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.

Taubman Java Spot
Taubman Health Care Center
1500 E. Medical Center Drive
Ann Arbor, MI 48109

Person In Charge (PIC): James Stewart
Establishment Phone: (734) 936-5100

INSPECTION TYPE: Follow Up Critical

<table>
<thead>
<tr>
<th>Violation Category</th>
<th>Repeat</th>
<th>Violation Description/Remarks/Correction Schedule</th>
</tr>
</thead>
<tbody>
<tr>
<td>UnCorrected</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**5-202.12 Hand Hand Washing S**

(A) A handwashing sink shall be equipped to provide water at a temperature of at least 38°C (100°F) through a mixing valve or combination faucet. (Pf)

(B) A steam mixing valve may not be used at a handwashing sink.

(C) A self-closing, slow-closing, or metering faucet shall provide a flow of water for at least 15 seconds without the need to reactivate the faucet.

(D) An automatic handwashing facility shall be installed in accordance with manufacturer's instructions.

- **Item(s):** Handwashing facility front
- **Problem(s):** Lack of hot water
- **Correction(s):** Provide hot water.

03/09/2022 Hand washing sinks shall provide hot water of at least 100 degrees F.
Observed no hot water at hand washing sink.
Correct immediately by providing hot water of at least 100 degrees F to hand washing sink.

03/14/2022 Hand washing sink is still lacking hot water.

**5-205.11 Hand Hand Washing S**

(A) A HANDWASHING SINK shall be maintained so that it is accessible at all times for EMPLOYEE use and used for no other purpose. (Pf)

(B) An automatic handwashing facility shall be used in accordance with manufacturer's instructions. (Pf)

- **Item(s):** Handwashing sink(s)
- **Problem(s):** Used for culinary purposes Cleaning
- **Correction(s):** Discontinue use of hand sink for this use and use appropriate sink.

03/09/2022 A hand washing sink shall be used only for hand washing and kept accessible at all times. In addition, items shall never be placed inside of a hand washing sink.
Observed employee rinsing stainless steel cup in hand washing sink.
Correct immediately by only using hand washing sinks for hand washing purposes.

03/14/2022 CORRECTED - Hand washing sink was easily accessible and used appropriately by staff.

Corrected
<table>
<thead>
<tr>
<th>Critical / Non-crit</th>
<th>Repeat</th>
<th>Violation Description/Remarks/Correction Schedule</th>
<th>Correct By</th>
<th>Corrected</th>
</tr>
</thead>
<tbody>
<tr>
<td>4-702.11</td>
<td>Entire</td>
<td>UTENSILS and FOOD-CONTACT SURFACES of EQUIPMENT shall be SANITIZED before use after cleaning. (P)</td>
<td>03/19/22</td>
<td>03/14/22</td>
</tr>
<tr>
<td></td>
<td>Entire</td>
<td>Item(s): Clean utensil(s) and food-contact surface(s)</td>
<td>03/14/2022</td>
<td>03/14/2022</td>
</tr>
<tr>
<td></td>
<td>Entire</td>
<td>Problem(s): Not sanitized</td>
<td>03/14/2022</td>
<td>03/14/2022</td>
</tr>
<tr>
<td></td>
<td>Entire</td>
<td>Correction(s): Equipment/utensils must be sanitized after cleaning.</td>
<td>03/14/2022</td>
<td>03/14/2022</td>
</tr>
<tr>
<td></td>
<td>Entire</td>
<td>03/09/2022 Utensils and food-contact surfaces of equipment must be sanitized after going through wash and rinse steps before use.</td>
<td>03/14/2022</td>
<td>\n</td>
</tr>
<tr>
<td></td>
<td>Entire</td>
<td>Item(s): Sanitizer test kit quaternary ammonia</td>
<td>03/14/2022</td>
<td>03/14/2022</td>
</tr>
<tr>
<td></td>
<td>Entire</td>
<td>Problem(s): Not provided At hand sink</td>
<td>03/14/2022</td>
<td>03/14/2022</td>
</tr>
<tr>
<td></td>
<td>Entire</td>
<td>Correction(s): Provide.</td>
<td>03/14/2022</td>
<td>03/14/2022</td>
</tr>
<tr>
<td></td>
<td>Entire</td>
<td>03/09/2022 Sanitizing test strips shall be provided.</td>
<td>03/14/2022</td>
<td>03/14/2022</td>
</tr>
<tr>
<td></td>
<td>Entire</td>
<td>Observed facility does not have quaternary ammonia test strips.</td>
<td>03/14/2022</td>
<td>03/14/2022</td>
</tr>
</tbody>
</table>
|                    | Entire | Correct immediately by providing quaternary ammonia test strips to ensure proper concentration (150-400 ppm) when using it in red pails to sanitize food-contact surfaces of equipment and nonfood-contact surfaces of equipment. | \n|                    | Entire | Use test strips regularly to ensure proper concentrations are achieved, and keep test strips in an area that safeguards them from water damage. | \n|                    | Entire | As a rule of thumb, sanitizer in red sanitizing pails and sanitizing compartment of 3-compartment sink must be replaced every four hours (at a minimum) when in continuous use. | \n|                    | Entire | 03/14/2022 CORRECTED - Establishment has Ecolab SMARTPOWER test strips, however quaternary ammonia is used for sanitizing. PIC was given quaternary ammonia test strips at time of follow-up. | \n
**Closing Comments:**

Customer who ordered bagel tried going back into kitchen area to toast bagel, however I advised customer that bagel must be toasted by employee since toaster is located in kitchen area. Swinging door latch lock is located on kitchen side, which still allows customers to walk into kitchen area. Swinging door latch lock should be on customer side in order to keep customers out of kitchen area.

Additional follow-up needed for hand washing sink that is lacking hot water (5-202.12).
<table>
<thead>
<tr>
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</tr>
</thead>
</table>

Person in charge (Name and Title)  

[Signature]

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

Inspected By (Name and Title)

[Signature]  

Nonda Mihas