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.

Central Campus Dining  
South Quad  
600 E. Madison  
Ann Arbor, MI 48109-1372  
Person In Charge (PIC): Eran Fitzsimmons  
Establishment Phone: (734) 764-0169

INSPECTION TYPE:  
Follow Up Critical  
Violation Category  
Repeat  
Violation Description/Remarks/Correction Schedule  
Correct By  
Corrected

| Corrected |  
| --- | --- |
| 3-501.16 Olive Olive Branch | 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)  
10/6/2021 10/6/2021 |
| 10/6/2021 Potentially hazardous foods being held cold shall be held at 41 degrees F or below to prevent the growth of pathogens.  
Olive Branch - Observed pasta at 49 degrees F inside open top rail cooler, however unit was off at the time of routine inspection. PIC stated that this pasta was brought up from basement kitchen approximately 15-20 minutes prior to taking temperature. Pasta was moved into shallow pans and placed in cooler drawers underneath flat top to ensure appropriate cooling. Correct immediately by holding potentially hazardous foods at 41 degrees F or below.  
VIOLATION ADDRESSED/CORRECTED AT TIME OF ROUTINE INSPECTION - Pasta was moved into shallow pans and placed in cooler drawers underneath flat top to ensure appropriate cooling, and pasta was down to 41 degrees F upon follow-up.  
10/6/2021 Potentially hazardous foods being held hot shall be held at 135 degrees F or above to prevent the growth of pathogens.  
Olive Branch - Observed rice and grains ranging from 122-125 degrees F in steam well. Correct immediately by holding potentially hazardous foods at 135 degrees F or above.  
VIOLATION ADDRESSED/CORRECTED AT TIME OF ROUTINE INSPECTION - Rice and grains were reheated to 165 degrees F for 15 seconds at time of routine inspection before being placed back into steam well to be held hot at a minimum of 135 degrees F. | 10/6/2021 10/18/2021 |
| 3-501.18 Entire Entire establishment | 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)  
10/6/2021 10/18/2021 |
Item(s): Ready to eat, potentially hazardous food(s)  
Problem(s): Beyond consume by date
Correction(s): Discard.

10/6/2021 Potentially hazardous foods shall be discarded if they are beyond 7 days from preparation date.

Observed the following potentially hazardous foods beyond 7 days from preparation date:

1) Gluten free - Sauteed green beans and American sliced cheese (located inside sliding two-door cooler, which were discarded at time of routine inspection by PIC

2) Two Oceans - Thai sauce (located inside walk-in cooler) was dated 9/29/2021-10/4/2021; PIC stated that these sauces would be discarded

Correct immediately by discarding those potentially hazardous foods that are beyond the consume/discard date and keep up with proper date marking techniques.

10/18/2021 VIOLATION CORRECTED - All potentially hazardous foods were within seven days from preparation date.

(2) Is in a container or PACKAGE that does not bear a date or day; (P) or (3) Is appropriately marked with a date or day that exceeds a temperature and time combination as specified in § 3-501.17(A). (P)

3-501.19
Kosh Kosher Kitchen

If time only, rather than time in conjunction with temperature, is used as the public health control for a working supply of POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) before cooking, or for READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) that is displayed or held for service for immediate consumption:

(1) Written procedures are required to be prepared in advance, maintained in the establishment, and made available to the REGULATORY AUTHORITY upon request.(Pf)

(2) The FOOD shall be marked to indicate the time that is 4 hrs past the point in which food is removed from temperature control, or 6 hrs if the temperature is maintained below 70°F. (Pf)

(3) Food in unmarked containers or in containers that exceed the time limit are to be discarded. (P)

Item(s): Time controlled food(s) potentially hazardous food(s) before cooking
Problem(s): Without time control mark indicating time that is 4 hours past removal from
Correction(s): Provide clear easy to read time marks.

10/6/2021 Smallish lexan tub with falafel batter observed sitting on a counter across from the flattop grill at approx. 63 degrees. The staff stated they had made the batter at about 10:00am from room temperature garbanzo beans and that the entire volume of batter would be cooked into individual serving portions of falafel patties by 12:30pm, or 2 1/2 hours after the batter was made. However, PHF being held at room temperature should always be time marked to indicate the 4-hour window until these foods, such as the falafel batter, are either completely cooked, served or need to be discarded.

10/18/2021 VIOLATION CORRECTED - All potentially hazardous foods where time as a public health control is being utilized were time-marked to indicate four hour mark from time that potentially discarded.
hazardous foods was taken out of temperature control when the potentially hazardous food item would need to be discarded by.

