University of Michigan EH&S Ann Arbor, MI 48109-1010 (734)647-1142

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.

Institute for S 426 Thompso Ann Arbor, M		k	SFE Estab	5081 lishmer	220005 nt Phone: 2	6/2/2022 248-414-1700	01:30 pm	
INSPECTION Follow Up Crit								
Violation Category Rep	eat Violation Description	on/Remarks/Correction Schedule				Correct B	y Corrected	
Corrected								
3-501.16 Mark Market 24/7	health control POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE							
	Item(s):	Cold food item(s)					6/2/2022 6/2/2022	
	Location:	1-door cooler(s)					0, _, _ 0	
	Problem(s):	Stored above 41 degrees F						
	Correction(s)	Store below 41 degrees F.						
6/2/2022	Potentially hazardous foods being held cold shall be held at 41 degrees F or below to prevent the growth of pathogens.							
	Observed potentially hazardous foods, including Jimmy Dean's sandwiches at 48 degrees F, inside standing one-door reach-in cold-holding unit. Locking mechanism on unit is flashing red, however there is no locking mechanism on door to latch onto (see attached photos). Air thermometer inside unit was reading 60 degrees F. I called PIC during routine inspection to notify him of the above issue and he is sending manager out to facility immediately. In the meantime, sign was placed on cooler that it was out of order and not to consume/purchase anything from unit until it has been repaired. All foods in the above cooler need to be discarded immediately since it is unknown when the cooler became out of temperature.							
6/2/2022	Correct immed times.	iately by cold-holding potential	ly hazardous foo	ods at 4	1 degrees F	or below at all		
	CORRECTED - No potentially hazardous foods are being held out of temperature control upon follow-up.							
3-501.18 Mark Market 24/7	(1) Exceeds the except time time time time time time time tim	ed in ¶ 3-501.17(A) or (B) shall ne temperature and time combi- at the product is frozen; (P) tainer or PACKAGE that does a ately marked with a date or da ion as specified in ¶ 3-501.17(ination specified not bear a date y that exceeds a	l in ¶ 3-5 or day; (P) or	07/01/2	22 06/02/22	

SFE 5081 220005 Market Twenty 4 Seven (ISR)

6/2/2022 01:30 pm

Correct By

Corrected

Critical /			
Non-crit	Repeat	Violation Description/Remarks/Correction Schedule	

	Item(s): Location: Problem(s): Correction(s):	Ready to eat, potentially hazardous food(s) 1-door cooler(s) Beyond consume by date Discard.	6/2/2022 6/2/2022			
6/2/2022	Potentially hazardous foods shall be discarded if they are beyond 7 days from preparation date.					
	Observed Jimmy Dean's sandwiches inside standing one-door reach-in cold-holding unit with consumption/discard date of 6/1/2022.					
6/2/2022	Correct immediately by discarding those potentially hazardous foods that are beyond the consume/discard date and keep up with proper date marking techniques.					
	CORRECTED - No potentially hazardous foods found to be out of date mark.					

Closing Comments:

Area is under surveillance 24/7 via camera without employees, therefore no signature obtained.

'Priority violations have been corrected, however standing one-door reach-in cold-holding unit still needs to be repaired. No food items are being held in cold-holding unit at this time (see attached photo).

Person in charge (Name and Title)

Inspected By (Name and Title)

Milto, MSES

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

Nonda Mihas

