

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.

Twigs at Oxford **SFE 5081 070677 10/06/2022 11:00:00 AM**
Goddard House at Oxford **Last Routine: 04/20/2022**
619 Oxford Rd.
Ann Arbor, MI 48104-2634
Person In Charge (PIC): John Pavlic **Establishment Phone: (734) 763-7200**

INSPECTION TYPE: Routine Inspection	Manager Certified License Posted Antichoking Poster CO2 Tanks Secured	Yes Yes Yes Yes
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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 10/06/2022 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Dining Area

4-501.18 Core	The wash, rinse, and SANITIZE solutions shall be maintained clean. Item(s): Warewashing solutions sanitizing Problem(s): Not clean Correction(s): Keep clean	04/01/23
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10/06/2022 Sanitizing solutions shall be maintained clean.
 Dining Area - Observed cloudy sanitizing solution in red bucket (located next to microwave).
 Correct as soon as possible by keeping sanitizing solutions clean at all times.

Kitchen

4-202.11 Priority Foundation	Multiuse FOOD-CONTACT SURFACES shall be: SMOOTH, be easily cleaned, free of breaks, chips, pits, etc and easily accessible for cleaning and inspection. (Pf) Item(s): Food-contact surface(s) Utensil(s) Problem(s): Not easily cleanable Correction(s): Repair/replace to be easily cleanable.	10/06/22 10/06/2022 10/06/2022
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10/06/2022 Multiuse food-contact surfaces shall be free of any breaks, chips, cracks, deformities, and pits to facilitate easy cleaning and avoid potential contamination of foods.
 Observed the following multiuse food-contact surfaces throughout the facility in need of replacement:
 1) Kitchen - Multiple spatulas and scoops with melted/warped handles, which renders them not easily cleanable.
 Correct immediately by ensuring all multiuse food-contact surface of equipment are smooth

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Kitchen

and easily cleanable.

CORRECTED DURING ROUTINE INSPECTION - Spatulas and scoops with melted/warped handles were discarded.

4-602.12 Core		(A) The FOOD-CONTACT SURFACES of cooking and baking EQUIPMENT shall be cleaned at least every 24 hours. This section does not apply to hot oil cooking and filtering EQUIPMENT if it is cleaned as specified in Subparagraph 4-602.11(D)(6). (B) The cavities and door seals of microwave ovens shall be cleaned at least every 24 hours by using the manufacturer's recommended cleaning procedure.	04/01/23	
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Item(s): Baking and cooking equipment

Problem(s): Not cleaned Before use

Correction(s): Clean as required above.

10/06/2022		Food-contact surfaces of cooking and baking equipment shall be cleaned to sight and touch using wash, rinse, and sanitize method. Kitchen - Observed encrusted food debris on splash guard and surrounding underside of large Hobart mixer. Correct as soon as possible by cleaning food-contact surfaces of cooking and baking equipment using wash, rinse, and sanitize method.		
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Self service area

4-501.11 Core		EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements of the code.	04/01/23	
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Item(s): Equipment components seals
Problem(s): In poor repair Open seams
Correction(s): Repair/replace.

10/06/2022		Equipment shall be maintained in a state of good repair. Observed the following equipment items in need of repair: Self-Service Area - Torn gasket on right door of two-door reach-in cooler (located to the right of the salad bar). Correct as soon as possible by repairing the above equipment items throughout the facility.		
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Serving Line

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:		10/06/22
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Serving Line

- (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)

Item(s): Time controlled food(s) 10/06/2022
Problem(s): Not clearly marked or identified with time control 10/06/2022
Correction(s): Provide clear easy to read time marks.

10/06/2022 If only time is being used as a control, then food shall be properly marked with the time indicating it is 4 hours past the time it was taken out of temperature control.

Observed a homemade cilantro sauce and cooked vegetables on the counter to the side of the hot holding service line in ice baths at 48-60 degrees F without proper time marking. Chefs explained that the food was prepared the day before, placed in the walk-in cooler overnight, placed in the ice baths to serve, and would likely be used up before the end of service at 2 pm and therefore within the 4 hour window.

CORRECTED DURING ROUTINE INSPECTION - The PIC time marked the items with a 10:30am-2pm sticker and any food remaining at the end of the time mark is to be discarded.

Storage Room

3-305.11 FOOD shall be protected from contamination by storing the FOOD: 04/01/23
 Core (1) In a clean, dry location;
 (2) Where it is not exposed to splash, dust, or other contamination; and
 (3) At least 15 cm (6 inches) above the floor, unless otherwise approved.

Item(s): Food item(s) in storage
Problem(s): Exposed to dust, splash, or other contaminates Not covered
Correction(s): Store in protected manner.

10/06/2022 Keep foods safe from splash, debris, and other potential sources of contamination, and by storing foods at least 6 inches off the floor.

Storage Room - Rice bin was missing lid.

Correct as soon as possible by protecting foods from splash, debris, and other potential sources of contamination, and by storing foods at least 6 inches off the ground to protect them from contamination.

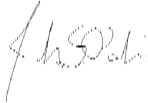
Closing Comments:

Priority/priority foundation items were addressed/corrected during the routine inspection, however remaining core items shall be addressed as soon as possible, which will be reinspected at the next routine inspection.

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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.