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.

Victors Way Cafe'
CGC & UM Hospital Connector
1500 E. Medical Center Dr.
Ann Arbor, MI 48109
Person In Charge (PIC): Ryan Venard / Kaylee Boot

<table>
<thead>
<tr>
<th>INSPECTION TYPE:</th>
<th>Routine Inspection</th>
</tr>
</thead>
<tbody>
<tr>
<td>Manager Certified</td>
<td>Yes</td>
</tr>
<tr>
<td>License Posted</td>
<td>Yes</td>
</tr>
<tr>
<td>Antichoking Poster</td>
<td>Yes</td>
</tr>
<tr>
<td>CO2 Tanks Secured</td>
<td>N/A</td>
</tr>
</tbody>
</table>

This Facility was inspected by David Peters, a representative from University of Michigan, on 02/20/2020 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

PRIORITY

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>Chlorine ppm</th>
<th>pH&lt;10</th>
<th>pH&lt;8</th>
</tr>
</thead>
<tbody>
<tr>
<td>25</td>
<td>120 F</td>
<td>120 F</td>
</tr>
<tr>
<td>50</td>
<td>100 F</td>
<td>75 F</td>
</tr>
<tr>
<td>100</td>
<td>55 F</td>
<td>55 F</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Iodine</th>
<th>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)</th>
</tr>
</thead>
</table>

<table>
<thead>
<tr>
<th>Quats</th>
<th>minimum temperature of 75 F, hardness of 500 ppm or less and meet manufacturers use directions. (P)</th>
</tr>
</thead>
</table>

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

02/20/2020 THE SMALL METAL PAN WITH QUAT SANITIZING SOLUTION AND A WIPING CLOTH FOR WIPE THE ESPRESSO FROTHERING WAND WAS FOUND WEAK (~50 PPM) AND CLOUDY WITH MILK RESIDUES. THE PAN WAS EPTIED, CLEANED, AND REFILLED WITH FRESH QUAT SOLUTION TESTED WITH TEST STRIPS AT THE REQUIRED 150-400 PPM CONCENTRATION AND A NEW WIPING CLOTH AT THE TIME OF THE INSPECTION. THIS SMALL PAN OF SANITIZER MAY NEED REFRESHING MORE FREQUENTLY THAN EVERY 2 HOURS PER PROCEDURE DUE TO HEAVIER USAGE AND THE MILK RESIDUES THAT CAN INACTIVATE THE SANITIZER CONCENTRATION FAIRLY QUICKLY. CORRECTED.

PRIORITY FOUNDATION

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

02/20/2020
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.

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.

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):  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.

4-501.17 Priority Foundation
Warewashing water shall contain cleaning solution(s) and must be used according to manufacturer’s label instructions. (Pf)

Item(s):  Cleaning agents for warewashing detergent

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


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