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 David Peters, a representative from University of Michigan, on 10/24/2019 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Central Campus Dining
South Quad
600 E. Madison
Ann Arbor, MI 48109-1372

Person In Charge (PIC): Kelly Goettler / David Burnell

Establishment Phone: (734) 764-0169

INSPECTION TYPE: Manager Certified
License Posted
Antichoking Poster
CO2 Tanks Secured

Violation Category Repeat Violation Description/Remarks/Correction Schedule Correct By Corrected

<table>
<thead>
<tr>
<th>Item(s): Food-contact surface(s) equipment can openers</th>
<th>Location: can opener and cutting blade</th>
<th>Problem(s): Soiled</th>
<th>Correction(s): Keep clean.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Basement kitchen</td>
<td></td>
<td></td>
<td></td>
</tr>
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</table>

10/24/2019 OBSERVED DRIED-ON FOOD MATTER ON THE CUTTING BLADE AND SURROUNDING SURFACES OF A COUNTER MOUNTED CAN OPENER. THE CAN OPENER WAS REMOVED BY THE PIC AND SENT TO POTS AND PANS WASHING FOR CLEANING. CLEAN ROUTINELY. CORRECTED.

10/24/2019 THE HANDLE FOR THE SLICER WAS REMOVED TO CHECK FOR A BUILD UP OF FOOD MATTER. THE AREA HAD MINIMAL BUILD UP OF MATERIAL. STAFF CLEANED THE SLICER UPON REQUEST. VIOLATION CORRECTED.
### Basement kitchen

RECOMMEND YOU REPLACE THIS SLICER IN THE FUTURE. UNTIL SUCH TIME, REMOVE THE HANDLE FROM THE SLICER FOR CLEANING AT LEAST WEEKLY, MORE OFTEN IF NECESSARY.

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 floors  
**Location:** Walk-in freezer floor  
**Problem(s):** With accumulation of debris  
**Correction(s):** Keep clean.

10/24/2019  CLEAN THE STEAM LINES BEHIND THE COOK LINE.

### Beverage Station

4-601.11  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.

10/24/2019  CLEAN THE ICE DISPENSING CHUTE AND THE POP DISPENSING NOZZLES AT THE POP MACHINES.

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.

10/24/2019  THE INTERIOR OF THE JUICE MACHINE IS NOT CLEANED ROUTINELY. PLACE THIS AREA ON THE WEEKLY CLEANING LIST. CLEAN THE JUICE MACHINE AS SOON AS POSSIBLE.

10/24/2019  THE UNDERSIDE OF THE CREAMER DISPENSER IS SOILED AND NEEDS TO BE REPLACED.

### Blue To-Go Packaging

3-501.18  Repeat
**Blue To-Go Packaging**

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)
3. Is appropriately marked with a date or day that exceeds a temperature and time combination as specified in ¶ 3-501.17(A). (P)

**Item(s):** Ready to eat, potentially hazardous food(s)  
**Problem(s):** Beyond consume by date  
**Correction(s):** Discard.

10/24/2019  
OBSERVED THE FOLLOWING READY-TO-EAT TCS FOODS PAST THEIR MARKED EXPIRATION DATES IN THE WALK-IN COOLER.

MALLOO CREAM CONTAINERS DATE MARKED 9/10-9/16/19 & 10/17-10/23/19  
SRIRACHA MAYO SQUEEZE BOTTLE DATE MARKED 10/14-10/20/19  
MARINATED ITALIAN TOMATOES DATE MARKED 10/16-10/22/19

ALL OF THE ABOVE FOODS WERE DISCARDED BY THE PIC AT THE TIME OF THE INSPECTION. THE PIC REVIEWED THE POLICY FOR DISCARDING EXPIRED FOODS PROMPTLY WITH THE FOOD WORKERS DOING BLUE-TO-GO PREP AND PACKAGING. CORRECTED.

**Dishroom**

6-501.12  
(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.

10/24/2019  
THE WALL IN THE DISH ROOM HAS MOLD ON IT AND NEEDS TO BE CLEANED.

