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.

This Facility was inspected by David Peters, a representative from University of Michigan, on 12/10/2019 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Prep Area

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.

Problem(s): Improperly stored In standing water
Correction(s): Store as stated above.

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/

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