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 David Peters, a representative from University of Michigan, on 08/21/2019 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Back Counter

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>Chemical</th>
<th>ppm</th>
<th>pH&lt;10</th>
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</tr>
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<tbody>
<tr>
<td>Chlorine</td>
<td>25</td>
<td>120 F</td>
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</tr>
<tr>
<td></td>
<td>50</td>
<td>100 F</td>
<td>75 F</td>
</tr>
<tr>
<td></td>
<td>100</td>
<td>55 F</td>
<td>55 F</td>
</tr>
<tr>
<td>Iodine</td>
<td></td>
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</tr>
<tr>
<td>Quats</td>
<td></td>
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</tbody>
</table>

Item(s): Quaternary ammonia solution
Problem(s): Not immersed in A concentration specified on manufacturers label
Correction(s): Provide

08/21/2019 THERE WAS NO DETECTABLE QUAT SANITIZER CONCENTRATION IN THE SMALL METAL PAN USED TO HOLD A WET WIPE CLOTH FOR WIPE OFF THE MILK FROTHING WAND OF THE ESPRESSO/CAPPUCCINO MAKER ON THE BACK COUNTER. THE PIC REFRESHED THE SANITIZING SOLUTION AND VERIFIED THE PROPER CONCENTRATION WITH QUAT TEST STRIPS. CHANGE THE SANITIZING SOLUTION IN THIS SMALL PAN MORE FREQUENTLY. CORRECTED.

3-304.12 Core
During pauses in FOOD preparation or dispensing, UTENSILS shall be stored:
(A) In the FOOD with their handles above the top of the FOOD and the container;
(B) In FOOD that is not POTENTIALLY HAZARDOUS with their handles above the top of the FOOD within containers or EQUIPMENT that can be closed, such as bins of sugar, flour, or cinnamon;
(C) On a clean portion of the FOOD preparation table or cooking EQUIPMENT
(D) In running water, such as dipper well.
(E) In a clean, protected location if the UTENSILS, such as ice scoops, are used only
Back Counter

with a FOOD that is not POTENTIALLY HAZARDOUS; or
(F) In a container of water maintained at a temperature of at least 135° F.

Item(s): Dispensing utensil(s)
Problem(s): Improperly stored In standing water No dipper well

08/21/2019 THERE IS NOT A CONSTANTLY RUNNING DIPPER WELL AVAILABLE FOR THE STORAGE OF AN ICE CREAM SCOOP AND METAL SPOON FOR THE JAMBA JUICE CONCEPT. THESE ITEMS ARE KEPT IN A CLEAN METAL CONTAINER WITH WATER, BUT THE ALLOWANCE IS THIS PRACTICE IS ACCEPTABLE AS LONG AS A 2-HOUR TIME MARK IS WRITTEN IN MARKER ON THE METAL CONTAINER INDICATING WHEN THE STORAGE CONTAINER, SCOOP, SPOON AND WATER MUST BE DUMPED, THE ITEMS WASHED, RINSED, AND SANITIZED BEFORE ADDING FRESH WATER BACK TO CONTAINER AND RESUMING THE SAME PROCEDURE FOR ANOTHER 2 HOURS. THE PIC TIME MARKED THE CONTAINER. CORRECTED.

Entire establishment

4-702.11 UTENSILS and FOOD-CONTACT SURFACES of EQUIPMENT shall be SANITIZED before use after cleaning. (P)

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

08/21/2019 A RED SANI PAIL WITH PROPERLY MIXED QUAT SANITIZING SOLUTION AND WIPING CLOTH WAS NOT SET UP AND IN USE AT THE TIME OF THE INSPECTION. THE PIC FILLED A RED SANI PAIL WITH SANITIZING SOLUTION FROM THE SANITIZE SINK OF THE 3-COMPARTMENT WAREWASH SINK AND VERIFIED THE PROPER CONCENTRATION (150-400 PPM) WITH THE QUAT TEST STRIPS. CLEANED SURFACES NEED TO SANITIZED PRIOR TO OPENING AND PERIODICALLY DURING USE. CORRECTED.

Prep Area

3-304.14 (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
Prep Area

**Problem(s):** Stored on Counter

**Correction(s):** Store wiping cloths completely submerged in sanitizer.

08/21/2019

OBSERVED TWO WET WIPIING CLOTHS LEFT LAYING ON COUNTERS IN THE BACK COUNTER AND NEXT TO THE SANDWICH MAKE UNIT. THE PIC AND FOOD WORKER REMOVED THE WET WIPIING CLOTHS WHEN BROUGHT TO THEIR ATTENTION. ONE OF THE CLOTHS WAS PLACED IN THE JUST SET UP RED SANI PAIL. WET WIPIING CLOTHS SHOULD BE STORED FULLY IMMERSED IN A RED SANI PAIL WITH SANITIZING SOLUTION BETWEEN USES. CORRECTED.

Sandwich Make Line

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):** Without date of consumption marking

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

08/21/2019

OBSERVED PANS OF SOME READY-TO-EAT FOODS THAT LAST MORE THAN 24 HOURS (HUMMUS, PORTIONED CORNED BEEF, SLICED MOZZARELLA) IN THE SANDWICH MAKE UNIT WITHOUT DATE MARKS INDICATING WHEN THEY EXPIRE/NEED TO BE USED BY. THE PIC APPLIED DATE MARK STICKERS TO THE PANS OF FOODS AT THE TIME OF THE INSPECTION. READY-TO-EAT TCS FOODS REQUIRE DATE MARKING, NOT TO EXCEED 7 DAYS (PREP DATE + 6 DAYS) IF THEY ARE NOT COMPLETELY USED WITHIN 24 HOURS. CORRECTED.

Closing Comments:

THE 1-DOOR REACH-IN FREEZER HAS BEEN BROKEN AND AWAITING PARTS FOR APPROX. 6 WEEKS. REPLACEMENT PARTS TO FIX THE FREEZER HAVE BEEN ORDERED AND ARE AWAITING ARRIVAL.

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

<table>
<thead>
<tr>
<th>Person in charge (Name and Title)</th>
<th>Inspected By (Name and Title)</th>
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This signature does not imply agreement or disagreement with any violation noted.

David Peters