**Dishwashing Area**

2-301.14  
FOOD EMPLOYEES shall clean their hands and exposed portions of their arms as specified under § 2-301.12 immediately before engaging in FOOD preparation including working with exposed FOOD, clean EQUIPMENT and UTENSILS, and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES (P) and:

(A) After touching bare human body parts other than clean hands and clean, exposed portions of arms; (P)
(B) After using the toilet room; (P)
(C) After caring for or handling SERVICE ANIMALS or aquatic animals as specified in ¶ 2-403.11(B); (P).
(D) Except as specified in ¶ 2-401.11(B), after coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking; (P)
(E) After handling soiled EQUIPMENT or UTENSILS; (P)

10/24/2019
Dishwashing Area

(F) During FOOD preparation, as often as necessary to remove soil and contamination and to prevent cross contamination when changing tasks; (P)
(G) When switching between working with raw FOOD and working with READY-TO-EAT FOOD; (P)
(H) Before donning gloves for working with FOOD; (P) and
(I) After engaging in other activities that contaminate the hands. (P)

Item(s): Employee(s) 10/24/2019
Problem(s): Did not wash hands 10/24/2019
Correction(s): Hands shall be washed with hot water and soap for at least 20 seconds after contamination.

10/24/2019
THE DISH ROOM WAS IN FULL USE, YET BOTH HAND WASH SINKS IN THE DISH WASHING AREA WERE COMPLETELY DRY. AN EMPLOYEE WAS OBSERVED ENTERING THE DISH ROOM AND DONNING GLOVES WITHOUT WASHING HANDS. EMPLOYEES MUST WASH THEIR HANDS PRIOR TO BEGINNING WORK. UPON REQUEST THE EMPLOYEE THREW OUT THE GLOVES AND WASHED HIS HANDS. VIOLATION CORRECTED.

6-202.11 Repeat
Core

Except as otherwise approved, light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; or unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES.

Item(s): Light shielding
Location: mop closet
Problem(s): Not provided
Correction(s): Provide adequate light shields and end caps or shatter-proof bulbs.

10/24/2019
PROVIDE A LIGHT SHIELD FOR THE LIGHT IN THE MOP CLOSET.

Entire establishment

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 floors
Location: floor
Problem(s): With accumulation of debris
Correction(s): Keep clean.

10/24/2019
OBSERVED FOOD DEBRIS, DROPPED ITEMS, AND OTHER SOILS ON THE FLOOR AREAS UNDER COUNTERS AND EQUIPMENT IN SEVERAL OF THE MICRO RESTAURANTS IN THE UPSTAIRS SERVING SPACE. HAVE STAFF AND/OR THE KICTHEN CLEANER SWEEP AND MOP THESE FLOOR AREAS.
Finale

4-501.114  Priority

A chemical SANITIZER used in a SANITIZING solution for a manual or mechanical operation shall meet these limits or as otherwise approved: (P)

<table>
<thead>
<tr>
<th>Chemical</th>
<th>ppm</th>
<th>pH&lt;10</th>
<th>pH&lt;8</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chlorine</td>
<td>25</td>
<td>120 F</td>
<td>120 F</td>
</tr>
<tr>
<td></td>
<td>50</td>
<td>100 F</td>
<td>75 F</td>
</tr>
<tr>
<td></td>
<td>100</td>
<td>55 F</td>
<td>55 F</td>
</tr>
</tbody>
</table>

Iodine a concentration of between 12.5 and 25 ppm and minimum temp of 75 F and pH of 5 or less or meets manufacturer’s specifications. (P)

Quats  minimum temperature of 75 F, hardness of 500 ppm or less and meet manufacturers use directions. (P)

Item(s): Quaternary ammonia solution
Location: red sani-bucket
Problem(s): Not immersed in A concentration specified on manufacturers label
Correction(s): Provide

10/24/2019  THE IN-USE RED SANI PAIL IN FINALE HAD NO DETECTABLE PRESENCE OF THE QUAT-BASED SANITIZER IN SOLUTION WHEN CHECKED WITH TEST STRIPS. THE PIC HAD THE STUDENT WORKER AT THE DESSERT STATION SHOWN WHERE AND HOW TO RE-FILL THE RED SANI PAIL WITH FRESH QUAT SANITIZING SOLUTION AND VERIFY THE PROPER CONCENTRATION OF 150-400PM USING THE QUAT TEST STRIPS. CORRECTED.

