old/broken equipment  05/14/19

02/13/2019 A SOUP RETHERMALIZER RECENTLY BROKE AND WAS FOUND ON A COUNTER WITH A "BROKEN" SIGN IN IT AND IMMEDIATELY NEXT TO IT WEDGED BETWEEN A 2-DOOR
### Front service area

REACH-IN COOLER AND THE COUNTER WAS A PIECE OF LAMINATE COUNTER/SHELF INSERT WRAPPED IN PLASTIC AND FOAM. DO NOT KEEP BROKEN EQUIPMENT AND/OR OTHER ITEMS IN THE FOOD ESTABLISHMENT THAT AREN'T NEEDED OR USED. THEY CAN IMPEDE ROUTINE CLEANING TASKS. THE PIC REMOVED THE PIECE OF LAMINATE AND THE BROKEN SOUP RETHERMALIZER NEEDS TO BE REMOVED UNTIL REPLACED WITH A NEW UNIT.

<table>
<thead>
<tr>
<th>Violation Category</th>
<th>Repeat</th>
<th>Violation Description/Remarks/Correction Schedule</th>
<th>Correct By</th>
<th>Corrected</th>
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<tbody>
<tr>
<td>6-501.12</td>
<td>Repeat</td>
<td>(A) PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean.</td>
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<td>(B) Except spill cleanup, cleaning shall be done during periods when the least amount of FOOD is exposed such as after closing.</td>
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<td><strong>Item(s):</strong> Physical facilities/structures floors</td>
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<td><strong>Problem(s):</strong> With accumulation of debris</td>
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<td><strong>Correction(s):</strong> Clean the floor areas under all counters and equipment to remove dropped items, food debris, beverage residues, and any other soils/stains.</td>
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<td>02/13/2019 REMOVE THE GRATE AND CLEAN THE SOILS AND STAINS IN AND AROUND THE FLOOR SINK AT THE PREP SINK AT THE FAR END OF THE FOOD PREP COUNTER.</td>
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<td>02/13/2019 CLEAN THE FLOOR SINK UNDER THE 2-DOOR UNDERCOUNTER REACH-IN DAIRY COOLER IN THE FRONT SERVICE AREA TO REMOVE DAIRY CAPS AND OTHER DEBRIS.</td>
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### 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/

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Person in charge (Name and Title)  
Inspected By (Name and Title)  

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