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.

<table>
<thead>
<tr>
<th>Violation Category</th>
<th>Repeat</th>
<th>Item(s):</th>
<th>Problem(s):</th>
<th>Correction(s):</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dishwashing Area</td>
<td></td>
<td>Dish machine final rinse temperature</td>
<td>Less than 180 degrees F</td>
<td>Repair to provide temperature stated above.</td>
</tr>
<tr>
<td>Entire establishment</td>
<td>Core</td>
<td>Nonfood contact surface(s)</td>
<td>Soiled</td>
<td></td>
</tr>
</tbody>
</table>

**Dishwashing Area**

4-501.112 Priority Foundation

In a mechanical operation, the temperature of the fresh hot water SANITIZING rinse as it enters the manifold may not be more than 194 F, or less than 165 F for stationary rack machines or 180 F for all other machines to assure proper sanitizing of utensils.

**Item(s):** Dish machine final rinse temperature

**Problem(s):** Less than 180 degrees F

**Correction(s):** Repair to provide temperature stated above.

10/19/2021

In a mechanical operation, the water temperature of the final rinse may not be less than 180 F.

Observed dish machine in kitchen to have final rinse cycle temperature that was less than 180 degrees F.

Correct immediately by repairing dish machine to have final rinse cycle temperature of at least 180 F, but no greater than 194 F. In the meantime, all dishes and utensils may be run through the dish machine, but will have to go through a sanitizing step after so utilize the sanitizing compartment of the 3-compartment sink.

**VIOLATION CORRECTED AT TIME OF ROUTINE INSPECTION - Dish machine was shut down and powered back on. Final rinse temperature was greater than 180 degrees F as evidenced by external thermometer gauge and heat sensitive sticker.**

**Entire establishment**

4-602.13 Core

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

**Item(s):** Nonfood contact surface(s)

**Problem(s):** Soiled

Page 1 of 5
Entire establishment

**Correction(s):** Keep clean.

10/19/2021  
Nonfood-contact surfaces of equipment shall be cleaned to sight and touch on a regular basis (at a minimum, every 24 hours) to prevent harborage conditions, and accumulation of food, debris, and other contaminants.

Observed the following nonfood-contact surfaces throughout establishment in need of cleaning:

1) Dining Area - Interior cavity of microwave is soiled with excessive encrusted food debris  
2) Kitchen - Interior of convection ovens have excessive grease accumulation and buildup  
3) Kitchen - Large mixing bowl guard is soiled with excessive encrusted food debris  
4) Kitchen - Dry storage bins (including lids) are soiled with excessive food and other debris  
5) Kitchen - Fan blades and guard (located above hand washing sink near dishwashing area) are soiled with excessive debris accumulation

Correct as soon as possible by cleaning nonfood-contact surfaces of equipment to sight and touch on a regular basis to prevent harborage conditions and accumulation of food, debris, and other contaminants.

**Kitchen**

3-302.11  
(A) FOOD shall be protected from cross contamination by:

1) Except as specified in (1)(c) below, separating raw animal FOODS during storage, preparation, holding, and display from:
   (a) Raw READY-TO-EAT FOOD including other raw animal FOOD such as FISH for sushi or MOLLUSCAN SHELLFISH, or other raw READY-TO-EAT FOOD such as fruits and vegetables, (P) and  
   (b) Cooked READY-TO-EAT FOOD; (P)  
   (c) Frozen, commercially processed and packaged raw animal FOOD may be stored or displayed with or above frozen, commercially processed and packaged, ready-to-eat food.

2) Except when combined as ingredients, separating types of raw animal FOODS from each other such as beef, FISH, lamb, pork, and POULTRY during storage, preparation, holding, and display by:
   (a) Using separate EQUIPMENT for each type, (P) or  
   (b) Arranging each type of FOOD in EQUIPMENT so that cross contamination of one type with another is prevented, (P) and  
   (c) Preparing each type of FOOD at different times or in separate areas; (P)

**Item(s):** Raw animal product(s)  
**Priority:**  
**Problem(s):** Not separated from each other  
**Correction(s):** Keep separate.

10/19/2021  
Food shall be protected from cross contamination by storing raw animal food below or away from ready to eat food and by storing raw animal foods based on final cooking temperature (ready-to-eat foods above seafood/fish above whole cuts of pork/beef above ground beef above poultry/eggs).

Observed opened box of raw bacon (in standing two-door reach-in cooler in the kitchen) stored
### Violation Description/Remarks/Correction Schedule

**Category:** Kitchen  
**Violation:** Above ready-to-eat vegetables.  
**Repeat:** Yes  
**Description:** Correct immediately by storing raw animal foods below or away from ready to eat foods and storing raw animal foods based on final cooking temperature.  
**Correction:** VIOLATION CORRECTED AT TIME OF ROUTINE INSPECTION - PIC removed opened box of raw bacon from the above cooler and placed it into meat cooler.

