

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.

Martha Cook Dining
Martha Cook
906 S. University
Ann Arbor, MI 48109

SFE 5081 029134 10/10/2022 11:00:00 AM
Last Routine: 04/04/2022

Person In Charge (PIC): Allie Cooper

Establishment Phone: (734) 763-2085

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 Nonda Mihas, a representative from University of Michigan, on 10/10/2022 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Dining Area

3-501.16 Priority	Except during preparation, cooking, or cooling, or when time is used as the public health control POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained: (A) 135°F or above, except that roasts properly cooked and cooled may be held at a temperature of 130°F; or (P) (B) At 41°F or less (P)	11/09/22
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Item(s): Cold food item(s)
Problem(s): Stored above 41 degrees F
Correction(s): Store below 41 degrees F.

10/10/2022	Potentially hazardous foods being held cold shall be held at 41 degrees F or below to prevent the growth of pathogens.
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Observed potentially hazardous foods intended to be held cold above 41 degrees F at the following locations:

- 1) Dining Area Salad Bar - Right side of salad bar is not keeping potentially hazardous foods intended to be held cold at 41 degrees F or below, including guacamole, cucumbers, and chickpeas ranging from 50-51 degrees F.
- 2) Dining Area Self Service Line - Cold holding well is not keeping potentially hazardous foods intended to be held cold at 41 degrees F or below, including sliced deli meats and sliced tomatoes ranging from 48-50 degrees F.
- 3) Upstairs Preparation Area - Undercounter two-door reach-in cooler (located behind the open air cooler mentioned above) potentially hazardous food intended to be held cold at 41 degrees F or below, including sliced tomato and whipped cream cheese around 45 degree F.

Correct immediately by keeping potentially hazardous foods that are to be held cold at 41 degrees F or below at all times.

The above foods must be discarded immediately once they have been out of temperature

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

control for 6 hours if temperature of foods do not exceed 70 degrees F or 4 hours if temperature of foods exceeds 70 degrees F since it has not been 4 hours from the point the above foods were taken out of temperature control, then the above foods must be used by the 4 or 6 hour mark as described above and any remaining food must be discarded. Do not put the foods back into refrigeration at the end of the 4 or 6 hour mark.

Alternately, time as a public health control may be used, but potentially hazardous foods must be visually time marked to indicate 4 hour mark from the time the potentially hazardous food items were taken out of refrigeration. At the end of the 4 hour mark of being out of temperature control, then the above foods must either be used or discarded.

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
Problem(s): In poor repair
Correction(s): Repair/replace.

10/10/2022		Equipment shall be maintained in a state of good repair.		
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Observed the following equipment items in need of repair:

- 1) Dining Area - Right side of salad bar cooler is not keeping potentially hazardous foods intended to be held cold at 41 degrees F or below (see 3-501.16 for more details).
- 2) Self-Service Area - Open air cooler with deli meats, sliced cheeses, cream cheese, sliced tomatoes, and shredded lettuce is not keeping potentially hazardous foods intended to be held cold at 41 degrees F or below (see 3-501.16 for more details).
- 3) Upstairs Preparation Area - Undercounter two-door reach-in cooler (located behind the open air cooler mentioned above) is not keeping potentially hazardous foods intended to be held cold at 41 degrees F or below (see 3-501.16 for more details).

Correct as soon as possible by repairing the above equipment items throughout the facility.

Kitchen

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)	10/10/22	
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Item(s): Ready to eat, potentially hazardous food(s) 10/10/2022
Location: Walk-in cooler 10/10/2022
Problem(s): Beyond consume by date
Correction(s): Discard.

10/10/2022		Potentially hazardous foods shall be discarded if they are beyond 7 days from preparation date.		
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Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Kitchen

Observed the following potentially hazardous foods beyond 7 days from preparation date:

1) Kitchen Walk-in Cooler - Observed multiple potentially hazardous foods, including rice noodles and cut cabbage, that were beyond 7 days from preparation date (i.e. 10/3/2022).

2)

Correct immediately by discarding any potentially hazardous foods that are beyond 7 days from preparation date and keep up with proper date marking techniques.

CORRECTED DURING ROUTINE INSPECTION - The above potentially hazardous foods were discarded.

3-501.17 Priority Foundation	(A) READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) prepared and held refrigerated for more than 24 hours in a FOOD ESTABLISHMENT shall be clearly marked at the time of preparation to indicate the date or day by which the FOOD shall be consumed. (Pf) (B) A container of refrigerated, commercially prepared READY-TO-EAT POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be clearly marked, at the time the original container is opened in a FOOD ESTABLISHMENT, to indicate the date or day by which the FOOD shall be consumed. (Pf)	10/10/22
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A date marking system that does not exceed 7 days, including date of preparation, or opening is to be used. (Pf)

Item(s):	In house prepared ready-to-eat potentially hazardous food(s)	10/10/2022
Location:	reach-in cooler	10/10/2022
Problem(s):	Improperly date marked Longer than 7 days stored at 41 degrees f	
Correction(s):	Provide proper date marks as stated above.	

