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**

**University of Michigan**
**EH&S**
**Ann Arbor, MI 48109-1010**
**(734)647-1142**

This Facility was inspected by Nonda Mihas, a representative from University of Michigan, on 10/27/2021 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

### Chemical closet

**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) |
|---|---|
| **Item(s):** | Working containers-toxics |
| **Problem(s):** | Not labeled as to content |
| **Correction(s):** | Label all containers as to content. |

10/27/2021  
Working containers of chemical/toxic materials shall be labeled with their common name.  
Observed unlabeled bottle of clear solution in chemical bottle in chemical storage room.  
Correct immediately by labeling all chemical bottles with common name (e.g. cleaner, sanitizer, degreaser, etc.)  
VIOLATION CORRECTED AT TIME OF ROUTINE INSPECTION - Solution inside unlabeled chemical bottle was disposed of.

### Entire establishment

**6-501.110**  
Core

| (A) Dressing rooms shall be used by EMPLOYEES if the EMPLOYEES regularly change their clothes in the establishment.  
(B) Lockers or other suitable facilities shall be used for the orderly storage of EMPLOYEE clothing and other possessions. |
<table>
<thead>
<tr>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Item(s):</strong></td>
<td>Locker(s)/designated storage area(s) for employee belongings storage</td>
</tr>
<tr>
<td><strong>Problem(s):</strong></td>
<td>Not used</td>
</tr>
<tr>
<td><strong>Correction(s):</strong></td>
<td>A designated employee storage/locker area shall be provided and used.</td>
</tr>
</tbody>
</table>

10/27/2021  
Storage lockers or equivalent shall be provided and used for employees' personal belongings.
Entire establishment

Observed the following areas throughout the facility:

1) Storeroom: Employee backpacks stored on top of two cases of single-use items. There are hooks for employees’ jackets, etc in the corner of this storeroom, but there is a small section shelving directly under the hooks that had the two cases of the single-use items on it, so employees just drop their back packs there. Recommendation: Relocate the cases of single-use items to shelving elsewhere in the storeroom.

2) 701 Deli / Grain Bowls: Hand bag or prse and other personal items found comingled with equipment and other items used in the food establishment in a cabinet in the back area of this station. Again, personal items should be stored in lockers or other designated areas away from food, equipment, utensils, etc.

Correct as soon as possible by designating areas/lockers for employee personal items storage and make sure these areas/lockers are used by the employees while working.

Grill Kitchen

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

10/27/2021 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) Grill - Interior cavity, specifically towards the bottom, of standing reach-in freezer is soiled with food debris

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.

Kitchen

5-402.11 Priority Except as otherwise allowed, a direct connection may not exist between the SEWAGE system and a drain originating from EQUIPMENT in which FOOD, portable EQUIPMENT, or UTENSILS are placed. (P)

Item(s): Backflow/backsiphonage prevention device(s)
Problem(s): Not provided on Sink

10/27/2021 A sink that is used for food preparation, potable ice or utensil storage must discharge through an air gap.

1) Observed no air gap for wash sink at 3-compartment sink.
2) Observed no air gap at the drain of the 2-compartment prep sink.
### Kitchen

3) Observed no air gap of the condensate drain line being discharged into the same floor sink as the above 2-compartment prep sink.

Provide an air gap immediately on that sink by raising draining pipe to provide air gap at least twice the diameter of the water supply outlet (no less than one inch).

#### 4-601.11 Repeat

<table>
<thead>
<tr>
<th>Priority Foundation</th>
<th>Item(s): Food-contact surface(s)</th>
<th>Problem(s): With accumulation of debris</th>
<th>Correction(s): Keep clean</th>
</tr>
</thead>
</table>

10/27/2021 Food-contact surfaces of equipment shall be clean to sight and be kept free of accumulation of debris and grease.

Observed the following food-contact surfaces of equipment throughout the facility in need of cleaning:

1. Ice scoop holder is soiled
2. Scoop inside dry storage bin containing flour is soiled with encrusted/wet flour

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

#### 6-301.11

<table>
<thead>
<tr>
<th>Priority Foundation</th>
<th>Item(s): Soap at handsink back</th>
<th>Problem(s): Not provided At hand sink</th>
<th>Correction(s): Provide</th>
</tr>
</thead>
</table>

10/27/2021 Soap shall be provided at every handwashing sink.

Observed no soap provided at hand washing sink near dry storage rooms.

Correct immediately by supplying soap to the above hand washing sink, and ensuring that it is supplied at all times to encourage employee hand washing. In addition, soap must be conveniently located for employees to wash hands.

VIOLATION CORRECTED AT TIME OF ROUTINE INSPECTION - Soap was replaced at hand washing sink near dry storage rooms.
**Kitchen**

**Item(s):** Physical facilities  
**Problem(s):** In poor repair  
**Correction(s):** Repair/replace.

10/27/2021     
Physical facilities shall be maintained in a state of good repair.

- Observed the following items throughout facility in need of repair:
  1. Floor is crumbling around grease interceptor in dry storage room near the back
  2. Coving is peeling to the left of main cook line, specifically underneath hand washing sink

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

6-501.12 Repeat (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.

10/27/2021     
Physical facilities shall be maintained clean to sight and touch.

- Observed the following areas in need of cleaning throughout the facility:
  1. Kitchen - Floor is soiled

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

**Service Area**

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)

- 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

10/27/2021     
Ready-to-eat, TCS foods made in-house shall be cold held at 41 degrees or less and date
## Service Area

marked to indicate a use-by/expiration date not to exceed 7 days, including the date of preparation

Observed three squeeze bottles of in-house made sauces at the 701 Deli/Grain Bowls station with varying date marks on their labels. None of the date marks were correct for the maximum use allowed of 7 days. One bottle was labeled for 10 days of use. Another was labeled 10/20/21 to 10/2/21?

The PIC stated all the sauces in the squeeze bottles were made on 10/22/21 and the staff working this station were instructed to re-label the squeeze bottles of sauces 10/22/21-10/28/21. Corrected.

## Storage Room

<table>
<thead>
<tr>
<th>Violation Code</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>4-903.11 Core</td>
<td>Cleaned EQUIPMENT and UTENSILS, laundered LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES shall be stored in an approved manner and location.</td>
</tr>
</tbody>
</table>

**Item(s):** Single-service/single-use article(s)

**Problem(s):** Stored on floor or less than 6 inches above floor

**Correction(s):** Store at least 6 inches above the floor.

10/27/2021

Single-use/single-service items shall be protected from potential contamination during storage by being kept off the ground on shelving, racks, etc that keeps these items at least 6 inches off the ground.

Observed two cases of single-use/single-service items on the floor in a storage room in the back hallway.

Correct as soon as possible by relocating these cases to storage shelving at least 6 inches above the floor.

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**Closing Comments:**

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

ServSafe Certification - Raymond Bradley Jr (18135186, EXP: 7/16/2024)
ServSafe Certification - Vincent Cricelli (16571905, EXP: 6/11/2021)

Note: Several in-house made packaged salads in clear plastic clamshells were found still being offered for sale in the serving area even though they were past their 3-day - food operator's policy - of usable shelf life. These packaged salads were not past a usable shelf life (7 days max at 41 degrees) based on Food Code requirements, but should have been discarded based on the date sticker on the bottom of the clamshell indicating these salads had been produced more than 3 days ago.

Priority/priority foundation violations must be addressed/corrected immediately, and follow-up will be conducted within seven days. Core violations must be addressed/corrected as soon as possible, which will be reinspected at the following 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)

[Signature]

Inspected By (Name and Title)

[Nonda Mihas, MSE]