

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.

Ahmo's Gyros & Deli
Pierpont Commons
2101 Bonisteel Blvd.
Ann Arbor, MI 48109
Person In Charge (PIC): Raed Madi

SFE 5081 081799 03/28/2022 12:00 pm

Establishment Phone:

INSPECTION TYPE:

Follow Up Critical

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

7-201.11 back back kitchen are		<p>POISONOUS OR TOXIC MATERIAL shall be stored so they can not contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, AND SINGLE-SERVICE AND SINGLE-USE ARTICLES by:</p> <p>(A) Separating the POISONOUS OR TOXIC MATERIAL by spacing or partitioning; (P) and</p> <p>(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)</p> <p>Item(s): Poisonous/toxic material(s)</p> <p>Problem(s): Not separated from Utensils</p> <p>Correction(s): Store toxics below and away from all other items.</p>	04/15/22	03/16/22
				03/16/2022 03/16/2022
03/16/2022		<p>Chemicals shall not be stored near, with, or over foods, clean single-service items, utensils, linens, and equipment.</p> <p>Back Kitchen Area - Observed chemical sprays stored next to tub of clean condiment containers on shelving unit located to the right of 3-compartment sink.</p> <p>Correct immediately by storing all chemicals and poisonous/toxic materials below and away from all foods, clean single-service items, utensils, linens, and equipment.</p> <p>CORRECTED AT TIME OF INSPECTION - Chemical spray bottles were moved to be stored below and away from all foods, clean single-service items, utensils, linens, and equipment.</p>		
3-501.17 back back kitchen are		<p>(A) READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) prepared and held refrigerated for more than 24 hours in a FOOD ESTABLISHMENT shall be clearly marked at the time of preparation to indicate the date or day by which the FOOD shall be consumed. (Pf)</p> <p>(B) A container of refrigerated, commercially prepared READY-TO-EAT POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be clearly marked, at the time the original container is opened in a FOOD ESTABLISHMENT, to indicate the date or day by which the FOOD shall be</p>	04/15/22	03/28/22

Critical / Non-crit	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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consumed. (Pf)

A date marking system that does not exceed 7 days, including date of preparation, or opening is to be used. (Pf)

Item(s): In house prepared ready-to-eat potentially hazardous food(s) 03/28/2022
Location: 2-door cooler(s) 03/28/2022
Problem(s): Without date of consumption marking
Correction(s): Provide proper date marks as stated above.

03/16/2022 Potentially hazardous foods stored longer than 24 hours shall be date marked with use by date no greater than 7 days from preparation.

Back Kitchen Area - Observed no visible date marks on containers of in-house prepared dressings and sauces located inside standing two-door reach-in Coca Cola cooler.

Correct immediately by properly date marking foods that will be stored for longer than 24 hours with either preparation date, use by date, or range of dates that is not to exceed 7 days from preparation date. Any remaining food at the end of 7 days must be discarded.

For example, if potentially hazardous foods were prepared on 3/16/2022, then discard/use by date should be no greater than 3/22/2022.

03/28/2022 CORRECTED - All potentially hazardous foods, specifically in-house prepared dressings and sauces located inside standing two-door reach-in Coca Cola cooler, were properly date-marked with consumption/discard date no greater than 7 days from preparation date.

3-501.17 back back kitchen are (A) READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) prepared and held refrigerated for more than 24 hours in a FOOD ESTABLISHMENT shall be clearly marked at the time of preparation to indicate the date or day by which the FOOD shall be consumed. (Pf) 04/15/22 03/28/22
 (B) A container of refrigerated, commercially prepared READY-TO-EAT POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be clearly marked, at the time the original container is opened in a FOOD ESTABLISHMENT, to indicate the date or day by which the FOOD shall be consumed. (Pf)

A date marking system that does not exceed 7 days, including date of preparation, or opening is to be used. (Pf)

Item(s): In house prepared ready-to-eat potentially hazardous food(s) 03/28/2022
Location: 2-door cooler(s) 03/28/2022
Problem(s): Improperly date marked Longer than 7 days stored at 41 degrees f After preparation After preparation
Correction(s): Provide proper date marks as stated above.

03/16/2022 Potentially hazardous foods stored longer than 24 hours shall be date marked with use by date no greater than 7 days from preparation.

Back Kitchen Area - Observed soup and sauces with discard/use by date of 3/24/2022, which is greater than 8 days from preparation. PIC stated that soup was prepared on 3/15/2022, therefore discard/use by date shall be no greater than 3/21/2022.

Correct immediately by properly date marking foods that will be stored for longer than 24 hours with either preparation date, use by date, or range of dates that is not to exceed 7 days from preparation date. Any remaining food at the end of 7 days must be discarded.

Critical / Non-crit	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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03/28/2022		CORRECTED - All potentially hazardous foods, specifically in-house prepared dressings and sauces located inside standing two-door reach-in Coca Cola cooler, were properly date-marked with consumption/discard date no greater than 7 days from preparation date.		
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5-205.11 Ahm Ahmos		(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)	04/15/22	03/16/22
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Item(s): Handwashing sink(s) 03/16/2022
Problem(s): Not easily accessible Items stored In front of In front of 03/16/2022
Correction(s): Remove items from handsink. Do not store items at handsink.

03/16/2022		A hand washing sink shall be kept clean, used only for hand washing and kept accessible at all times. In addition, items shall never be placed inside of or in front of a hand washing sink.		
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Observed the following hand washing sinks with items stored either in front of or inside of them, which makes them inaccessible:

1) Back Kitchen Area - Dolly cart and electrical cord are blocking hand washing sink.

Correct immediately by keeping hand washing sinks clean, easily accessible at all times, and only use hand washing sinks for hand washing purposes.

CORRECTED AT TIME OF INSPECTION - Dolly cart and electrical cord were moved to make hand washing sink in back kitchen area easily accessible.

Closing Comments:

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

Person in charge (Name and Title)



Inspected By (Name and Title)



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

Nonda Mihos