

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

Person In Charge (PIC): Steve Stanley

SFE 5081 029612 10/11/2022 01:00 pm

Establishment Phone: (734) 647-7039

INSPECTION TYPE:

Follow Up Critical

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

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	10/11/22
Kitch Kitchen		<p>Item(s): Sanitizer test kit chlorine</p> <p>Problem(s): Not provided</p> <p>Correction(s): Provide.</p>		10/11/2022 10/11/2022
	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.		
	10/11/2022	CORRECTED - Chlorine test strips have been provided.		
4-601.11		(A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. (Pf)	09/25/22	10/11/22
Kitch Kitchen		(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.		
		<p>Item(s): Food-contact surface(s)</p> <p>Location: ice machine</p> <p>Problem(s): Soiled</p> <p>Correction(s): Keep clean.</p>		10/11/2022 10/11/2022
	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.		
		Correct immediately by cleaning interior of ice machine to sight and touch using in place wash, rinse, and sanitize method.		
	10/11/2022	CORRECTED - Interior of ice machine is clean to sight and touch.		

Critical / Non-crit	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Closing Comments:

Priority foundation items have been addressed/corrected.

Person in charge (Name and Title)



Inspected By (Name and Title)



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

Nonda Mihos