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**  
**Michigan Union**  
530 S. State St.  
Ann Arbor, MI 48109-1308  
**Person In Charge (PIC): Ann Heiden**

<table>
<thead>
<tr>
<th>INSPECTION TYPE:</th>
<th>Manager Certified</th>
<th>Yes</th>
</tr>
</thead>
<tbody>
<tr>
<td>License Posted</td>
<td>Yes</td>
<td></td>
</tr>
<tr>
<td>Antichoking Poster</td>
<td>Yes</td>
<td></td>
</tr>
<tr>
<td>CO2 Tanks Secured</td>
<td>Yes</td>
<td></td>
</tr>
</tbody>
</table>

**Violation Description/Remarks/Correction Schedule**

<table>
<thead>
<tr>
<th>Violation Category</th>
<th>Repeat</th>
<th>Violation Description/Remarks/Correction Schedule</th>
<th>Correct By</th>
<th>Corrected</th>
</tr>
</thead>
<tbody>
<tr>
<td>Entire establishment</td>
<td></td>
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</table>
| 3-304.14 Repeat | **(A)** Cloths that are in use for wiping FOOD spills on TABLEWARE shall be maintained dry and used for no other purpose.  
**(B)** Cloths in-use for wiping counters and equipment shall be held between uses in a chemical sanitizer solution, and laundered daily.  
**(C)** Cloths in-use for wiping surfaces in contact with raw animal FOODS shall be kept separate from cloths used for other purposes.  
**(D)** Dry wiping cloths and the chemical sanitizing solutions shall be free of FOOD debris or visible soil.  
**(E)** Containers of chemical sanitizing solutions shall be stored off the floor and used in a manner that prevents contamination of FOOD, EQUIPMENT, UTENSILS, LINENS, SINGLE-SERVICE, or SINGLE-USE ARTICLES.  
**(E)** SINGLE-USE disposable sanitizer wipes shall be used in accordance label instructions. | | 03/01/22 | |
| Item(s): | Wiping cloth(s) wet | | |
| Problem(s): | Stored on Counter | | |
| Correction(s): | Store wiping cloths completely submersed in sanitizer. | | |
| 10/01/2021 | In-use wet wiping cloths shall be held completely submerged in a sanitizing solution between uses. | | |
| | Observed multiple wet wiping cloths out on countertops throughout the facility. | | |
| | Correct as soon as possible by storing wet wiping cloths completely submersed in a sanitizing solution between uses. To ensure the above, sanitizing buckets should be filled at least halfway or greater with sanitizing solution, and one wet wiping cloth per sanitizing bucket is optimal to achieve compliance and best results. | | |

**Front Line**

<table>
<thead>
<tr>
<th>3-501.17 Priority Foundation</th>
<th>(A) READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE)</th>
<th>10/01/21</th>
</tr>
</thead>
<tbody>
<tr>
<td>Item(s):</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Problem(s):</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Correction(s):</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

This Facility was inspected by Nonda Mihas, a representative from University of Michigan, on 10/01/2021 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.
Front Line

CONTROL FOR SAFETY FOOD prepared and held refrigerated for more than 24 hours in a FOOD ESTABLISHMENT shall be clearly marked at the time of preparation to indicate the date or day by which the FOOD shall be consumed. (Pf)
(B) A container of refrigerated, commercially prepared READY-TO-EAT POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be clearly marked, at the time the original container is opened in a FOOD ESTABLISHMENT, to indicate the date or day by which the FOOD shall be consumed. (Pf)

A date marking system that does not exceed 7 days, including date of preparation, or opening is to be used. (Pf)

Item(s): In house prepared ready-to-eat potentially hazardous food(s) 10/01/2021
Problem(s): Without date of consumption marking
Correction(s): Provide proper date marks as stated above.

10/01/2021 Potentially hazardous foods stored longer than 24 hours shall be date marked with use by date no greater than 7 days from preparation.

Observed no visible date marks on salad shakers (that are held greater than 24 hours) inside single-service containers in the two-door reach-in cooler, which is located behind sales counter. PIC stated that salad shakers are prepared every two days; this batch was prepared on 9/30/2021, and will be discarded by the end of the day since establishment is closed on Saturdays and Sunday.

Correct immediately by properly date marking foods that will be stored for longer than 24 hours with either preparation date, use by date, or range of dates that is not to exceed 7 days from preparation date. Any remaining food at the end of 7 days must be discarded.

For example, if potentially hazardous foods were prepared on 9/30/2021, then discard date would be 10/6/2021.

VIOLATION CORRECTED AT TIME OF INSPECTION - Pan of salad shaker was date marked with preparation date (9/30/2021).

Mop Area

6-501.113 Repeat Core Maintenance tools such as brooms, mops, vacuum cleaners, and similar items shall be:
(A) Stored so they do not contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES; and
(B) Stored in an orderly manner that facilitates cleaning the area used for storing the maintenance tools.

Item(s): Maintenance tool storage 03/01/22
Problem(s): Unorganized
Correction(s): Store in an orderly manner.

10/01/2021 Maintenance tools (i.e. mops, brooms, dust pans, etc.) shall be stored neatly and organized.

Observed mops, brooms, and dust pans stored jumbled near mop sink.

Correct as soon as possible storing maintenance tools in an orderly fashion, such as utilizing
**Mop Area**

wall-mounted brackets/clamps to hang them up, specifically mops, which should be hung up to air dry after use.

**Walk in Freezer**

6-501.12 Core  
(A) PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean.  
(B) Except spill cleanup, cleaning shall be done during periods when the least amount of FOOD is exposed such as after closing.

<table>
<thead>
<tr>
<th>Item(s):</th>
<th>Physical facilities/structures</th>
</tr>
</thead>
<tbody>
<tr>
<td>Problem(s):</td>
<td>Not clean</td>
</tr>
<tr>
<td>Correction(s):</td>
<td>Keep clean</td>
</tr>
</tbody>
</table>

10/01/2021 Physical facilities shall be maintained clean to sight and touch.

Observed the following areas in need of cleaning throughout the facility:

1) Walk-in freezer has excessive ice accumulation, specifically around the door
2) Floor throughout the kitchen, specifically near 3-compartment sink, has food debris present

Correct as soon as possible by cleaning the above areas throughout the facility and maintaining them clean to sight and touch at all times.

**Closing Comments:**

All priority foundation violations were corrected at time of routine inspection, however remaining core violations must be addressed as soon as possible, which will be reinspected at the next routine inspection.

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/](http://ehs.umich.edu/campus-life-safety/food-safety/inspections/)

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Person in charge (Name and Title)  
Inspected By (Name and Title)

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