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 Jennifer Nord, a representative from University of Michigan, on 2/22/2019 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

<table>
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<tr>
<th>Violation Category</th>
<th>Repeat</th>
<th>Violation Description/Remarks/Correction Schedule</th>
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<td>Entire establishment</td>
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### 4-501.114 Priority

**Item(s):**

- Quaternary ammonia solution

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2/22/2019

**The sanitizing solution at the espresso machine was milky and had a concentration below 100 ppm. Change sanitizing solution often to maintain the appropriate concentration and reduce food safety hazards when using. Upon request the sanitizing solution was refreshed to 200 ppm. Violation corrected.**

### 4-501.11 Core

**Item(s):**

- equipment

**Problem(s):**

- In poor repair

**Correction(s):**

- Repair/replace.

2/22/2019

**The display coolers are beginning to delaminate on the front side.**

**Manager Certified:** Yes

**License Posted:** Yes

**Antichoking Poster:** Yes

**CO2 Tanks Secured:** N/A
Entire establishment

4-602.13  Repeat NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues.  05/23/19

Core

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

2/22/2019  CLEAN THE EXTERIOR OF THE DISPLAY COOLERS AS THEY ARE SOILED. THIS ACTIVITY WILL REQUIRE THE DISPLAY COOLERS TO BE MOVED SO YOU MAY CLEAN BETWEEN THE UNITS.

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)

[Signature] Jennifer Nord

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