

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.

Taubman Java Spot
Taubman Health Care Center
1500 E. Medical Center Drive
Ann Arbor, MI 48109
Person In Charge (PIC): James Stewart

SFE 5081 050974 3/18/2022 10:45 am

Establishment Phone: (734) 936-5100

INSPECTION TYPE:

Follow Up Critical

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

Corrected

| | | | | |
|-------------------|--|---|----------|-----------|
| 4-702.11 | | UTENSILS and FOOD-CONTACT SURFACES of EQUIPMENT shall be SANITIZED before use after cleaning. (P) | 03/19/22 | 03/14/22 |
| Entire | | | | |
| Entire establishn | | | | |
| | | Item(s): Clean utensil(s) and food-contact surface(s) | | 3/14/2022 |
| | | Problem(s): Not sanitized | | 3/14/2022 |
| | | Correction(s): Equipment/utensils must be sanitized after cleaning. | | |
| 3/9/2022 | | Utensils and food-contact surfaces of equipment must be sanitized after going through wash and rinse steps before use. | | |
| | | Sanitizing compartment at 3-compartment sink and red sanitizing pail was not filled at time of routine inspection. Upon speaking with PIC, they were unaware of proper wash, rinse, and sanitize steps, specifically for espresso machine components and interior of cambro ice bin, which was explained to the employee in detail, however additional education/training is advised. | | |
| 3/14/2022 | | Correct immediately by providing an approved sanitizer of your choice and sanitizing utensils and food-contact surfaces of equipment after going through wash and rinse steps before use. CORRECTED - PIC has red sanitizing pail with quaternary ammonia filled up and was able to describe wash, rinse, and sanitize steps. | | |
| 4-302.14 | | A test kit or other device that accurately measures the concentration in mg/L of SANITIZING solutions shall be provided. (Pf) | 03/19/22 | 03/14/22 |
| Entire | | | | |
| Entire establishn | | | | |
| | | Item(s): Sanitizer test kit quaternary ammonia | | 3/14/2022 |
| | | Problem(s): Not provided At hand sink | | 3/14/2022 |
| | | Correction(s): Provide. | | |
| 3/9/2022 | | Sanitizing test strips shall be provided. | | |
| | | Observed facility does not have quaternary ammonia test strips. | | |
| | | 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. | | |
| | | Use test strips regularly to ensure proper concentrations are achieved, and keep test strips in | | |


| Critical / Non-crit | Repeat | Violation Description/Remarks/Correction Schedule | Correct By | Corrected |
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| | | an area that safeguards them from water damage. | | |
| | | 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. | | |
| 3/14/2022 | | 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. | | |
| 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. | 03/19/22 | 03/18/22 |
| | | Item(s): Handwashing facility front Problem(s): Lack of hot water Correction(s): Provide hot water. | | 3/18/2022 3/18/2022 |
| 3/9/2022 | | Hand washing sinks shall provide hot water of at least 100 degrees F. Observed no hot water at hand washing sink. | | |
| 3/14/2022 | | Correct immediately by providing hot water of at least 100 degrees F to hand washing sink. Hand washing sink is still lacking hot water. | | |
| 3/18/2022 | | CORRECTED - Hand washing sink is producing 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) | 03/19/22 | 03/14/22 |
| | | 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. | | 3/14/2022 3/14/2022 |
| 3/9/2022 | | 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. | | |
| 3/14/2022 | | Correct immediately by only using hand washing sinks for hand washing purposes. CORRECTED - Hand washing sink was easily accessible and used appropriately by staff. | | |

Closing Comments:

All priority/priority foundation violations have been addressed/corrected. Remaining core violations shall be addressed as soon as possible, which will be reinspected at the next routine inspection.

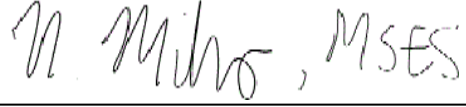
| Critical / Non-crit | Repeat | Violation Description/Remarks/Correction Schedule | Correct By | Corrected |
|------------------------|--------|---|------------|-----------|
|------------------------|--------|---|------------|-----------|

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