10/10/2022	Potentially hazardous foods stored longer than 24 hours shall be date marked with use by date no greater than 7 days from preparation.
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Observed date marking of potentially hazardous foods (e.g. cut leafy greens - spinach and sliced salami) beyond 7 days from preparation date (i.e. 10/5-10/12) in the reach-in cooler near the back of the kitchen outside of dry storage.

CORRECTED DURING ROUTINE INSPECTION - PIC educated employee on proper date marking and adjusted the dates to reflect a 7 day date mark.

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)	10/10/22
Item(s):	Food-contact surface(s) Utensil(s) spatula(s)	10/10/2022
Location:	Prep area	10/10/2022
Problem(s):	Not easily cleanable	
Correction(s):	Repair/replace to be easily cleanable.	

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Kitchen

10/10/2022 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 - Spatula (located above preparation table behind main cook line) has melted/warped handle, which renders it not easily cleanable.

Correct immediately by ensuring all multiuse food-contact surface of equipment are smooth and easily cleanable.

CORRECTED DURING ROUTINE INSPECTION - Spatula with melted/warped handle was discarded.

4-601.11 Priority Foundation		(A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. (Pf) (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.		10/10/22
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10/10/2022
10/10/2022

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

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

FOOD-CONTACT SURFACES OF EQUIPMENT:

1) Kitchen - Pan had fallen on the ground behind preparation table (located behind main cook line). PIC took the pan to the 3-compartment sink to be washed, rinsed, and sanitized.

NONFOOD-CONTACT SURFACES OF EQUIPMENT:

1) Kitchen - Bottom counter surface on preparation table (located behind main cook line) is soiled with encrusted food debris.

2) Kitchen - Underside above mixing bowl on tabletop Hobart mixer is soiled with encrusted food debris.

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

PRIORITY FOUNDATION ITEM CORRECTED DURING ROUTINE INSPECTION - PIC took the pan to the 3-compartment sink to be washed, rinsed, and sanitized.

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Kitchen

5-205.15 Core		<p>A PLUMBING SYSTEM shall be: (A) Repaired according to LAW; (P) and (B) Maintained in good repair.</p> <p>Item(s): Plumbing system Location: Vegetable Wash Area drainline(s) Problem(s): Not maintained Correction(s): Maintain in good repair</p>	04/01/23	
10/10/2022		<p>The plumbing system shall be maintained in a state of good repair.</p> <p>Observed the drain line for the vegetable wash sink not properly aligned at the air gap and therefore spilling waste water onto the floor.</p> <p>Correct as soon as possible by repairing the vegetable wash sink drain line so that the drain line is aligned at the air gap.</p>		
6-501.12 Core		<p>(A) PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. (B) Except spill cleanup, cleaning shall be done during periods when the least amount of FOOD is exposed such as after closing.</p> <p>Item(s): Physical facilities/structures floors Location: Walk-in cooler Problem(s): Not clean Correction(s): Keep clean</p>	04/01/23	
10/10/2022		<p>Physical facilities shall be maintained clean to sight and touch.</p> <p>Observed the following areas in need of cleaning throughout the facility:</p> <p>1) Kitchen Walk-in Cooler - Floor is soiled with food debris.</p> <p>Correct as soon as possible by cleaning the above areas throughout the facility and maintaining them clean to sight and touch at all times.</p>		
6-501.14 Core		<p>(A) Intake and exhaust air ducts shall be cleaned and filters changed so they are not a source of contamination by dust, dirt, and other materials. (B) If vented to the outside, ventilation systems may not create a public health HAZARD or nuisance or unLAWful discharge.</p> <p>Item(s): Ventilation system exhaust air ducts Problem(s): Not clean Correction(s): Keep clean</p>	04/01/23	
10/10/2022		<p>Filters shall be cleaned to be free from any grease accumulation, dust, dirt, and other contaminants.</p> <p>Kitchen - Observed exhaust filters (in ventilation system above Alto-Shaam) with clinging</p>		

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

dust/debris.

Correct as soon as possible by routinely cleaning any soiled filters to be free from any grease accumulation, dust, dirt and any other contaminants.

Storage Room

6-501.11 Core	PHYSICAL FACILITIES shall be maintained in good repair.	04/01/23
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Item(s): Physical facilities Ceiling(s)

Problem(s): In poor repair

Correction(s): Repair/replace.

10/10/2022 Establishment shall be maintained in a state of good repair.

Observed the following items throughout the establishment that are in need of repair/replacement

1) Dry Storage Room - Ceiling is chipping off and peeling.

Correct as soon as possible by repairing/replacing the above items throughout the establishment.

Closing Comments:

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



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

Nonda Mihas