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>
<th>Correct By</th>
<th>Corrected</th>
</tr>
</thead>
<tbody>
<tr>
<td>Entire establishment</td>
<td>Core</td>
<td>NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues.</td>
<td>Nonfood contact surface(s)</td>
<td>With accumulation of debris</td>
<td>Keep clean.</td>
<td>07/11/19</td>
</tr>
<tr>
<td>Grill Line</td>
<td>Priority</td>
<td>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 at a temperature of 130°F; or (P) (B) At 41°F or less (P)</td>
<td></td>
<td></td>
<td></td>
<td>04/12/19</td>
</tr>
</tbody>
</table>

This Facility was inspected by Jennifer Nord, a representative from University of Michigan, on 4/12/2019 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.
Grill Line

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

4/12/2019  TURKEY SAUSAGE WAS FOUND AT 107 DEGREES F ON THE GRILL LINE. HOT FOOD MUST BE STORED AT 135 DEGREES F OR ABOVE. THE TURKEY SAUSAGE WAS THROWN OUT DURING THE INSPECTION. VIOLATION CORRECTED.

4-602.13  Repeat  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.

4/12/2019  CLEAN THE EXTERIOR AND INTERIOR OF THE EQUIPMENT ALONG THE COOK LINE.

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.

4/12/2019  CLEAN THE FLOOR UNDER THE EQUIPMENT ON THE GRILL LINE.

Kitchen

4-601.11  Repeat  Priority Foundation  

(A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. (Pf)  
(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)  
**Problem(s):** With accumulation of debris  
**Correction(s):** Keep clean.

4/12/2019  AT THE BEGINNING OF THE INSPECTION THE CAN OPENER BLADE WAS SOILED. CLEAN THE BLADE AFTER EACH USE TO PREVENT FOOD AND METAL SHAVINGS FROM COLLECTING AND CONTAMINATING THE NEXT PRODUCT. IT WAS CLEANED UPON REQUEST. VIOLATION CORRECTED.

4/12/2019  THE UNDERSIDE OF THE FLOOR MIXER WAS SOILED AT THE BEGINNING OF THE INSPECTION. IT MUST BE CLEANED AFTER EACH USE TO PREVENT CONTAMINATION OF OTHER FOOD PRODUCTS. UPON REQUEST THIS AREA WAS CLEANED. VIOLATION CORRECTED.
**Kitchen**

4/12/2019

THE INTERIOR OF THE ICE MACHINE WAS SOILED AT THE BEGINNING OF THE INSPECTION. UPON REQUEST IT WAS CLEANED. VIOLATION CORRECTED.

**Pizza Prep Area**

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 at a temperature of 130°F; or (P)

(B) At 41°F or less (P)

Item(s): Hot food item(s)

Problem(s): Stored below 135 degrees F

Correction(s): Store above 135 degrees F.

4/12/2019

RICE WAS FOUND AT 100 DEGREES IN THE PIZZA STATION. HOT FOOD MUST BE STORED AT 135 DEGREES OR ABOVE TO PREVENT THE GROWTH OF BACTERIA. UPON REQUEST THE RICE WAS REHEATED TO 165 DEGREES F. VIOLATION CORRECTED.

**Salad Bar**

4-501.11 Core

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

Item(s): equipment

Problem(s): Do not meet requirements of rule

Correction(s): Repair/replace to meet requirements of rule.

4/12/2019

THE SALAD BAR IN THIS FACILITY DOES NOT FUNCTION PROPERLY AND CANNOT HOLD FOOD AT THE PROPER TEMPERATURE. STAFF IS CURRENTLY USING ICE TO COOL DOWN THE FOOD PRODUCTS. THE USE OF ICE IS NOT A LONG TERM SOLUTION. CONTACT THIS OFFICE TO DISCUSS PLANS FOR REPAIR OR REPLACEMENT OF THIS UNIT.

**Service Area**

4-602.13 Repeat 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.

4/12/2019

CLEAN THE UNDERSIDE OF THE MILK MACHINE AS IT IS SOILED. PROVIDE A NEW GASKET FOR THE MILK MACHINE.

**World Palate**


<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>World Palate</td>
<td></td>
<td>EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements of the code.</td>
<td></td>
<td>07/11/19</td>
</tr>
<tr>
<td></td>
<td>Repeat</td>
<td>Item(s): equipment</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>Problem(s): In poor repair</td>
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<td></td>
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<td>Correction(s): Repair/replace.</td>
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<tr>
<td>Core 4-501.11</td>
<td></td>
<td>4/12/2019 REPLACE THE GASKET ON THE TWO DOOR TRAULSEN AS IT IS TORN.</td>
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**Closing Comments:**
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)  

Jennifer Nord, RS, MPH

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

Jennifer Nord