

## 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.

**MI Burger** **SFE 5081 250246 05/02/2022 10:15 am**  
**Michigan Union**  
**530 S. State St.**  
**Ann Arbor, MI 48109-1308**  
**Person In Charge (PIC): Ann Heiden** **Establishment Phone:**

**INSPECTION TYPE:**

Follow Up Critical

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

4-601.11 Front Front Line		(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.	05/07/22	04/27/22
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**Item(s):** Food-contact surface(s) equipment mixer 04/27/2022  
**Problem(s):** Soiled 04/27/2022  
**Correction(s):** Keep clean.

04/27/2022 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) Front Line - Top of shake mixer (above mixing blades) was soiled with excessive 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.

CORRECTED ON SITE - Top of shake mixer was cleaned to sight and touch.

6-301.11 Cook Cook line area		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)	05/26/22	04/27/22
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**Item(s):** Soap at handsink kitchen 04/27/2022  
**Location:** hand wash sink(s) 04/27/2022  
**Problem(s):** Not provided At hand sink  
**Correction(s):** Provide

04/27/2022 Soap shall be provided at every handwashing sink.

Observed no soap provided at cook line hand washing sink.

Critical / Non-crit	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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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.

04/27/2022

CORRECTED - Soap provided at cook line hand washing sink (see attached photo).

**Closing Comments:**

Priority foundation violations have been corrected. Remaining core violation shall be addressed 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

**B-8221 20VB**  
**FILL SOAP DISPENSER FROM TOP**

Insert Red Key Into Escutcheon At Storm



Remove Soap Pump Assembly

Fill Dispenser From Top Using A Funnel.

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