

## 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.

**Lurie Engineering Center**  
**Lurie Engineering Center**  
**1221 Beal**  
**Ann Arbor, MI 48109**

**SFE 5081 029612 09/15/2022 9:00:00 AM**  
**Last Routine: 03/17/2022**

**Person In Charge (PIC): Steve Stanley**

**Establishment Phone: (734) 647-7039**

**INSPECTION TYPE:**

Routine Inspection

Manager Certified	Yes
License Posted	Yes
Antichoking Poster	Yes
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 09/15/2022 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

**Kitchen**

4-302.14	A test kit or other device that accurately measures the concentration in mg/L of SANITIZING solutions shall be provided. (Pf)	10/14/22
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**Item(s):** Sanitizer test kit chlorine  
**Problem(s):** Not provided  
**Correction(s):** Provide.

09/15/2022 Chlorine test strips shall be provided.

Observed facility does not have chlorine test strips.

Correct immediately by providing chlorine test strips to ensure proper concentration when using chlorine bleach to sanitize food-contact surfaces and nonfood-contact surfaces of equipment. Use test strips regularly to ensure proper sanitizing concentration (i.e. 50-100 ppm) is achieved, and keep test strips in an area that safeguards them from water damage.

4-601.11	(A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. (Pf)	10/14/22
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(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.

**Item(s):** Food-contact surface(s)  
**Location:** ice machine  
**Problem(s):** Soiled  
**Correction(s):** Keep clean.

09/15/2022 Food-contact surfaces of equipment shall be clean to sight and touch.

Observed interior white plastic shield guard on ice machine has mold-like growth on it.

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

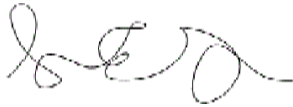
Correct immediately by cleaning interior of ice machine to sight and touch using in place wash, rinse, and sanitize method.

**Closing Comments:**

Priority foundation items shall be addressed/corrected immediately, which will be reinspected upon follow up.

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.