4-501.17  Priority Foundation

Warewashing water shall contain cleaning solution(s) and must be used according to manufacturer’s label instructions. (Pf)

Item(s): Cleaning agents for warewashing detergent
Location: green detergent pail

10/24/2019  THE IN-USE GREEN DETERGENT PAIL IN FINALE APPEARED TO BE FILLED WITH PLAIN WATER, THERE WAS NO EVIDENCE OF ANY FOAMING ACTION WHEN STIRRED/AGITATED. THE PIC HAD THE STUDENT WORKER AT THE DESSERT STATION SHOWN WHERE AND HOW TO RE-FILL THE GREEN DETERGENT PAIL WITH DETERGENT SOLUTION FROM A NEARBY DISPENSING STATION. CORRECTED.

Grand Central Station

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)  135ºF or above, except that roasts properly cooked and cooled may be held at a temperature of 130ºF; or (P)
(B)  At 41ºF or less (P)

Item(s): Hot food item(s)
Problem(s): Stored above 41 degrees F
Correction(s): Store above 135 degrees F.

10/24/2019  SAUSAGE LINKS WERE FOUND AT 125 DEGREES F IN THE HOT BOX. STORE ALL HOT
### Grand Central Station

**FOOD ITEMS AT 135 DEGREES F OR ABOVE. UPON REQUEST THE SAUSAGE LINKS WERE THROWN AWAY. VIOLATION CORRECTED.**

**4-602.13 Core**

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

**10/24/2019**

**THE UTENSIL CONTAINERS ARE SOILED AND NEED TO BE CLEANED. CLEAN THE UTENSIL BINS WEEKLY.**

**10/24/2019**

**THE HOT BOX IS SOILED AND NEEDS TO BE CLEANED.**

### Kosher Kitchen

**3-302.11 Priority**

- **Item(s):** Raw animal food(s)
- **Location:** Walk-in cooler
- **Problem(s):** Stored over/next to Ready-to-eat food(s)
- **Correction(s):** Store raw animal foods below and away from foods needing little or no further prep.

**10/24/2019**

**BAGS/CARTONS OF PASTEURIZED LIQUID EGGS WERE OBSERVED BEING STORED OVER COOKED TURKEY IN THE WALK-IN COOLER. DO NOT STORED RAW EGG PRODUCTS OVER/ABOVE READY-TO-EAT FOODS. THE LIQUID EGGS WERE RELOCATED BELOW AND AWAY FROM THE COOKED TURKEY AT THE TIME OF THE INSPECTION. CORRECTED.**

**3-501.18 Priority**

- **Item(s):** 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 that the product is frozen; (P)
  2. Is in a container or PACKAGE that does not bear a date or day; (P)
Kosher Kitchen

(3) Is appropriately marked with a date or day that exceeds a temperature and time combination as specified in ¶ 3-501.17(A). (P)

Item(s): Ready to eat, potentially hazardous food(s)
Problem(s): Beyond consume by date
Correction(s): Discard.


4-602.11 Priority

(A) Equipment FOOD-CONTACT SURFACES and UTENSILS shall be cleaned:
(1) Except as specified in ¶ (B) of this section, before each use with a different type of raw animal FOOD such as beef, FISH, lamb, pork, or POULTRY; (P)
(2) Each time there is a change from working with raw FOODS to working with READY-TO-EAT FOODS; (P)
(3) Between uses with raw fruits and vegetables and with POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD); (P)
(4) Before using or storing a FOOD TEMPERATURE MEASURING DEVICE; (P)
and
(5) At any time during the operation when contamination may have occurred. (P)

(B) Subparagraph (A)(1) of this section does not apply if the FOOD-CONTACT SURFACE or UTENSIL is in contact with a succession of different raw animal FOODS each requiring a higher cooking temperature as specified under § 3-401.11 than the previous FOOD, such as preparing raw FISH followed by cutting raw poultry on the same cutting board.