4-501.114  24 C  24 Carrots

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>Sanitizer</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 and 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): Other chemical sanitizing solution concentration(s)
Problem(s): Does not achieve sanitization

10/6/2021
Ecolab SMARTPOWER in red pails shall be maintained between 272-700 ppm DDBSA and between 704-1875 ppm lactic acid, as evidenced by utilizing appropriate sanitizing test kit.

24 Carrots - Observed 0 ppm DDBSA and lactic acid in red pail (located near hand washing sink).

Correct immediately by refilling red with fresh sanitizing solution and verifying sanitizing concentration with appropriate test kit.

VIOLATION CORRECTED AT TIME OF ROUTINE INSPECTION - Red pail was refilled at mop sink (located in Grand Central) with sanitizing solution and verified to have appropriate concentration as described above.

3-501.17  2 Two Oceans

(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)
Location: *
Problem(s): Without date of consumption marking
Correction(s): Provide proper date marks as stated above.

10/6/2021
Potentially hazardous foods stored longer than 24 hours shall be date marked with use by date no greater than 7 days from preparation.

Two Oceans - Observed no visible date marks on in-house prepared sauces inside walk-in cooler. PIC stated that these sauces would be discarded.
Correct immediately by properly date marking foods that will be stored for longer than 24 hours with either preparation date, use by date, or range of dates that is not to exceed 7 days from preparation date. Any remaining food at the end of 7 days must be discarded.

10/18/2021

VIOLATION CORRECTED - All potentially hazardous foods that are held for greater than 24 hours had visible date marks present.

6-301.11 Empl Employee Restm

Each HANDWASHING SINK or group of 2 adjacent HANDWASHING SINKS shall be provided with a supply of hand cleaning liquid, powder, or bar soap. (Pi)

Item(s): Soap at restroom handsink employee
Problem(s): Not provided At hand sink
Correction(s): Provide

10/6/2021

Soap shall be provided at every handwashing sink.

Observed missing soap cartridge at hand washing sink on the right inside men's employee restroom that is located in the basement off main kitchen.

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.

10/18/2021

VIOLATION CORRECTED - All hand washing sinks throughout establishment were supplied with soap.

6-301.12 Entire Entire establishment

Each HANDWASHING SINK or group of adjacent HANDWASHING SINKS shall be provided with:
(A) Individual, disposable towels; (Pi)
(B) A continuous towel system that supplies the user with a clean towel;(Pi) or
(C) A heated-air hand drying device.(Pi)
(D) A hand drying device that employs an air-knife system that delivers high velocity pressurized air at ambient temperatures.(Pi)

Item(s): Sanitary hand drying provisions disposable, paper towels
Problem(s): Not provided At hand sink
Correction(s): Provide

10/6/2021

Paper towels must be provided and supplied at all times to every hand washing sink to encourage proper employee hand washing/drying.

Observed no paper towels provided at the following hand washing sinks:
1) Basement kitchen - Hand washing sink near walk-in meat cooler; paper towels supplied at time of routine inspection
2) Basement - Hand washing sinks in men's and women's employee restrooms that are located off the main kitchen; both men's and women's employee restrooms mentioned have heated-air hand drying devices
3) Olive Branch - Hand washing sink next to pasta making machine

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

10/18/2021

VIOLATION CORRECTED - All hand washing sinks were supplied with either paper towels or heat drying device. Paper towel dispensers in men's and women's employee restrooms (located near basement kitchen) have been removed due to misuse, and heat drying devices are being utilized in lieu of paper towels as a hand drying provision.

6-501.111  
The presence of insects, rodents, and other pests shall be controlled to minimize their presence on the PREMISES. by:

(A) Routinely inspecting incoming shipments of FOOD and supplies;
(B) Routinely inspecting the PREMISES for evidence of pests;
(C) Using methods, if pests are found, such as trapping devices or other means of pest control as specified.(PI)
(D) Eliminating harborage conditions.

Item(s): Pest(s) flies  
Location: Mop sink  
Problem(s): Present in facility  
Correction(s): Remove pests from facility.

10/6/2021

Observed small drain flies hovering inside the mop closet in the dishwashing room. There is an adhesive fly control device hanging from the ceiling with a fair amount of drain flies on it, but attempt to implement other engineering controls (e.g. keeping the area as dry and as clean as possible, well organized, etc) to diminish the number of flies.

10/18/2021

VIOLATION ADDRESSED - Numbers of flies present in mop sink area has been greatly reduced.

Closing Comments:

All priority/priority foundation violations have been addressed/corrected, however please address/correct remaining core violations as soon as possible, which will be reinspected at the following routine inspection.

Person in charge (Name and Title) 

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

Inspected By (Name and Title) 

Nonda Mihas