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.

**FOOD ESTABLISHMENT INSPECTION REPORT**

This Facility was inspected by Jennifer Nord, a representative from University of Michigan, on 11/08/2019 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

### Dishwashing Area

**6-501.12 Core**

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

11/08/2019 THE FLOOR DRAINS IN THE DISH ROOM HAD CLEARLY SEEN A BACK UP THAT HAD NOT BEEN FULLY CLEANED AFTERWARD. TO PREVENT PESTS FROM FINDING A HOME IN THE FACILITY, BACTERIA FROM BREEDING WITHIN THE FACILITY, AND MOLD GROWING WITHIN THE FACILITY YOU MUST FULLY CLEAN UP ANY SOILED MATERIAL ON THE FLOOR.

11/08/2019 THERE IS SOME MOLD GROWTH AT THE TABLE WALL JUNCTURE IN THE DISH ROOM. THOROUGHLY CLEAN THIS ROOM.

### Grill Line

**3-501.16 Repeat Priority**

- **Item(s):** Hot food item(s)
- **Problem(s):** Stored below 135 degrees F
- **Correction(s):** Store above 135 degrees F.

11/08/2019 THE UNCOVERED POTATOES IN THE GRILL HOT BOX LINE WERE FOUND AT 119
Grill Line

DEGREES F. THE COVERED POTATOES WERE FOUND AT 140 DEGREES F. ALL COOKED POTATOES MUST BE HELD AT 135 DEGREES F OR ABOVE. IN THIS CASE THE POTATOES WERE THROWN AWAY AND STAFF WAS INSTRUCTED TO COVER ALL POTATOES IN THE FUTURE. VIOLATION CORRECTED.

4-602.13 Repeat NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues.  02/06/20

Item(s):  Nonfood contact surface(s)  
Problem(s):  Soiled  
Correction(s):  Keep clean.  

11/08/2019 CLEAN THE COLD DRAWERS IN THE COUNTER AND UNDER THE GRILL AS THEY ARE SOILED.

Kitchen

4-601.11 Repeat (A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. (Pf) 11/08/19  
(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)  11/08/2019  
Problem(s):  With accumulation of debris  11/08/2019  
Correction(s):  Keep clean.  

11/08/2019 THE FLASHING ON THE ICE MACHINE HAD A TINGE OF PINK MOLD ON IT DURING THE BEGINNING OF THE INSPECTION. IT WAS REMOVED DURING THE INSPECTION. THE OPERATOR PLANS TO TAKE THE MACHINE OUT OF SERVICE THIS WEEKEND FOR A FULL CLEANING.

4-501.11 Repeat EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements of the code. 02/06/20

11/08/2019 THE GASKETS ARE TORN IN THE SALAD BAR COOLER. REPLACE THE GASKETS.  

4-602.13 Repeat NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues.  02/06/20

Item(s):  Nonfood contact surface(s)  
Problem(s):  Soiled  
Correction(s):  Keep clean.  

11/08/2019 CLEAN THE SHELVES IN THE BACK OF THE HOUSE PREP AREAS AS THEY ARE
Kitchen

SOILED.
11/08/2019  CLEAN THE WALK IN COOLER GASKET AS IT IS SOILED.

Produce cooler

(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): Not clean
Correction(s): Keep clean

11/08/2019  THE FLOOR IS SOILED BETWEEN THE TWO THRESHOLDS AT THE PRODUCE WALK IN COOLER.

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): Soiled
Correction(s): Keep clean.

11/08/2019  CLEAN THE AREA AROUND THE POP NOZZLES AS THESE AREAS ARE SOILED.
11/08/2019  CLEAN THE JUICE DISPENSER WEEKLY.

World Palate

EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements of the code.

Item(s): equipment
Problem(s): In poor repair

11/08/2019  CLEAN THE FLOOR UNDER THE EQUIPMENT IN THE FRONT OF THE HOUSE AS THIS AREA IS SOILED.
World Palate

Correction(s): Repair/replace.

11/08/2019 CLEAN AND REPLACE THE DRAWER GASKETS WHERE NECESSARY.

Closing Comments:

THE SLICER IN THIS FACILITY IS OF POOR DESIGN IT IS NO LONGER CONSIDERED APPROVED BY NSF AS THIS DESIGN HAS BEEN FOUND TO HARBOR BACTERIA AND HAS BEEN ASSOCIATED WITH FOODBORNE ILLNESS OUTBREAKS. I RECOMMEND YOU REPLACE THE SLICER AS SOON AS POSSIBLE. UNTIL REPLACEMENT YOU MUST REMOVE THE HANDLE AND CLEAN THE SPACE BETWEEN THE HANDLE AND THE CARRIAGE ON A ROUTINE BASIS.

SEND A PICTURE OF THE BRUSHES FOR THE ICE CREAM MACHINE ONCE THEY ARE LOCATED. CLEAN THE ICE CREAM MACHINE.

USE APPROPRIATELY SIZED BRUSHES TO CLEAN THE INFUSED WATER DISPENSER EACH DAY. 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)

Jennifer Nord

Inspected By (Name and Title)

Jennifer Nord

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