

## 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.

**Pierpont Commons Catering**

**SFE 5081 050977 10/11/2022 01:30 pm**

**Pierpont Commons  
2101 Bonisteel Blvd.**

**Ann Arbor, MI 48109**

**Person In Charge (PIC): Julie Lee**

**Establishment Phone: (734) 764-2142**

**INSPECTION TYPE:**

Follow Up Critical

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

**Corrected**

|                                    |  |   |          |          |
|------------------------------------|--|---|----------|----------|
| 4-602.11<br>Back<br>Back prep area |  | <p>(A) Equipment FOOD-CONTACT SURFACES and UTENSILS shall be cleaned:</p> <p>(1) Except as specified in ¶ (B) of this section, before each use with a different type of raw animal FOOD such as beef, FISH, lamb, pork, or POULTRY; (P)</p> <p>(2) Each time there is a change from working with raw FOODS to working with READY-TO-EAT FOODS; (P)</p> <p>(3) Between uses with raw fruits and vegetables and with POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD); (P)</p> <p>(4) Before using or storing a FOOD TEMPERATURE MEASURING DEVICE; (P) and</p> <p>(5) At any time during the operation when contamination may have occurred. (P)</p> <p>(B) Subparagraph (A)(1) of this section does not apply if the FOOD-CONTACT SURFACE or UTENSIL is in contact with a succession of different raw animal FOODS each requiring a higher cooking temperature as specified under § 3-401.11 than the previous FOOD, such as preparing raw FISH followed by cutting raw poultry on the same cutting board.</p> <p>(C) Except as specified in ¶ (D) of this section, if used with POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD), EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be cleaned throughout the day at least every 4 hours. (P)</p> <p>(D) Except when dry cleaning methods are used as specified under § 4-603.11, surfaces of UTENSILS and EQUIPMENT contacting FOOD that is not POTENTIALLY HAZARDOUS (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be cleaned:</p> <p>(1) At any time when contamination may have occurred;</p> <p>(2) At least every 24 hours for iced tea dispensers and CONSUMER self-service UTENSILS such as tongs, scoops, or ladles;</p> <p>(3) Before restocking CONSUMER self-service EQUIPMENT and UTENSILS such as condiment dispensers and display containers; and</p> <p>(4) In EQUIPMENT such as ice bins and BEVERAGE dispensing nozzles and enclosed components of EQUIPMENT such as ice makers, cooking oil storage tanks and distribution lines, BEVERAGE and syrup dispensing lines or tubes, coffee bean grinders, and water vending EQUIPMENT:</p> <p>(a) At a frequency specified by the manufacturer, or</p> <p>(b) Absent manufacturer specifications, at a frequency necessary to preclude accumulation of soil or mold.</p> | 09/26/22 | 10/11/22 |
|------------------------------------|--|---|----------|----------|

Food-contact surface(s) and utensil(s)

10/11/2022

| Critical / Non-crit                    | Repeat | Violation Description/Remarks/Correction Schedule  | Correct By | Corrected                |
|--|--------|--|------------|--------------------------|
|  |        | <p><b>Item(s):</b></p> <p><b>Problem(s):</b> Not cleaned</p> <p><b>Correction(s):</b> Clean as specified above.</p>  |            | 10/11/2022<br>10/11/2022 |
| 9/26/2022                              |        | <p>Equipment components contacting food that is not potentially hazardous, such as ice machine that is used as potable ice, shall be cleaned at a frequency necessary to prevent accumulation of soil and/or mold.</p> <p>Observed ice machine with mold accumulation on ice making components.</p> <p>Correct as soon as possible by cleaning the ice machine using wash, rinse and sanitize method to remove soil/mold accumulation from ice making components while protecting ice from contamination. In addition, clean ice machine and components regularly to prevent the accumulation of soil and/or mold.</p> |            |                          |
| 10/11/2022                             |        | <p>CORRECTED: The ice machine was drained, cleaned, and sanitized to removed mold.</p>   |            |                          |
| 6-301.12<br>Back<br>Back prep area     |        | <p>Each HANDWASHING SINK or group of adjacent HANDWASHING SINKS shall be provided with:</p> <p>(A) Individual, disposable towels; (Pf)</p> <p>(B) A continuous towel system that supplies the user with a clean towel;(Pf) or</p> <p>(C) A heated-air hand drying device.(Pf)</p> <p>(D) A hand drying device that employs an air-knife system that delivers high velocity pressurized air at ambient temperatures.(Pf)</p>  | 10/06/22   | 10/11/22                 |
|  |        | <p><b>Item(s):</b> Sanitary hand drying provisions disposable, paper towels</p> <p><b>Location:</b> handsink</p> <p><b>Problem(s):</b> Not provided</p> <p><b>Correction(s):</b> Provide.</p>  |            | 10/11/2022<br>10/11/2022 |
| 9/26/2022                              |        | <p>Paper towels must be provided and supplied at all times to every hand washing sink to encourage proper employee hand washing/drying.</p> <p>Observed no paper towels provided at hand washing sink in the main hallway area.</p> <p>Correct immediately by supplying paper towels to the above hand washing sink, and ensuring that it is supplied at all times to encourage employee hand washing/drying.</p>  |            |                          |
| 10/11/2022                             |        | <p>CORRECTED: The hand sink was supplied with paper towels and will be monitored to be supplied at all times.</p>  |            |                          |
| 6-501.111<br>Dry g<br>Dry goods storag |        | <p>The presence of insects, rodents, and other pests shall be controlled to minimize their presence on the PREMISES. by:</p> <p>(A) Routinely inspecting incoming shipments of FOOD and supplies;</p> <p>(B) Routinely inspecting the PREMISES for evidence of pests;</p> <p>(C) Using methods, if pests are found, such as trapping devices or other means of pest control as specified.(Pf)</p> <p>(D) Eliminating harborage conditions.</p>   | 10/06/22   | 10/11/22                 |
|  |        | <p><b>Item(s):</b> Harborage conditions unused equipment</p> <p><b>Location:</b> handsink</p>  |            | 10/11/2022<br>10/11/2022 |

| Critical /<br>Non-crit | Repeat | Violation Description/Remarks/Correction Schedule | Correct By | Corrected |
|------------------------|--------|---|------------|-----------|
|------------------------|--------|---|------------|-----------|

**Problem(s):** Not eliminated  
**Correction(s):** Eliminate harborage conditions.

9/26/2022 The presence of insects shall be controlled to minimize their presence on the premise by routinely inspecting the premises for evidence of pests, eliminating harborage conditions, using trapping devices, and working with a pest control operator if necessary.

Observed the handsink in the dry goods storage area with several flies in the basin of the sink and no traps present. The PIC states that the handsink is no longer used and is leftover from when the room was used for other purposes, however, the presence of an unused drain creates harborage conditions for flies and other pests.

Correct immediately by routinely inspecting the premises for evidence of pests, eliminating harborage conditions, using trapping devices, and working with a pest control operator.

10/11/2022

CORRECTED: The hand sink drain trap was filled with water and the basin of the sink cleaned. The hand sink is now on a routine schedule to run the water and clear the drain. No flies were present during the follow up inspection.

**Closing Comments:**

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

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