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.

This Facility was inspected by Nonda Mihas, a representative from University of Michigan, on 10/21/2021 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Dock

6-501.111 Core

The presence of insects, rodents, and other pests shall be controlled to minimize their presence on the PREMISES. by:
(A) Routinely inspecting incoming shipments of FOOD and supplies;
(B) Routinely inspecting the PREMISES for evidence of pests;
(C) Using methods, if pests are found, such as trapping devices or other means of pest control as specified.(Pf)
(D) Eliminating harborage conditions.

Item(s): Pest(s) flies
Problem(s): Present in facility
Correction(s): Remove pests from facility.

10/21/2021 The presence of insects shall be controlled to minimize their presence on the premise by routinely inspecting the premises for evidence of pests, eliminating harborage conditions, using trapping devices, and working with a pest control operator if necessary.

Dock Area - Observed several flies present in the facility, specifically inside rolling refuse cart with standing liquid present. In addition, strong, foul odor was present throughout dock area, specifically around/near refuse area.

Correct immediately by routinely inspecting the premises for evidence of pests, eliminating harborage conditions, using trapping devices, and working with a pest control operator

VIOLATION ADDRESSED AT TIME OF ROUTINE INSPECTION - Employee was instructed to clean rolling refuse cart to eliminate harborage conditions.

Entire establishment

6-501.12 Core

(A) PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean.
(B) Except spill cleanup, cleaning shall be done during periods when the least amount
### Entire establishment

of FOOD is exposed such as after closing.

- **Item(s):** Physical facilities/structures
- **Problem(s):** Not clean
- **Correction(s):** Keep clean

**10/21/2021**

Physical facilities shall be maintained clean to sight and touch.

Observed the following areas in need of cleaning throughout the facility:

1. Dock Area - Sticky residue present on floor. In addition, strong, foul odor was present throughout dock area, specifically around/near refuse area.

2. Kitchen - Excessive debris and dust accumulation on ceiling, specifically in pots and pans area near makeup air vents

Correct as soon as possible by cleaning the above areas throughout the facility and maintaining them clean to sight and touch at all times.

### Kitchen

**4-601.11 Repeat**

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

**10/21/2021**

Food-contact surfaces and nonfood-contact surfaces of equipment shall be clean to sight and be kept free of accumulation of debris and grease.

Kitchen - Can opener blade soiled with encrusted food debris

Correct immediately by cleaning the above food-contact surfaces to sight and touch and nonfood-contact surfaces to sight and touch as soon as possible and maintaining them clean at all times.

VIOLATION CORRECTED AT TIME OF ROUTINE INSPECTION - Can opener blade was taken to pots and pans area to be cleaned to sight and touch.

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

**04/01/22**
**Kitchen**

10/21/2021  
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) Kitchen - Interior of double-door convection ovens are soiled with excessive charred food and grease 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.

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**Core**

6-501.11  
PHYSICAL FACILITIES shall be maintained in good repair.  
Item(s): Physical facilities Ceiling(s)  
Problem(s): In poor repair  
Correction(s): Repair/replace.

10/21/2021  
Physical facilities shall be maintained in a state of good repair.

Observed the following items throughout facility in need of repair:

1) Kitchen - Ceiling with excessive rust accumulation, specifically on and near air vents

Correct as soon as possible by repairing the above physical facility items.

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6-501.14  
(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.

Item(s): Ventilation system  
Problem(s): Not clean  
Correction(s): Keep clean

10/21/2021  
Filters shall be cleaned to be free from any grease accumulation, dust, dirt, and other contaminants.

Main Kitchen - Observed filters with clinging dust in ventilation system above convection ovens.

Correct as soon as possible by routinely cleaning any soiled filters to be free from any grease accumulation, dust, dirt and any other contaminants.

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**Wild Fire**

3-501.16  
Priority  
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
Wild Fire

at a temperature of 130ºF; or (P)
(B) At 41ºF or less (P)

Item(s): Hot food item(s) 10/21/2021
Location: ** 10/21/2021
Problem(s): Stored below 135 degrees F
Correction(s): Store above 135 degrees F.

VIOIATION CORRECTED AT TIME OF ROUTINE INSPECTION - Employee reheated white fish to 165 degrees F for 15 seconds before placing back in hot-holding pan to be held hot at 135 degrees F.

Closing Comments:

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

Date marking throughout establishment was impeccable (see attached photo).

Deli and Finale stations closed at time of routine inspection.

Priority/priority foundation violations were addressed/corrected at time of routine inspection. All core violations shall be addressed and corrected as soon as possible, which will be reinspected at the next 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)

Inspected By (Name and Title)

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