

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.

Sushi Boss **SFE 5081 257648 06/07/2022 6:00:00 AM**
Bursley Hall **Last Routine: 11/02/2021**
1931 Duffield
Ann Arbor, MI 48109-2080
Person In Charge (PIC): Zaw Theh Maung / Sang Bik **Establishment Phone:**

INSPECTION TYPE:	Manager Certified	Yes
Routine Inspection	License Posted	No
	Antichoking Poster	N/A
	CO2 Tanks Secured	N/A

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

This Facility was inspected by David Peters, a representative from University of Michigan, on 06/07/2022 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Dishwashing Area

6-501.111	The presence of insects, rodents, and other pests shall be controlled to minimize their presence on the PREMISES. by:	09/05/22
Core	(A) Routinely inspecting incoming shipments of FOOD and supplies; (B) Routinely inspecting the PREMISES for evidence of pests; (C) Using methods, if pests are found, such as trapping devices or other means of pest control as specified.(Pf) (D) Eliminating harborage conditions.	
	Item(s): Pest(s) flies	
	Problem(s): Present in facility	
	Correction(s): Remove pests from facility.	

06/07/2022	The presence of insects shall be controlled to minimize their presence on the premise by routinely inspecting the premises for evidence of pests, eliminating harborage conditions, using trapping devices, and working with a pest control operator if necessary.	
	Observed several small flies present in the dishwashing area of the facility, with trapping devices present.	
	Correct immediately by routinely inspecting the premises for evidence of pests, eliminating harborage conditions, using trapping devices, and working with a pest control operator.	

Entire establishment

4-501.11	EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements of the code.	09/05/22
Core		
	Item(s): equipment	
	Problem(s): In poor repair	
	Correction(s): Repair/replace.	

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

Entire establishment

06/07/2022 EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements of the code.

Observed the following equipment in need of repair:

- 1) The garbage disposal to the right of the 3 compartment sink is not working.
- 2) The pH meter used to determine the pH of the sushi rice is out of calibration.
- 3) The clean end drain board to the right of the dish machine needs to be reinstalled.
- 4) The hand soap dispenser at the front line hand washing sink was not in working order, would not dispense soap. CORRECTED: The installed soap cartridge was the wrong type for the dispenser. The correct Ecolab soap cartridge was installed at the time of the inspection.

Correct as soon as possible by repairing or replacing the remaining items.

4-603.14 Core	(A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be effectively washed to remove or completely loosen soils by using the manual or mechanical means necessary such as the application of detergents containing wetting agents and emulsifiers; acid, alkaline, or abrasive cleaners; hot water; brushes; scouring pads; high-pressure sprays; or ultrasonic devices. (B) The washing procedures selected shall be based on the type and purpose of the EQUIPMENT or UTENSIL, and on the type of soil to be removed.	06/07/22
------------------	--	----------

Item(s): Washing agent(s)	06/07/2022
Problem(s): Not utilized	06/07/2022
Correction(s): Utilize cleaning agents as specified above.	

06/07/2022 EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be effectively washed to remove or completely loosen soils by using the manual or mechanical means necessary such as the application of detergents containing wetting agents and emulsifiers; acid, alkaline, or abrasive cleaners; hot water; brushes; scouring pads; high-pressure sprays; or ultrasonic devices.

Observed the establishment not using detergent in order to clean food contact surfaces prior to the application of sanitizer.

CORRECTED - The person in charge prepared a green detergent bucket to be used to clean food contact surfaces prior to sanitization.

Front Line

3-501.18 Priority	A FOOD specified in ¶ 3-501.17(A) or (B) shall be discarded if it: (1) Exceeds the temperature and time combination specified in ¶ 3-501.17(A), except time that the product is frozen; (P) (2) Is in a container or PACKAGE that does not bear a date or day; (P) or (3) Is appropriately marked with a date or day that exceeds a temperature and time combination as specified in ¶ 3-501.17(A). (P)	06/07/22
----------------------	--	----------

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

Front Line

Item(s): Ready to eat, potentially hazardous food(s)
Location: 2-door cooler(s)
Problem(s): Beyond consume by date
Correction(s): Discard.

06/07/2022

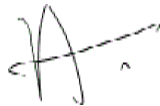
06/07/2022 Potentially hazardous foods shall be discarded if they are beyond the consume by date.
 Observed ginger in a 2 door cooler on the front line with ginger that was beyond the consume by date (5/30 - 6/5).
 CORRECTED - Person in charge disposed of the ginger that was beyond the date marking.

Closing Comments:

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)




David Peters

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