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.

UM Football Stadium: Cottage Inn Pizza SFE 5081 081456 10/06/2018 12:00:00 PM Last Routine: 10/07/2017
Carry Out Stores Inc.
4390 Concourse Dr.
Ann Arbor, MI 48108
Person In Charge (PIC): Jim Comiskey Establishment Phone: (734) 663-2470

INSPECTION TYPE: Yes
Routine Inspection

Manager Certified Yes
License Posted Yes
Antichoking Poster N/A
CO2 Tanks Secured N/A

This Facility was inspected by David Peters, a representative from University of Michigan, on 10/06/2018 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Pizza Room

4-703.11 Priority After being cleaned, EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be SANITIZED by an approved process.

| Item(s): Quaternary ammonia solution |
| Location: 3-compartment sink sanitize compartment |
| 10/06/2018 | 10/06/2018 |

10/06/2018 THE QUAT-BASED CHEMICAL SANITIZER GALLON JUG WAS FOUND EMPTY AT THE 3-COMPARTMENT WAREWASHING SINK. THE PIC INSTALLED A NEW JUG OF QUAT SANITIZER AT THE TIME OF THE INSPECTION. CORRECTED.

7-201.11 Priority POISONOUS OR TOXIC MATERIAL shall be stored so they can not contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, AND SINGLE-SERVICE AND SINGLE-USE ARTICLES by:
(A) Separating the POISONOUS OR TOXIC MATERIAL by spacing or partitioning; (P)
and
(B) Locating the POISONOUS OR TOXIC MATERIAL in an area that is not above FOOD, EQUIPMENT, UTENSILS, LINENS, AND SINGLE-SERVICE AND SINGLE-USE ARTICLES. This paragraph does not apply to EQUIPMENT and UTENSIL cleaners and sanitizers that are stored in WAREWASHING areas for availability and convenience if the materials are stored to prevent contamination of FOOD, EQUIPMENT, UTENSILS, LINENS, AND SINGLE-SERVICE and SINGLE-USE ARTICLES. (P)

| Item(s): Poisonous/toxic material(s) |
| 10/06/2018 | 10/06/2018 |

10/06/2018 A CONTAINER OF "TOTALLY AWESOME" CLEANER WITH THE CAP REMOVED WAS OBSERVED SITTING ON TOP OF THE HOT WATER HEATER ADJACENT TO WHERE PIZZA DOUGH WAS BEING FORMED. POTENTIAL FOR A SPILL OF THE CLEANING CHEMICAL IF THE BOTTLE WERE TO FALL OVER AND SPLASH MIGHT IMPACT FOOD CONTACT SURFACES. THE PIC FOUND THE CAP FOR THE BOTTLE, PUT IT BACK ON THE BOTTLE, AND MOVED TO BOTTLE OF CLEANER TO WHERE OTHER CHEMICALS
**Violation Category**

<table>
<thead>
<tr>
<th>Violation Description/Remarks/Correction Schedule</th>
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<tr>
<td>ARE STORED. CORRECTED.</td>
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**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/](http://ehs.umich.edu/campus-life-safety/food-safety/inspections/)

**Person in charge (Name and Title)**

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<th>Emailed to PLC</th>
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<tr>
<td>10/19/18</td>
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<td>D.P.</td>
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**Inspected By (Name and Title)**

David Peters

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