

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
Person In Charge (PIC): Allie Cooper

SFE 5081 029134 10/20/2022 10:30 am

Establishment Phone: (734) 763-2085

INSPECTION TYPE:

Follow Up Critical

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

3-501.16 Dinin Dining Area		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	10/20/22
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Item(s): Cold food item(s)

Problem(s): Stored above 41 degrees F

Correction(s): Store below 41 degrees F.

10/20/2022

10/20/2022

10/10/2022 Potentially hazardous foods being held cold shall be held at 41 degrees F or below to prevent the growth of pathogens.

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 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.

Critical / Non-crit	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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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.

10/20/2022

CORRECTED - All potentially hazardous foods being held cold were at 41 degrees F or below, specifically foods in dining area salad bar (tomatoes at 37 degrees F, dining area self-service line (sliced deli meats at 39 degrees F), and undercounter two-door reach-in cooler in upstairs self-service area (sliced deli meats at 40 degrees F).

3-501.18 Kitch Kitchen		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)	11/09/22	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.

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 Kitch Kitchen		(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)	11/09/22	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

Critical / Non-crit	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
		<p>Location: reach-in cooler</p> <p>Problem(s): Improperly date marked Longer than 7 days stored at 41 degrees f</p> <p>Correction(s): Provide proper date marks as stated above.</p>		10/10/2022 10/10/2022
10/10/2022		<p>Potentially hazardous foods stored longer than 24 hours shall be date marked with use by date no greater than 7 days from preparation.</p> <p>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.</p> <p>CORRECTED DURING ROUTINE INSPECTION - PIC educated employee on proper date marking and adjusted the dates to reflect a 7 day date mark.</p>		
4-202.11 Kitch Kitchen		<p>Multiuse FOOD-CONTACT SURFACES shall be: SMOOTH, be easily cleaned, free of breaks, chips, pits, etc and easily accessible for cleaning and inspection. (Pf)</p> <p>Item(s): Food-contact surface(s) Utensil(s) spatula(s)</p> <p>Location: Prep area</p> <p>Problem(s): Not easily cleanable</p> <p>Correction(s): Repair/replace to be easily cleanable.</p>	10/20/22	10/10/22 10/10/2022 10/10/2022
10/10/2022		<p>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.</p> <p>Observed the following multiuse food-contact surfaces throughout the facility in need of replacement:</p> <p>1) Kitchen - Spatula (located above preparation table behind main cook line) has melted/warped handle, which renders it not easily cleanable.</p> <p>Correct immediately by ensuring all multiuse food-contact surface of equipment are smooth and easily cleanable.</p> <p>CORRECTED DURING ROUTINE INSPECTION - Spatula with melted/warped handle was discarded.</p>		
4-601.11 Kitch Kitchen		<p>(A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. (Pf)</p> <p>(B) The FOOD-CONTACT SURFACES of cooking EQUIPMENT and pans shall be kept free of encrusted grease deposits and other soil accumulations.</p> <p>(C) NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris.</p>	10/20/22	10/10/22 10/10/2022 10/10/2022
10/10/2022		<p>Food-contact surfaces and nonfood-contact surfaces of equipment shall be clean to sight and be kept free of accumulation of debris and grease.</p> <p>Observed the following food-contact surfaces/nonfood-contact surfaces throughout the facility in need of cleaning:</p> <p>FOOD-CONTACT SURFACES OF EQUIPMENT:</p>		

Critical / Non-crit	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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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.

Closing Comments:

All 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)



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

Inspected By (Name and Title)



Nonda Mihos