(C) Except as specified in ¶ (D) of this section, if used with POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD), EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be cleaned throughout the day at least every 4 hours. (P)

(D) Except when dry cleaning methods are used as specified under § 4-603.11, surfaces of UTENSILS and EQUIPMENT contacting FOOD that is not POTENTIALLY HAZARDOUS (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be cleaned:
(1) At any time when contamination may have occurred;
(2) At least every 24 hours for iced tea dispensers and CONSUMER self-service UTENSILS such as tongs, scoops, or ladles;
(3) Before restocking CONSUMER self-service EQUIPMENT and UTENSILS such as condiment dispensers and display containers; and
(4) In EQUIPMENT such as ice bins and BEVERAGE dispensing nozzles and enclosed components of EQUIPMENT such as ice makers, cooking oil storage tanks and distribution lines, BEVERAGE and syrup dispensing lines or tubes, coffee bean grinders, and water vending EQUIPMENT:
   (a) At a frequency specified by the manufacturer, or
   (b) Absent manufacturer specifications, at a frequency necessary to preclude accumulation of soil or mold.
### Kosher Kitchen

<table>
<thead>
<tr>
<th>Item(s):</th>
<th>Food-contact surface(s) and utensil(s)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Problem(s):</td>
<td>Not cleaned After any contamination</td>
</tr>
<tr>
<td>Correction(s):</td>
<td>Clean as specified above.</td>
</tr>
</tbody>
</table>

**10/24/2019**

OBSERVED THE DIGITAL FOOD THERMOMETER USED TO CHECK FOOD TEMPERATURES VISIBLY SOILED WITH FOOD RESIDUES WHEN TAKEN OUT OF IT'S STORAGE CASE. THE FOOD THERMOMETER MUST BE CLEANED AND SANITIZED PRIOR TO EACH USE AND BEFORE BEING PUT BACK IN IT'S STORAGE CASE USING THE THERMOMETER PROBE WIPES. THE COOK USED PROBE WIPES TO CLEAN THE THERMOMETER'S METAL PROBE BEFORE PUTTING IT BACK IN IT'S CASE AT THE TIME OF THE INSPECTION. CORRECTED.

### 5-205.11 Priority Foundation

<table>
<thead>
<tr>
<th>Item(s):</th>
<th>Handwashing sink(s)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Location:</td>
<td>hand wash sink(s)</td>
</tr>
<tr>
<td>Problem(s):</td>
<td>Not easily accessible Items stored In front of In front of</td>
</tr>
<tr>
<td>Correction(s):</td>
<td>Remove items from handsink. Do not store items at handsink.</td>
</tr>
</tbody>
</table>

**10/24/2019**

OBSERVED COUNTERTOP FOOD SERVICE EQUIPMENT STORED IN FRONT OF THE HANDWASHING SINK BUILT INTO THE COUNTER. THE COUNTERTOP EQUIPMENT WAS MOVED AWAY FROM THE HAND SINK AT THE TIME OF THE INSPECTION. DO NOT STORE ITEMS IN FRONT OF THIS SINK. IT MUST ALWAYS BE ACCESSIBLE FOR USE FOR HAND CLEANING. CORRECTED.

### 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.

<table>
<thead>
<tr>
<th>Item(s):</th>
<th>Food item(s)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Location:</td>
<td>Walk-in cooler</td>
</tr>
<tr>
<td>Problem(s): No identified</td>
<td></td>
</tr>
</tbody>
</table>

**10/24/2019**

OBSERVED VARIOUS PANS OF FOOD ON THE COOLING CART IN THE WALK-IN COOLER WITHOUT IDENTIFYING LABELS. LABEL PANS/CONTAINERS OF FOOD WITH THEIR NAMES.

### 3-304.14 Core

(A) Cloths that are in use for wiping FOOD spills on TABLEWARE shall be maintained 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
### Kosher Kitchen

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 lable instructions.

<table>
<thead>
<tr>
<th>Item(s):</th>
<th>Wiping cloth(s) wet</th>
</tr>
</thead>
<tbody>
<tr>
<td>Problem(s):</td>
<td>Stored on</td>
</tr>
</tbody>
</table>

10/24/2019

OBSERVED A SMALL PILE OF SOAKING WET PINK AND WHITE DISPOSABLE FOOD SERVICE CLOTHS LYING IN A DISH RACK ABOVE THE DIRTY DISH STAGING COUNTER AT THE DISH MACHINE. MAYBE THESE CLOTHS WERE BEING USED TO WIPE UP THE WATER LEAKING FROM THE DISH MACHINE SOAP DISPENSER? THESE PINK AND WHITE CLOTHS ARE CONSIDERED "FANCY PAPER TOWELS" AND SHOULD BE PROMPTLY DISPOSED OF WHEN THEY BECOME WET, SOILED, OR NOT USED IN A DESIGNATED RED SANI PAIL OR GREEN DETERGENT PAIL. THE WET CLOTHS WERE THROWN AWAY AT THE TIME OF THE INSPECTION. CORRECTED.

