

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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PRIORITY FOUNDATION

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)	02/20/2020
Problem(s):	Without date of consumption marking	02/20/2020
Correction(s):	Provide proper date marks as stated above.	

02/20/2020	A SMALL FOOD PAN WITH WRAPPED PORTIONS OF SLICED DELI TURKEY WAS FOUND IN THE REACH-IN COOLER WITHOUT DATE MARKS. THE PIC THREW AWAY THE TURKEY PORTIONS AT THE TIME OF THE INSPECTION. MAKE SURE READY-TO-EAT TCS FOODS ARE PROPERLY DATE MARKED IF THEY WILL LAST FOR MORE THAN 24 HOURS. CORRECTED.	
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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)	03/01/20
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A date marking system that does not exceed 7 days, including date of preparation, or opening is to be used. (Pf)

Item(s):	Commercially processed ready to eat potentially hazardous food(s)
Problem(s):	Without date of consumption marking
Correction(s):	Provide proper date marks as stated above.

02/20/2020	THE SALADS UP "SUP 4 LUNCH" PACKAGED SALADS HAVE BLANK "SELL BY" DATES ON THE PACKAGE LABELS. THESE ITEMS ARE SOLD FOR UP TO SEVEN DAYS, BEFORE BEING TOSSED AFTER ONE WEEK IF NOT SOLD. READY-TO-EAT TCS FOODS REQUIRED DATE MARKING WITH AN EXPIRATION/SELL BY DATE IF HELD FOR SALE FOR OVER 24 HOURS. INFORM SALADS UP THEY HAVE TO DATE MARK THEIR PACKAGED SALADS/FOODS AND MONITOR AT THE POINT OF RECEIVING TO ENSURE COMPLIANCE.	
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4-501.17 Priority Foundation	Warewashing water shall contain cleaning solution(s) and must be used according to manufacturer's label instructions. (Pf)	02/20/20
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Item(s):	Cleaning agents for warewashing detergent	02/20/2020
		02/20/2020

02/20/2020	THERE WAS NOT A GREEN DETERGENT PAIL WITH DETERGENT AND WATER OR THE	
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PRIORITY FOUNDATION


WASH COMPARTMENT OF THE 3-COMPARTMENT SINK SET UP WITH HOT WATER AND DETERGENT AT THE TIME OF THE INSPECTION. ALL SURFACES NEED TO BE CLEANED AND ANY FOOD CONTACT SURFACES MUST BE CLEANED AND SANITIZED AT LEAST ONCE EVERY 4 HOURS DURING CONTINUAL USE. THE WASH COMPARTMENT WAS FILLED WITH HOT WATER AND DETERGENT AT THE TIME OF THE INSPECTION. THE PIC STATED THE 3-COMPARTMENT SINK IS TYPICALLY ONLY SET UP AT THE END OF THE BUSINESS DAY TO WASH, RINSE, AND SANITIZE SMALLWARES AND OTHER ITEMS, BUT THE MILK FROTHING PITCHERS NEED WASHING, RINSING, AND SANITIZING AT LEAST ONCE EVERY 4 HOURS. ACQUIRE A GREEN DETERGENT PAIL(S) AND COMPLETELY SET UP THE 3-COMPARTMENT WITH WASH WATER IN THE 1ST COMPARTMENT AND SANITIZING WATER IN THE 3RD SINK WITHIN 2 HOURS OF OPENING. CORRECTED.

Closing Comments:

SANDWICHES MADE-TO-ORDER AND THE JAMBA JUICE CONCEPT ARE NO LONGER A COMPONENT OF VICTORS WAY CAFE DUE TO THE FIRE INSPECTOR REQUIRING THE REMOVAL OF THE PANINI GRILL AND THE LACK OF THE FUNCTIONAL DIPPER WELL FOR THE ICE CREAM SCOOPS FOR THE JAMBA JUICE, RESPECTIVELY. GUEST RESTAURANT OPERATORS NOW BRING READY-TO-EAT FOODS FOR THE LUNCH PERIOD AS A REPLACEMENT FOR THE NOW DISCONTINUED MADE-TO-ORDER SANDWICHES. THIS CHANGE WAS MADE SHORTLY AFTER THE LAST ROUTINE INSPECTION BACK IN AUGUST 2019.

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