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.

This Facility was inspected by Nonda Mihas, a representative from University of Michigan, on 10/25/2021 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

<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>Dishroom 5-205.15 Core</td>
<td></td>
<td>A PLUMBING SYSTEM shall be: (A) Repaired according to LAW; (P) and (B) Maintained in good repair.</td>
<td>01/23/22</td>
<td></td>
</tr>
<tr>
<td>Item(s):</td>
<td></td>
<td>Plumbing system water line(s)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Problem(s):</td>
<td></td>
<td>Not maintained</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Correction(s):</td>
<td></td>
<td>Maintain in good repair</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

10/25/2021 The plumbing system shall be maintained in a state of good repair.

Dishroom - The water line used to supply and operate the Ecolab chemical dispensers in the dishwashing room appears to be shut off. Several attempts were made to operate the dispensers while opening/closing valve levers at the end of the scrapping trough where the garbage disposal is located. First, schedule a plumber to correct the water supply issue and second, schedule the Ecolab rep to service the chemical dispensers to insure these devices are in good working order.

Correct as soon as possible as indicated above.

Entire establishment 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)

11/04/21
Entire establishment

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):** Improperly date marked Longer than 7 days stored at 41 degrees f After preparation
**Correction(s):** Provide proper date marks as stated above.

10/25/2021 Potentially hazardous foods stored longer than 24 hours shall be date marked with the discard/use by being no greater than seven days from the date it was prepared.

Observed multiple in-house prepared potentially hazardous foods (e.g. cut melon, rice, tofu, and white fish), specifically inside standing two-door reach-in Gluten free cooler in dining hall and main walk-in cooler, with 10/22/2021-10/29/2021 and 10/25/2021-11/01/2021 date marks, which is greater than seven days from preparation date.

Correct immediately by properly date marking foods that will be stored for longer than 24 hours and use within seven days. Any remaining food at the end of seven days shall be discarded.

For example, if potentially hazardous food was prepared on 10/25/2021, then discard/use by date would be 10/31/2021.

7-102.11 Priority Foundation

Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies shall be clearly and individually identified with the common name of the material. (Pf)

**Problem(s):** Not labeled as to content
**Correction(s):** Label all containers as to content.

10/25/2021 Chemicals shall be properly identified, labeled and used in accordance with the manufacturer's instructions.

Even though all signage, dispensing equipment, test strips, etc indicate the hard surface sanitizer in use at the dining center is Ecolab's SMARTPOWER lactic acid/DDBSA based sanitizer/cleaner, the actual sanitizing product in use is Ecolab's Oasis 146 MultiQuat sanitizer. Sani pails were showing no concentration of sanitizer when checked with the SMARTPOWER test strips. However, once it was made clear to the EHS inspector the chemical sanitizer actually in use was the Oasis 146 MultQuat, then the sani pails tested in the required 150-400 PPM range when checked with quat test strips. Per HazCom protocols and the Food Code, chemicals used in the kitceh should match posted instructions, signs, labels, SDS sheets, etc.

Correct by either switching the sanitizing chemical back to Ecolab SMARTPOWER of have the Ecolab rep switch signage, test strips, labels, SDS sheets, etc back to Oasis 146 MultiQuat materials.

NOTE: The spray bottles labeled as 'Sanitizer' in the seating area tested 'present' for SMARTPOWER sanitizer with SMARTPOWER test strips. An Ecolab dilution dispenser with the concentrated SMARTPOWERS cleaner/sanitizer solution attached could not be located in the dining center at the time of the inspection. Where are these spray bottles being filled?