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### Core Pots & Pans Room

3-304.14 Core

(A) Cloths that are in use for wiping FOOD spills on TABLEWARE shall be maintained 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 lable instructions.

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<td>Problem(s):</td>
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10/24/2019

WET CLOTH OBSERVED STORED ON STAINLESS STEEL SHELF ABOVE THE 3-COMPARTMENT SINK IN POTS & PANS. THE WET CLOTH WAS REMOVED AND
### Pots & Pans Room

PLACED IN SOILED LINENS AT THE TIME OF THE INSPECTION. DO NOT LEAVE WET CLOTHS LYING AROUND. CORRECTED.

### Pulper Room

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.

10/24/2019  CLEAN THE WALL AND DOOR IN THE PULPER ROOM AS THESE AREAS ARE SOILED.

### Sabroso

3-501.16 Repeat 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):** Cold food item(s)  
**Problem(s):** Stored above 41 degrees F  
**Correction(s):** Store below 41 degrees F.

10/24/2019  BEEF AND REFRIED BEANS WERE FOUND AT 51 DEGREES IN THE UNDER GRILL COOLER DRAWERS. AS THE FOOD ITEMS WERE ABOVE 41 DEGREES FOR MORE THAN TWO HOURS THESE FOOD ITEMS WERE THROWN AWAY. VIOLATION CORRECTED.

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) equipment can openers  
**Location:** can opener and cutting blade  
**Problem(s):** With accumulation of debris  
**Correction(s):** Keep clean.

10/24/2019  OBSERVED DRIED-ON FOOD MATTER ON THE CUTTING BLADE AND SURROUNDING SURFACES OF THE COUNTER MOUNTED CAN OPENER IN SABROSO. THE CAN OPENER WAS REMOVED BY THE PIC AND SENT TO POTS AND PANS WASHING FOR CLEANING. CLEAN ROUTINELY. CORRECTED.
### Sabroso

**4-501.11** Repeat

**Core**

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

<table>
<thead>
<tr>
<th>Item(s):</th>
<th>equipment</th>
</tr>
</thead>
<tbody>
<tr>
<td>Location:</td>
<td>hand wash sink(s) soap dispenser(s)</td>
</tr>
<tr>
<td>Problem(s):</td>
<td>Do not meet requirements of rule</td>
</tr>
<tr>
<td>Correction(s):</td>
<td>Repair/replace to meet requirements of rule.</td>
</tr>
</tbody>
</table>

**01/22/20**

- **10/24/2019** THE UNDER GRILL COOLER IS NOT FUNCTIONING PROPERLY AND HAS BEEN TAKEN OUT OF SERVICE. DETERMINE THE PROBLEM WITH THE COOLER AND RETURN IT TO SERVICE ONCE IT HAS BEEN REPAIRED.
- **10/24/2019** THE LEGS FOR THE GRILL ARE MISSING AND THE GRILL SITS ON A SERIES OF METAL PANS. PROVIDE APPROPRIATE LEGS SO THE GRILL WILL BE SAFE FOR USE.

**4-501.11** Core

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

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<td>Problem(s):</td>
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<td>Correction(s):</td>
<td>Repair/replace to meet requirements of rule.</td>
</tr>
</tbody>
</table>

**01/22/20**

- **10/24/2019** OBSERVED AN ADHESIVE MOUNTED HAND SOAP DISPENSER AT A HAND SINK LYING ON THE COUNTER NEXT TO THE HAND SINK IN SABROSO. REPLACE THE ADHESIVE PADS AND RE-MOUNT THE DISPENSER ON THE STAINLESS STEEL SPLASH GUARD WHERE IT HAD PREVIOUSLY BEEN MOUNTED.

