

## 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.

**Seven 10 East**  
**Ross School of Business**  
**710 E. University**  
**Ann Arbor, MI 48109-1234**

**SFE 5081 248860 10/26/2021 10:00:00 AM**  
**Last Routine: 11/8/2019**

**Person In Charge (PIC): Dave Schroeder (GM)**

**Establishment Phone: (734) 764-4581**

INSPECTION TYPE:  
Routine Inspection

Manager Certified	Yes
License Posted	Yes
Antichoking Poster	N/A
CO2 Tanks Secured	N/A

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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This Facility was inspected by Nonda Mihas, a representative from University of Michigan, on 10/26/2021 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

**Entire establishment**

4-302.14	A test kit or other device that accurately measures the concentration in mg/L of SANITIZING solutions shall be provided. (Pf)	11/05/21
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**Item(s):** Sanitizer test kit quaternary ammonia  
**Problem(s):** Not provided  
**Correction(s):** Provide.

10/26/2021 Sanitizing test strips shall be provided.

Observed no quaternary ammonia test strips in establishment.

Correct immediately by providing quaternary ammonia test strips to ensure proper concentration when using it in red pails to sanitize food-contact surfaces of equipment and nonfood-contact surfaces of equipment.

Use test strips regularly to ensure proper concentrations are achieved, and keep test strips in an area that safeguards them from water damage.

As a rule of thumb, sanitizer in red pails shall be replaced every four hours (at a minimum) when in continuous use.

3-302.12	Except for containers holding FOOD that can be readily and unmistakably recognized such as dry pasta, working containers holding FOOD or FOOD ingredients that are removed from their original packages for use in the FOOD ESTABLISHMENT, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the FOOD.	04/01/22
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**Item(s):** Food item(s)  
**Problem(s):** Not identified  
**Correction(s):** Label containers with common name.

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

10/26/2021 Containers used for food storage shall be labeled clearly to identify what food is stored in the containers.

Observed unlabeled containers of green and black teas in pitchers on countertop and inside standing two-door reach-in cooler (located in storage room).

Ensure that all containers used for food storage are labeled clearly with common name.

4-602.13 **Repeat** NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues. 01/24/22  
Core

**Item(s):** Nonfood contact surface(s)

**Problem(s):** Soiled

**Correction(s):** Keep clean.

10/26/2021 Nonfood-contact surfaces of equipment shall be cleaned to sight and touch on a regular basis (at a minimum, every 24 hours) to prevent harborage conditions, and accumulation of food, debris, and other contaminants.

Observed the following nonfood-contact surfaces of equipment throughout the establishment in need of cleaning:

1) Catch basket in drain bowl underneath preparation sink has excessive accumulation tapioca pearls

Correct as soon as possible by cleaning nonfood-contact surfaces of equipment to sight and touch on a regular basis to prevent harborage conditions and accumulation of food, debris, and other contaminants.

**Closing Comments:**

Joint routine inspection conducted by Nonda Mihas and David Peters (REHS).

Priority foundation violation must be corrected immediately, and remaining core violations must be corrected 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/>

Person in charge (Name and Title)

Inspected By (Name and Title)




Nonda Mihas

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