

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.

**Mosher-Jordan Dining
Mosher-Jordan Hall
200 Observatory**

Ann Arbor, MI 48109-2035

Person In Charge (PIC): Matthew Zatirka

SFE 5081 061288 10/05/2022 11:30:00 AM

Last Routine: 04/06/2022

Establishment Phone: (734) 764-2111

INSPECTION TYPE:

Routine Inspection

Manager Certified	Yes
License Posted	Yes
Antichoking Poster	Yes
CO2 Tanks Secured	Yes

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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This Facility was inspected by David Peters, a representative from University of Michigan, on 10/05/2022 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Dishroom

4-501.114	A chemical SANITIZER used in a SANITIZING solution for a manual or mechanical operation shall meet these limits or as otherwise approved: (P)	11/04/22
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Priority

Chlorine	ppm	pH<10	pH<8
	25	120 F	120 F
	50	100 F	75 F
	100	55 F	55 F
Iodine	a concentration of between 12.5 and 25 ppm and minimum temp of 75 F and pH of 5 or less or meets manufacturer's specifications. (P)		
Quats	minimum temperature of 75 F, hardness of 500 ppm or less and meet manufacturers use directions. (P)		

Item(s): Other chemical sanitizing solution concentration(s)
Location: Sanitizer Dispenser
Problem(s): Not used according to manufacturer's label instructions
Correction(s): Use according to manufacturer label directions.

10/05/2022	A chemical sanitizer shall be applied in accordance with the label use instructions.
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Observed Smartpower Sink & Surface Cleaner Sanitizer lactic acid sanitizer in the dish room dispenser with a concentration below the manufacturer's label concentration level. This dispenser was used to fill many red sanitizer buckets throughout the establishment and therefore all buckets filled with the sanitizer from this dispenser were at a concentration below the manufacturer's label concentration level. PIC removed red sanitizer buckets throughout the establishment and refilled with a dispenser working at the proper concentration.

Correct as soon as possible by ensuring that chemical sanitizer dispenser is applied in accordance with the label use instructions.

Dishwashing Area

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

7-102.11 Priority Foundation		Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies shall be clearly and individually identified with the common name of the material. (Pf)		10/05/22
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		Item(s): Working containers-toxics cleaner		10/05/2022
		Location: red sani-bucket		10/05/2022
		Problem(s): Not labeled as to content		

10/05/2022		Working containers used for storing poisonous or toxic materials such as cleaners and sanitizers taken from bulk supplies shall be clearly and individually identified with the common name of the material.		
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Observed a red sani pail with a sudsy solution in it on a stainless steel work station in the dishwashing room. When checked with sanitizer test strips, no sanitizer concentration was detected. The dish room PIC was asked what solution was in the red sani pail, and after smelling the solution, the PIC stated it was soap/detergent. The PIC was asked why the detergent solution wasn't dispensed into and used out of a green detergent pail, of which there were several to choose from near the chemical dispensing tower at the mop sink in the dishwashing room, but they could not provide an answer. The PIC was told to dump out the detergent solution in the red sani pail and instead fill a green detergent pail - labeled for this use - with detergent for use cleaning surfaces.

Entire establishment

5-205.11 Priority Foundation		(A) A HANDWASHING SINK shall be maintained so that it is accessible at all times for EMPLOYEE use and used for no other purpose. (Pf) (B) An automatic handwashing facility shall be used in accordance with manufacturer's instructions. (Pf)		11/04/22
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		Item(s): Handwashing sink(s)		
		Location: hand wash sink(s)		
		Problem(s): Not accessible		
		Correction(s): Handwashing sinks are to be accessible for use at all times		

10/05/2022		A hand washing sink shall be kept clean, used only for hand washing and kept accessible at all times. In addition, items shall never be placed inside of or in front of a hand washing sink.		
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Observed the following hand washing sinks with items stored either in front of or inside of them, which makes them inaccessible:

1) Back Kitchen Area - The handwashing sink near the deep fryers was blocked by a large food cart.

2) Wild Fire - Hand washing sink in the back corner is blocked with dust pan (see attached photo).

3) Pots & Pans Area - Observed a metal food pan, personal beverage, and wet wiping cloth stored either inside of or around hand washing sink (see attached photo).

4) The dispensing hose from the wall mounted silverware pre-soak chemical dispenser in the dish washing room was observed stored in the bowl of the adjacent hand sink. The hose was removed from the sink at the time of the inspection. If feasible, cut the hose to shorten it so

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Entire establishment

that it is not long enough to put in the hand sink, but still functional to allow easy filling of the silverware pre-soak rolling carts.

Correct immediately by keeping hand washing sinks clean, easily accessible at all times, and only use hand washing sinks for hand washing purposes.

2-401.11 Core		(A) An EMPLOYEE shall eat, drink, or use any form of tobacco only in designated areas where the contamination of exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES; or other items needing protection can not result. (B) A FOOD EMPLOYEE may drink from a closed BEVERAGE container if the container is handled to prevent contamination of: (1) The EMPLOYEE'S hands; (2) The container; and (3) Exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES.		10/05/22
		Item(s): Employee(s) Problem(s): Drinking From uncovered beverage container Correction(s): Beverage container must be covered.		10/05/2022 10/05/2022
	10/05/2022	A food employee may drink from a closed beverage container if the container is handled to prevent contamination of: (1) The employee's hands; (2) The container; and (3) Exposed food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles. Observed an open beverage container (plastic cup and ceramic coffee cup) in the following areas of the establishment: 1) In the dishwashing room on a small shelf. The PIC removed the open plastic cup of water at the time of the inspection. 2) On a 480V electric control panel in the Pots & Pans area. The PIC removed the ceramic coffee cup with coffee in it at the time of the inspection. During an in-service meeting with the dining staff, re-emphasize the importance of only drinking while working from an approved covered personal beverage container with a distinct drinking point, such as a straw.		
3-304.14 Core		(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.		01/03/23

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Entire establishment

(E) SINGLE-USE disposable sanitizer wipes shall be used in accordance lable instructions.

