

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.

Sushi Kabar
UM Hospital Cafeteria
1500 E. Medical Center Drive
Ann Arbor, MI 48109
Person In Charge (PIC): Than Zaw

SFE 5081 215362 5/9/2022 01:30 pm

Establishment Phone: (248) 259-6333

INSPECTION TYPE:

Follow Up Critical

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

3-302.11		(A) FOOD shall be protected from cross contamination by:	04/28/22	05/09/22
B2 St		(1) Except as specified in (1)(c) below, separating raw animal FOODS during storage, preparation, holding, and display from:		
B2 Storage Area		(a) Raw READY-TO-EAT FOOD including other raw animal FOOD such as FISH for sushi or MOLLUSCAN SHELLFISH, or other raw READY-TO-EAT FOOD such as fruits and vegetables,(P) and		
		(b) Cooked READY-TO-EAT FOOD; (P)		
		(c) Frozen, commercially processed and packaged raw animal FOOD may be stored or displayed with or above frozen, commercially processed and packaged, ready-to-eat food.		
		(2) Except when combined as ingredients, separating types of raw animal FOODS from each other such as beef, FISH, lamb, pork, and POULTRY during storage, preparation, holding, and display by:		
		(a) Using separate EQUIPMENT for each type, (P) or		
		(b) Arranging each type of FOOD in EQUIPMENT so that cross contamination of one type with another is prevented, (P) and		
		(c) Preparing each type of FOOD at different times or in separate areas; (P)		
		Item(s): Raw animal food(s)		5/9/2022
		Location: Walk-in cooler		5/9/2022
		Problem(s): Stored over/next to Ready-to-eat food(s)		
		Correction(s): Store raw animal foods below and away from foods needing little or no further prep.		
4/28/2022		Food shall be protected from cross contamination by storing raw animal food below or away from ready to eat food and by storing raw animal foods based on final cooking temperature (ready-to-eat foods above seafood/fish above whole cuts of pork/beef above ground beef above poultry/eggs).		
		B2 Walk-in Cooler - Observed raw fish stored above ready-to-eat vegetables.		
		Correct immediately by storing raw animal foods below or away from ready to eat foods and storing raw animal foods based on final cooking temperature as noted above.		
5/9/2022		CORRECTED - All foods were stored based on final temperature, specifically in B2 walk-in cooler.		

Closing Comments:

Critical / Non-crit	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Priority violation was corrected. In addition, food safety storage poster was given to PIC, which was placed in B2 walk-in cooler.

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