**3-501.18 Priority**  
**Violation:** A FOOD specified in ¶ 3-501.17(A) or (B) shall be discarded if it:  
1. Exceeds the temperature and time combination specified in ¶ 3-501.17(A), except time that the product is frozen; (P)  
2. Is in a container or PACKAGE that does not bear a date or day; (P) or  
3. Is appropriately marked with a date or day that exceeds a temperature and time combination as specified in ¶ 3-501.17(A). (P)  
**Item(s):** Ready to eat, potentially hazardous food(s)  
**Problem(s):** Beyond consume by date  
**Correction(s):** Discard.

**Item(s):** Ready to eat, potentially hazardous food(s)  
**Problem(s):** Beyond consume by date  
**Correction(s):** Discard.

**3-304.12 Core**  
**Violation:** 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 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 To prevent contamination of food or food related items  
**Correction(s):** Store in manner that does not contaminate items

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**Correction(s):** Store in manner that does not contaminate items
### Kitchen

Correct by replacing metal bowl with a smooth and easily cleanable utensil that has a handle and ensuring that handle is always above top of the food during pauses in food prep to avoid contamination of food products.

<table>
<thead>
<tr>
<th>Violation Category</th>
<th>Repeat</th>
<th>Violation Description/Remarks/Correction Schedule</th>
<th>Correct By</th>
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</tr>
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<tbody>
<tr>
<td>6-301.14 Core</td>
<td></td>
<td>A sign or poster that notifies FOOD EMPLOYEES to wash their hands shall be provided at all HANDWASHING SINKS used by FOOD EMPLOYEES and shall be clearly visible to FOOD EMPLOYEES.</td>
<td>04/01/22</td>
<td></td>
</tr>
<tr>
<td>Item(s):</td>
<td>Handwashing signage</td>
<td>Problem(s): Not provided At hand sink</td>
<td>Correction(s): Provide</td>
<td></td>
</tr>
<tr>
<td>10/19/2021</td>
<td>Each hand washing sink shall be provided with a procedural sign reminding employees how to appropriately and effectively wash their hands.</td>
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<td></td>
<td></td>
</tr>
<tr>
<td>Observed no hand washing procedure sign at several hand washing sinks in the kitchen. Survey kitchen to provide hand washing procedure signs at all hand washing sinks.</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Correct as soon as possible by providing a hand washing sign to the above hand washing sink to encourage employee hand washing.</td>
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| 6-501.14 Core      | (A) Intake and exhaust air ducts shall be cleaned and filters changed so they are not a source of contamination by dust, dirt, and other materials. (B) If vented to the outside, ventilation systems may not create a public health HAZARD or nuisance or unLAWful discharge. | 04/01/22 | |
| Item(s):           | Ventilation system | Problem(s): Not clean | Correction(s): Keep clean |
| 10/19/2021         | Filters shall be cleaned to be free from any grease accumulation, dust, dirt, and other contaminants. | | |
| Observed soiled filters in ventilation system above main cook line in kitchen. | | |
| Correct as soon as possible by routinely cleaning any soiled filters to be free from any grease accumulation, dust, dirt and any other contaminants. | | |

### Mop Area

After use, mops shall be placed in a position that allows them to air-dry without soiling walls, EQUIPMENT, or supplies.

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<tr>
<td>6-501.16 Core</td>
<td></td>
<td>After use, mops shall be placed in a position that allows them to air-dry without soiling walls, EQUIPMENT, or supplies.</td>
<td>04/01/22</td>
<td></td>
</tr>
<tr>
<td>Item(s):</td>
<td>Wet mop(s) storage</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>10/19/2021</td>
<td>Mops shall be properly air dried after use.</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Observed several mops stored bunched up in mop buckets and on the ground in mop sink area, which allows for potential contamination, and does not allow mops to properly air dry.</td>
<td></td>
<td></td>
<td></td>
<td></td>
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</tbody>
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</thead>
<tbody>
<tr>
<td>Mop Area</td>
<td></td>
<td>Correct as soon as possible by hanging mops in a proper location that allows them to properly air dry, and in a location which keeps mops and surrounding equipment/food/physical facilities protected from potential contamination.</td>
<td>10/19/2021 1:00:00 PM</td>
<td></td>
</tr>
</tbody>
</table>

**Closing Comments:**

Joint routine inspection conducted by Nonda Mihas and David Peters (REHS).

Priority violation corrected at time of routine inspection. All core violations shall be addressed/corrected as soon as possible, which will be reinspected upon the following routine inspection.

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)**

[Signature]

**Inspected By (Name and Title)**

Nonda Mihas

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