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.

<table>
<thead>
<tr>
<th>Violation Category</th>
<th>Repeat</th>
<th>Violation Description/Remarks/Correction Schedule</th>
<th>Correct By</th>
<th>Corrected</th>
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</thead>
<tbody>
<tr>
<td>Front service area</td>
<td></td>
<td>Item(s): Cold food item(s)</td>
<td>09/23/19</td>
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<td>Problem(s): Stored above 41 degrees F</td>
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<td>09/23/19</td>
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<td>Correction(s): Store below 41 degrees F.</td>
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- 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)

- 3-501.16 Priority

- A CONTAINER OF COOKED TAPOICA BALLS (BUBBLE TEA BALLS) FOUND IN A STAINLESS STEEL CONTAINER SITTING ON THE COUNTER AT THE BUBBLE/THAI/BLACK TEA STATION. COOKED TAPIOCA BALLS ARE A POTENTIALLY HAZARDOUS (TCS) FOOD AND REQUIRE BEING KEPT COLD FOR SAFETY AFTER COOKING/BOILING. THE CONTAINER OF TAPIOCA (BUBBLE) TEA BALLS WERE THROWN AWAY AT THE TIME OF THE INSPECTION. CORRECTED.

- 3-304.12 Core

- During pauses in FOOD preparation or dispensing, UTENSILS shall be stored:
  - (A) In the FOOD with their handles above the top of the FOOD and the container;
  - (B) In FOOD that is not POTENTIALLY HAZARDOUS with their handles above the top of the FOOD within containers or EQUIPMENT that can be closed, such as bins of sugar, flour, or cinnamon;
  - (C) On a clean portion of the FOOD preparation table or cooking EQUIPMENT
  - (D) In running water, such as dipper well.
  - (E) In a clean, protected location if the UTENSILS, such as ice scoops, are used only with a FOOD that is not POTENTIALLY HAZARDOUS; or
  - (F) In a container of water maintained at a temperature of at least 135°F.

- Item(s): Dispensing utensil(s)
Front service area

**Problem(s):** Improperly stored

**Correction(s):** Relocate.

09/23/2019

OBSERVED 2-3 MATCHA TEA STIRRING SPOONS STORED BETWEEN USES IN A SMALL AMOUNT OF STANDING WATER IN A SMALL STAINLESS STEEL CONTAINER AT THE TEA MAKING STATION. IT WAS EXPLAINED THAT STORING IN-USE UTENSILS IN SOME STANDING WATER AT ROOM TEMPERATURE CAN PROMOTE MICROORGANISM GROWTH. THE PIC STATED THEY WILL START STORING THE TWISTY STIRRING SPOONS IN THE REFRIGERATED MAKE TEA INGREDIENT COOLER TO HOLD THE UTENSILS AT 41 DEGREES OR LESS AND ALLOW FOR DAILY CLEANING FREQUENCY OF THESE ITEMS.

Front Serving Line

**3-501.19 Repeat**

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) Ready-to-eat food(s)

**Problem(s):** No written procedures

**Correction(s):** Written procedures shall be made available upon request.

09/23/2019

A CONTAINER OF COOKED TAPIOCA BALLS (BUBBLE TEA BALLS) FOUND IN A STAINLESS STEEL CONTAINER SITTING ON THE COUNTER AT THE BUBBLE/THAI/BLACK TEA STATION. COOKED TAPIOCA BALLS ARE A POTENTIALLY HAZARDOUS (TCS) FOOD AND REQUIRE BEING KEPT COLD FOR SAFETY AFTER COOKING/BOILING. COOKED TAPIOCA BALLS HELD AT ROOM TEMPERATURE HAVE A MAXIMUM SHELF LIFE OF 4 HOURS. DEVELOP AND SUBMIT A WRITTEN TIME-AS-A-CONTROL PROCEDURE TO THIS OFFICE FOR APPROVAL TO HOLD THE TAPIOCA BALLS AT ROOM TEMPERATURE FOR A MAXIMUM 4 HOURS. THE CONTAINER OF TAPIOCA BALLS (BOBA) MUST BE CLEARLY LABELED WITH 4-HOUR TIME WINDOW EXPIRATION STICKER TO TELL FOOD STAFF WHEN THE TAPIOCA BALLS MUST BE THROWN AWAY.

Closing Comments:

EVEN THOUGH THE ASSISTANT MANAGER AND STAFF STATED THE RICE PADDLES STORED IN A STAINLESS STEEL CONTAINER ARE CLEANED EVERY 2 HOURS, WHICH IS AN ACCEPTABLE PRACTICE, IT IS RECOMMENDED A DATE STICKER IS USED TO MARK THE TIME WHEN THE CONTAINER AND RICE PADDLES ARE DUE FOR WASHING, RINSING, AND SANITIZING BEFORE BEING RETURNED TO USE.
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)

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

David Peters