**4-602.13** Core

NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues.

<table>
<thead>
<tr>
<th>Item(s):</th>
<th>Nonfood contact surface(s)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Problem(s):</td>
<td>Soiled</td>
</tr>
<tr>
<td>Correction(s):</td>
<td>Keep clean.</td>
</tr>
</tbody>
</table>

**01/22/20**

- **10/24/2019** CLEAN THE GASKETS ON THE UNDER COUNTER COOLER AS THEY ARE SOILED.

### Toast

**4-501.114** Priority

A chemical SANITIZER used in a SANITIZING solution for a manual or mechanical operation shall meet these limits or as otherwise approved: (P)

<table>
<thead>
<tr>
<th>Chlorine ppm</th>
<th>pH&lt;10</th>
<th>pH&lt;8</th>
</tr>
</thead>
<tbody>
<tr>
<td>25</td>
<td>120 F</td>
<td>120 F</td>
</tr>
<tr>
<td>50</td>
<td>100 F</td>
<td>75 F</td>
</tr>
<tr>
<td>100</td>
<td>55 F</td>
<td>55 F</td>
</tr>
</tbody>
</table>

Iodine a concentration of between 12.5 and 25 ppm and minimum temp of 75 F and pH of 5 or less or meets manufacturer’s specifications. (P)

**10/24/19**
### Toast

<table>
<thead>
<tr>
<th>Item(s):</th>
<th>Quaternary ammonia solution</th>
</tr>
</thead>
</table>

10/24/2019  
THE QUAT SANITIZER CONCENTRATION WAS NOT AT THE MINIMUM REQUIRED LEVEL. UPON REQUEST THE STAFF REPLACED THE SANITIZER BUCKET WITH 400 PPM QUAT COMPOUND. VIOLATION CORRECTED.

### 4-202.11  Repeat

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

<table>
<thead>
<tr>
<th>Item(s):</th>
<th>Food-contact surface(s) slicer(s)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Problem(s):</td>
<td>In poor repair Worn spots</td>
</tr>
<tr>
<td>Correction(s):</td>
<td>Repair/replace.</td>
</tr>
</tbody>
</table>

10/24/2019  
THE BAGEL SLICER CUTTING SURFACE IS WORN AND NEEDS TO BE REPLACED.

### 4-501.11  Repeat

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

<table>
<thead>
<tr>
<th>Item(s):</th>
<th>equipment</th>
</tr>
</thead>
<tbody>
<tr>
<td>Problem(s):</td>
<td>In poor repair</td>
</tr>
<tr>
<td>Correction(s):</td>
<td>Repair/replace.</td>
</tr>
</tbody>
</table>

10/24/2019  
THE UPRIGHT COOLER DOOR GASKET IS TORN AND NEEDS TO BE REPLACED.

### Two Oceans

### 6-301.14  Repeat

A sign or poster that notifies FOOD EMPLOYEES to wash their hands shall be provided at all HANDWASHING SINKS used by FOOD EMPLOYEES and shall be clearly visible to FOOD EMPLOYEES.

| Item(s): | Handwashing signage |
| Location: | hand wash sink(s) |
| Problem(s): | Not provided At hand sink |
| Correction(s): | Provide |

10/24/2019  
A HANDWASHING PROCEDURE SIGN IS NEEDED AT THE HAND SINK IN TWO OCEANS.

### Closing Comments:

AN EMPLOYEE FROM GROUNDS WAS EMPTYING COMPOSTING BINS DURING THE INSPECTION. HE DID ALLOW THE BINS TO BECOME SOILED WITH FOOD MATTER AND THEN PLACED BAGS IN THEM AND SET THEM NEXT TO THE DOOR SO THEY COULD RETURN TO SERVICE. ALL OF THIS WAS COMPLETED WITHOUT ANY CLEANING OF THE COMPOSTING BINS. THE BINS ARE PLACED IN THE PREP AREA IN THE KITCHEN AND NEED TO BE FULLY CLEANED PRIOR TO BEING PLACED INTO THE KITCHEN. GROUNDS AND MICHIGAN DINING NEED TO DETERMINE WHERE AND WHO WILL CLEAN THE BINS.
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)

[Signature]

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

David Peters