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 David Peters, a representative from University of Michigan, on 3/1/2019 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

### Cook line area

**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.

<table>
<thead>
<tr>
<th>Correct</th>
<th>Corrected</th>
</tr>
</thead>
<tbody>
<tr>
<td>3/1/2019</td>
<td>CLEAN THE INTERIOR OF THE REACH IN COOLER AND THE GASKETS FOR THE MAKE UNIT ON THE COOK LINE.</td>
</tr>
<tr>
<td>3/1/2019</td>
<td>CLEAN THE EXTERIOR OF THE EQUIPMENT ON THE COOK LINE.</td>
</tr>
<tr>
<td>3/1/2019</td>
<td>CLEAN THE SHELVES ON THE COOK LINE.</td>
</tr>
</tbody>
</table>

**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 of FOOD is exposed such as after closing.

- **Item(s):** Physical facilities/structures
- **Problem(s):** Soiled
- **Correction(s):** Keep clean.

<table>
<thead>
<tr>
<th>Correct</th>
<th>Corrected</th>
</tr>
</thead>
<tbody>
<tr>
<td>3/1/2019</td>
<td>CLEAN THE FLOOR UNDER THE EQUIPMENT ON THE COOK LINE.</td>
</tr>
</tbody>
</table>

### Kitchen

**3-501.18** Repeat Priority

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)

<table>
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<tr>
<td>03/01/19</td>
<td>03/01/19</td>
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</table>
### Kitchen

1. **Item(s):** Ready to eat, potentially hazardous food(s)  
   **Problem(s):** Beyond consume by date  
   (Longer than 7 days stored at 41 degrees f)

2. **Item(s):** Food-contact surface(s)  
   **Problem(s):** With accumulation of debris  
   **Correction(s):** Keep clean.

3. **Item(s):** equipment  
   **Problem(s):** In poor repair  
   **Correction(s):** Repair/replace.

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#### Priority Foundation

1. **Item(s):** Nonfood contact surface(s)  
   **Problem(s):** Soiled  
   **Correction(s):** Keep clean.
## Closing Comments:

OPERATORS WERE OBSERVED COOKING BACON THE OVEN THAT IS NOT LOCATED UNDER A HOOD. THEY ACTUALLY OVER COOKED THE BACON WHICH CAUSED SMOKE TO BE RELEASED INTO THE KITCHEN. THIS OFFICE EXPLAINED THAT THE FIRE SAFETY OFFICE DID NOT APPROVE THE USE OF THAT EQUIPMENT TO COOK BACON. ALL STAFF MEMBERS AT THIS FACILITY WERE HIRED AFTER THE OVEN WAS INSTALLED ORIGINALLY AND WERE NOT AWARE OF THE LIMITATIONS OF THE OVEN USE. STAFF INDICATED THEY WILL PROVIDE A SIGN STATING NO BACON IN THE OVEN. THIS OFFICE WILL FOLLOW UP WITH MEMBERS OF THE FIRE SAFETY PROGRAM FOR FURTHER GUIDANCE.

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/](http://ehs.umich.edu/campus-life-safety/food-safety/inspections/)

### Person in charge (Name and Title)

[Signature]

### Inspected By (Name and Title)

[Signature]

David Peters

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