3-304.14 Core

(A) Cloths that are in use for wiping FOOD spills on TABLEWARE shall be maintained
Entire establishment

- dry and used for no other purpose.
- (B) Cloths in-use for wiping counters and equipment shall be held between uses in a chemical sanitizer solution, and laundered daily.
- (C) Cloths in-use for wiping surfaces in contact with raw animal FOODS shall be kept separate from cloths used for other purposes.
- (D) Dry wiping cloths and the chemical sanitizing solutions shall be free of FOOD debris or visible soil.
- (E) Containers of chemical sanitizing solutions shall be stored off the floor and used in a manner that prevents contamination of FOOD, EQUIPMENT, UTENSILS, LINENS, SINGLE-SERVICE, or SINGLE-USE ARTICLES.
- (E) SINGLE-USE disposable sanitizer wipes shall be used in accordance label instructions.

**Item(s):** Wiping cloth(s)

**Problem(s):** Not completely submerged in sanitizing solution Less than

**Correction(s):** Store wiping cloths completely submerged in sanitizer.

10/25/2021

In-use wet wiping cloths shall be held completely submerged in a sanitizing solution between uses.

Observed red buckets with low depth of solution where wiping cloths were not completely submerged.

Correct as soon as possible by storing wet wiping cloths completely submerged in a sanitizing solution between uses. To ensure the above, sanitizing buckets should be filled at least halfway or greater with sanitizing solution, and one wet wiping cloth per sanitizing bucket is optimal to achieve best results and proper sanitization. In addition, wiping cloth shall be replaced with a clean wiping cloth once it has become soiled.

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.

**Item(s):** Ventilation system

**Problem(s):** Filter(s) not changed

**Correction(s):** Change filters.

10/25/2021

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

Observed soiled filters in ventilation system above Pizziti and Signature stations.

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

Kitchen

4-202.11 Multiuse FOOD-CONTACT SURFACES shall be: SMOOTH, be easily cleaned, free of Priority Foundation breaks, chips, pits, etc and easily accessible for cleaning and inspection. (Pf)
Kitchen

Item(s): Food-contact surface(s) Utensil(s) spatula(s) 10/25/2021
Problem(s): In poor repair Cracked
Correction(s): Repair/replace.

10/25/2021 Multiuse food-contact surfaces shall be free of any breaks, chips and pits to allow for easy cleaning.

Kitchen - Observed several spatulas with cracks/grooves/pits, which makes them not easily cleanable.

Correct immediately by discarding any spatulas that are not easily cleanable.

VIOLATION CORRECTED AT TIME OF ROUTINE INSPECTION - PIC discarded any spatulas that were not easily cleanable.

5-205.15 Core
A PLUMBING SYSTEM shall be:
(A) Repaired according to LAW; (P) and (B) Maintained in good repair.

Item(s): Plumbing system 04/01/22
Problem(s): Not maintained
Correction(s): Maintain in good repair

10/25/2021 The plumbing system shall be maintained in a state of good repair.

Kitchen - Cold and hot water lines at hand washing sink (located to right of main cook line) are turned off due to leak at P-trap
Correct as soon as possible by repairing hand washing sink above.

Self service area

3-302.12 Core
Except for containers holding FOOD that can be readily and unmistakably recognized such as dry pasta, working containers holding FOOD or FOOD ingredients that are removed from their original packages for use in the FOOD ESTABLISHMENT, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the FOOD.

Item(s): Food item(s) 04/01/22
Problem(s): Not identified
Correction(s): Label containers with common name.

10/25/2021 Containers used for food storage shall be labeled clearly to identify what food is stored in the containers.

Dining Hall - Observed granola at self-service area is not labeled as containing nuts.
Ensure that all containers used for food storage are labeled clearly with common name.
Self service area

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): With accumulation of debris
Correction(s): Keep clean.

10/25/2021 Nonfood-contact surfaces of equipment shall be cleaned to sight and touch on a regular basis to prevent harborage conditions, and accumulation of food, debris, and other contaminants.

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

1) Dining Hall - Interior of hot chocolate/chai machine and around machine is soiled with excessive debris and powder accumulation

2) Kitchen - Interior cavity of convection oven is soiled with excessive grease accumulation, specifically on doors, and charred food debris/residue

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.

Closing Comments:

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

Priority/priority foundation violations must be address/corrected immediately, and follow-up will be conducted within seven days. 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.