Item(s): Wiping cloth(s)

Problem(s): Not stored separately

Correction(s): Store seperately.

10/05/2022 Observed wet and dry, used and unused, wiping cloths left lying/stored on numerous surfaces, fixtures, bulk chemical storage racks, etc throughout the kitchen and dining center.

During an in-service meeting with the dining center staff, re-emphasize proper rag/wiping cloth control and in-use practices. Soiled/wet/used wiping cloths should be immediately put in a soiled linen storage bag when done being used. Dry/clean/unused cloths should be kept in the clean linen bags until needed for use and not placed all over the kitchen as described above. In-use wet wiping cloths should be kept fully submerged in a sanitizing solution in red sani pails and/or in a detergent solution in green detergent pails.

Loading Dock

5-202.14 Priority	A backflow or backsiphonage prevention device installed on a water supply system shall meet American Society of Sanitary Engineering (A.S.S.E.) standards for construction, installation, maintenance, inspection, and testing for that specific application and type of device. (P)	10/05/22
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Item(s): Backflow/backsiphonage prevention device constant pressure backflow device

Correction(s): Replace/maintain to meet requirements above.

10/05/2022 A backflow or backsiphonage prevention device installed on a water supply system shall meet American Society of Sanitary Engineering (A.S.S.E.) standards for construction, installation, maintenance, inspection, and testing for that specific application and type of device.

Observed a red industrial hose attached to the spout of a faucet on the loading dock with a handle-activated sprayer head. The faucet assembly has a built-in Atmospheric Vacuum Breaker (AVB), however with a valve downstream (sprayer head), the AVB is not a suitable device to protect against a backflow incident. A Reduced Pressure Zone (RPZ) vacuum breaker, or equivalent, shall be installed on the supply side hot and cold water lines to protect against backflow if the hose with sprayer handle is to remain in its current configuration.

Place a work order for the installation of the appropriate backflow prevention devices (RPZ) on the hot and cold water lines.

Pots & Pans Room

6-501.18 Core	PLUMBING FIXTURES such as HANDWASHING SINKS, toilets, and urinals shall be cleaned as often as necessary to keep them clean.	01/03/23
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Item(s): Handwashing facility

Location: hand wash sink(s)

Problem(s): Soiled

Correction(s): Keep clean.

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Pots & Pans Room

10/05/2022 Plumbing fixtures such as handwashing sinks, toilets, and urinals shall be cleaned as often as necessary to keep them clean.

After removing the metal food pan, wiping cloth and personal beverage container that was blocking access to the hand sink in the Pots & Pans area, the hand sink was found to be dirty/soiled.

Clean the hand sink.

Signature

3-501.19 Priority	If time only, rather than time in conjunction with temperature, is used as the public health control for a working supply of POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) before cooking, or for READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) that is displayed or held for service for immediate consumption: (1) Written procedures are required to be prepared in advance, maintained in the establishment, and made available to the REGULATORY AUTHORITY upon request. (Pf) (2) The FOOD shall be marked to indicate the time that is 4 hrs past the point in which food is removed from temperature control, or 6 hrs if the temperature is maintained below 70°F. (Pf) (3) Food in unmarked containers or in containers that exceed the time limit are to be discarded. (P)	10/05/22
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Item(s): Time controlled food(s) 10/05/2022
Problem(s): Without time control mark indicating time that is 4 hours past removal from 10/05/2022
Correction(s): Provide clear easy to read time marks.

10/05/2022 If time temperature control is used as the public health control up to a maximum of 4 hours the food shall be marked or otherwise identified to indicate the time that is 4 hours past the point in time when the food is removed from temperature control.

Observed a fairly large round metal display container of guacamole being used to portion quacamole for one of today's entrees sitting out at room temperature. The container was properly date marked for a 7-day shelf life, but had not been relabeled with a Time as a Control 4-hour time label once removed from refrigeration. The cook in the station stated they had just removed the container of guacamole from a cooler, that the guacamole would be gone in much less time than 4 hours and they had just forgotten to add a time mark label. The cook immediately added the appropriate 4-hour time mark label to the container of guacamole.

Wild Fire

3-302.12 Core	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.	04/01/23
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Item(s): Food item(s)

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

Problem(s): Not identified

Correction(s): Label containers with common name.

10/05/2022 Containers used for food storage shall be labeled clearly to identify what food is stored in the containers.

Wild Fire - Observed unlabeled soy butter (located behind the wok station).

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

4-601.11
Core

(A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. (Pf)

04/01/23

(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): Non-food contact surface(s)

Problem(s): Greasy

Correction(s): Keep clean.

10/05/2022 Nonfood-contact surfaces of equipment shall be clean to sight and be kept free of accumulation of debris and grease.

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

1) Wild Fire - Counter surfaces and equipment have grease accumulation, specifically on bottom surfaces of the table (located to the left of the deep fryers).

2) Wild Fire - Dripping grease on filter handles in ventilation hood system.

3) Wild Fire - Counter surfaces are soiled with soy butter (located behind the wok station).

Correct as soon as possible by cleaning the above nonfood-contact surfaces to sight and touch as soon as possible and maintaining them clean at all times.

Closing Comments:

All priority/priority foundation items shall be addressed/corrected immediately, which will be reinspected upon follow up. All remaining core items shall be addressed/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/>

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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.