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.

### Corrected

<table>
<thead>
<tr>
<th>Violation Category</th>
<th>Repeat</th>
<th>Violation Description/Remarks/Correction Schedule</th>
<th>Correct By</th>
<th>Corrected</th>
</tr>
</thead>
<tbody>
<tr>
<td>3-501.16</td>
<td></td>
<td>Except during preparation, cooking, or cooling, or when time is used as the public health control POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained: (A) 135°F or above, except that roasts properly cooked and cooled may be held at a temperature of 130°F; or (P) (B) At 41°F or less (P)</td>
<td>05/05/22</td>
<td>04/27/22</td>
</tr>
<tr>
<td>Salad Bar</td>
<td></td>
<td>Cold food item(s)</td>
<td>4/27/2022</td>
<td></td>
</tr>
<tr>
<td>Item(s):</td>
<td></td>
<td>Stored above 41 degrees F</td>
<td>4/27/2022</td>
<td></td>
</tr>
<tr>
<td>Problem(s):</td>
<td></td>
<td>Store below 41 degrees F</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Correction(s):</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>4/22/2022</td>
<td></td>
<td>Potentially hazardous foods being held cold shall be held at 41 degrees F or below to prevent the growth of pathogens.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Salad Bar</td>
<td></td>
<td>Salad Bar - Observed potentially hazardous foods, including salad and chicken, at 47-50 degrees F. PIC stated that employee turned on salad bar unit at 10:30 AM and items were placed in unit at 11:00 AM, which came from cold-holding unit in the kitchen that is keeping potentially hazardous foods at 41 degrees F. Correct immediately by cold-holding potentially hazardous foods at 41 degrees F or below at all times. Salad bar cold-holding unit shall be turned on earlier before lunch service in order to ensure potentially hazardous foods in salad bar remain at 41 degrees F or below throughout lunch service, which is from 11:30 AM - 1:00 PM.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>4/27/2022</td>
<td></td>
<td>The above foods must be discarded immediately once they have been out of temperature control for 4 hours; since it has not been 4 hours from the point the above foods were taken out of temperature control, then the above foods must be used by the 4 hour mark and any remaining food must be discarded. Do not put the foods back into refrigeration at the end of the 4 hour mark.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Kitchen</td>
<td></td>
<td>CORRECTED - All potentially hazardous foods at salad bar were at 41 degrees F or below, specifically potato salad and chipotle hummus at 40 degrees F.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>4-501.114</td>
<td></td>
<td>A chemical SANITIZER used in a SANITIZING solution for a manual or mechanical operation shall meet these limits or as otherwise approved: (P)</td>
<td>05/05/22</td>
<td>04/28/22</td>
</tr>
<tr>
<td>Kitchen</td>
<td></td>
<td>Chlorine spp ppm pH&lt;10 pH&lt;8</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
Item(s): Other chemical sanitizing solution concentration(s)  
**Location:** 3-compartment sink  
**Problem(s):** Does not achieve sanitization  
**Correction(s):** Discontinue use.

**4/22/2022**  
A sanitizing solution shall meet the manufacturer's recommended concentration to achieve sanitization.

Kitchen - Ecolab SMARTPOWER dispenser at 3-compartment sink is dispensing 0 ppm lactic acid and DDBSA. PIC advised to obtain Ecolab SMARTPOWER from other Ecolab SMARTPOWER dispensing station located in the kitchen, which is dispensing sanitizer appropriately as evidenced by test strip. PIC also instructed not to use Ecolab SMARTPOWER station at 3-compartment sink until the above dispensing unit can be adjusted/repaired. Service call will be made to Ecolab.

Correct immediately by adjusting sanitizing solution to appropriate concentration levels in order to sanitize food-contact and nonfood-contact surfaces of equipment. For SMARTPOWER, DDBSA concentration should be between 272 and 700 ppm and lactic acid concentration should be between 704 and 1875; use test strips to confirm and verify.

**4/27/2022**  
Ecolab SMARTPOWER dispenser at 3-compartment has "Do not use" tape across it. PIC stated that Tim from Ecolab will be in either today or tomorrow to service Ecolab SMARTPOWER dispenser. PIC stated he would email photo for correction. Establishment continues to utilize Ecolab SMARTPOWER dispenser near steam jacketed kettles to fill red sanitizing pails.

**4/28/2022**  
CORRECTED - Brian Allen (Executive Chef) sent correction photos (see attached).

**4-601.11**

**Kitch Kitchen**  
(A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. (Pf)  
(B) The FOOD-CONTACT SURFACES of cooking EQUIPMENT and pans shall be kept free of encrusted grease deposits and other soil accumulations.  
(C) NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris.

**Item(s):** Food-contact surface(s)  
**Problem(s):** Soiled  
**Correction(s):** Keep clean.

**4/22/2022**  
Food-contact surfaces of equipment shall be clean to sight and be kept free of accumulation of debris and grease.

Observed the following food-contact surfaces of equipment throughout the facility in need of cleaning:

1) Kitchen - Left steam jacketed kettle drain spout is soiled with encrusted food debris.
2) Kitchen - Mixer blade and splash guard are soiled with encrusted food debris. 

Correct immediately by cleaning the above food-contact surfaces of equipment to sight and touch and maintaining them clean at all times.

4/27/2022 CORRECTED - Steam jacketed kettle drain spout was clean to sight and touch.

Closing Comments:

No signature obtained since correction photos were sent via email.

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

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