

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.

Maizie's Kitchen & Market
Michigan League
911 N. University
Ann Arbor, MI 48109-1265
Person In Charge (PIC): Peter Simone

SFE 5081 227308 04/06/2022 02:30 pm

Establishment Phone: (734) 763-1050

INSPECTION TYPE:

Follow Up Critical

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

4-501.114		A chemical SANITIZER used in a SANITIZING solution for a manual or mechanical operation shall meet these limits or as otherwise approved: (P)	04/14/22	04/06/22																
Kitch Kitchen		<table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 20%;">Chlorine</td> <td style="width: 10%;">ppm</td> <td style="width: 10%;">pH<10</td> <td style="width: 10%;">pH<8</td> </tr> <tr> <td></td> <td>25</td> <td>120 F</td> <td>120 F</td> </tr> <tr> <td></td> <td>50</td> <td>100 F</td> <td>75 F</td> </tr> <tr> <td></td> <td>100</td> <td>55 F</td> <td>55 F</td> </tr> </table> <p>Iodine a concentration of between 12.5 and 25 ppm and minimum temp of 75 F and pH of 5 or less or meets manufacturer's specifications. (P)</p> <p>Quats minimum temperature of 75 F, hardness of 500 ppm or less and meet manufacturers use directions. (P)</p>	Chlorine	ppm	pH<10	pH<8		25	120 F	120 F		50	100 F	75 F		100	55 F	55 F		
Chlorine	ppm	pH<10	pH<8																	
	25	120 F	120 F																	
	50	100 F	75 F																	
	100	55 F	55 F																	

Item(s): Other chemical sanitizing solution concentration(s) 04/06/2022
Problem(s): Does not achieve sanitization 04/06/2022
Correction(s): Discontinue use.

03/15/2022 A sanitizing solution shall meet the manufacturer's recommended concentration to achieve sanitization.

Kitchen - Ecolab SMARTPOWER station is dispensing 0 ppm, which is also in several red sanitizing buckets throughout the kitchen. Red sanitizing buckets were refilled with fresh solution from Ecolab SMARTPOWER station at 3-compartment sink in warewashing area, which is achieving appropriate concentration as evidenced by test strips. PIC instructed not to use Ecolab SMARTPOWER station in kitchen until it can be repaired.

Correct immediately by adjusting sanitizing solution to appropriate concentration levels in order to sanitize food-contact and nonfood-contact surfaces of equipment. For SMARTPOWER, DDBSA concentration should be between 272 and 700 ppm and lactic acid concentration should be between 704 and 1875; use test strips to confirm and verify.

03/28/2022 Ecolab SMARTPOWER station in the kitchen is dispensing appropriate concentration of sanitizer as evidenced by test strip, however Ecolab SMARTPOWER station at 3-compartment sink in the warewashing room is no longer dispensing appropriate concentration of sanitizer. According to PIC, Ecolab changed dispensing lines recently, however service call will be made to Ecolab. I advised PIC to have facility only use Ecolab SMARTPOWER station in the kitchen until other Ecolab SMARTPOWER stations (i.e. 3-compartment sink in warewashing room) can be adjusted/repared. Additional follow-up will be made to ensure this has been corrected.

04/06/2022 CORRECTED - Ecolab SMARTPOWER DDBSA concentration is between 272 and 700 ppm

Critical / Non-crit	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
		and lactic acid concentration is between 704 and 1875 as evidenced by test strips at dispensing station at 3-compartment sink in the warewashing room.		
4-601.11 Kitch Kitchen		(A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. (Pf) (B) The FOOD-CONTACT SURFACES of cooking EQUIPMENT and pans shall be kept free of encrusted grease deposits and other soil accumulations. (C) NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris.	03/25/22	03/28/22
		Item(s): Food-contact surface(s) Location: Prep area Problem(s): Soiled Correction(s): Keep clean.		03/28/2022 03/28/2022
	03/15/2022	Food-contact surfaces and nonfood-contact surfaces of equipment shall be clean to sight and be kept free of accumulation of debris and grease. Observed the following food-contact surfaces of equipment throughout the facility in need of cleaning: 1) Kitchen Preparation Table - Can opener blade has encrusted food debris 2) Kitchen Preparation Table - Drawer where utensils are stored has food debris present 3) Kitchen - Guard on large Hobart mixing bowl has encrusted food debris Correct immediately by cleaning the above food-contact surfaces to sight and touch and nonfood-contact surfaces to sight and touch as soon as possible and maintaining them clean at all times.		
	03/28/2022	CORRECTED - All food-contact surfaces of equipment were clean to sight and touch upon follow-up.		
5-205.11 Ware Warewash Area		(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)	04/14/22	03/28/22
		Item(s): Handwashing sink(s) Problem(s): Not easily accessible Items stored In front of In front of Correction(s): Remove items from handsink. Do not store items at handsink.		03/28/2022 03/28/2022
	03/15/2022	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. Observed the following hand washing sinks with items stored either in front of or inside of them, which makes them inaccessible: 1) Warewash Area - Large waste receptacle was stored in front of 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.		
	03/28/2022	CORRECTED - All handwashing sinks were clear and easily accessible upon follow-up.		

Critical / Non-crit	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
6-301.11 Gues Guest Restaurar		Each HANDWASHING SINK or group of 2 adjacent HANDWASHING SINKS shall be provided with a supply of hand cleaning liquid, powder, or bar soap. (Pf) Item(s): Soap at handsink Problem(s): Not provided At hand sink Correction(s): Provide	04/14/22	03/28/22 03/28/2022 03/28/2022
	03/15/2022	Soap shall be provided at every hand washing sink. Guest Restaurant (Palm Palace) - Observed no soap provided at hand washing sink. Correct immediately by supplying soap to the above hand washing sink, and ensuring that it is supplied at all times to encourage employee hand washing. In addition, soap must be conveniently located for employees to wash hands.		
	03/28/2022	CORRECTED - All hand washing sinks were provided with soap, specifically guest restaurant hand washing sink.		
6-301.12 Gues Guest Restaurar		Each HANDWASHING SINK or group of adjacent HANDWASHING SINKS shall be provided with: (A) Individual, disposable towels; (Pf) (B) A continuous towel system that supplies the user with a clean towel;(Pf) or (C) A heated-air hand drying device.(Pf) (D) A hand drying device that employs an air-knife system that delivers high velocity pressurized air at ambient temperatures.(Pf) Item(s): Sanitary hand drying provisions disposable, paper towels Location: hand wash sink(s) paper towel dispenser Problem(s): Not provided At hand sink Correction(s): Provide	04/14/22	03/28/22 03/28/2022 03/28/2022
	03/15/2022	Paper towels must be provided and supplied at all times to every hand washing sink to encourage proper employee hand washing/drying. Guest Restaurant (Palm Palace) - Observed no paper towels provided at hand washing sink. Correct immediately by supplying paper towels to the above hand washing sink, and ensuring that it is supplied at all times to encourage employee hand washing/drying. In addition, paper towels must be conveniently located for employees to dry hands.		
	03/28/2022	CORRECTED - All hand washing sinks were provided with paper towels, specifically guest restaurant hand washing sink.		

Closing Comments:

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

Person in charge (Name and Title)



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

Inspected By (Name and Title)



Nonda Mihos