

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.

**Mosher-Jordan Dining
Mosher-Jordan Hall
200 Observatory**

SFE 5081 061288 10/20/2022 12:00 pm

Ann Arbor, MI 48109-2035

Person In Charge (PIC): Matthew Zatirka

Establishment Phone: (734) 764-2111

INSPECTION TYPE:

Follow Up Critical

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

5-202.14 Loadi Loading Dock	A backflow or backsiphonage prevention device installed on a water supply system shall meet American Society of Sanitary Engineering (A.S.S.E.) standards for construction, installation, maintenance, inspection, and testing for that specific application and type of device. (P)	10/05/22
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Item(s): Backflow/backsiphonage prevention device constant pressure backflow device
Correction(s): Replace/maintain to meet requirements above.

10/05/2022	A backflow or backsiphonage prevention device installed on a water supply system shall meet American Society of Sanitary Engineering (A.S.S.E.) standards for construction, installation, maintenance, inspection, and testing for that specific application and type of device.
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Observed a red industrial hose attached to the spout of a faucet on the loading dock with a handle-activated sprayer head. The faucet assembly has a built-in Atmospheric Vacuum Breaker (AVB), however with a valve downstream (sprayer head), the AVB is not a suitable device to protect against a backflow incident. A Reduced Pressure Zone (RPZ) vacuum breaker, or equivalent, shall be installed on the supply side hot and cold water lines to protect against backflow if the hose with sprayer handle is to remain in its current configuration.

Place a work order for the installation of the appropriate backflow prevention devices (RPZ) on the hot and cold water lines.

10/20/2022	Appropriate backflow prevention devices (RPZ) still needed on the hot and cold water lines in the loading dock.
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Corrected

3-501.19 Signa Signature	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: (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	10/05/22	10/05/22
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Critical / Non-crit	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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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) 10/05/2022
Problem(s): Without time control mark Indicating time that is 4 hours past removal from 10/05/2022
Correction(s): Provide clear easy to read time marks.

10/05/2022 If time temperature control is used as the public health control up to a maximum of 4 hours the food shall be marked or otherwise identified to indicate the time that is 4 hours past the point in time when the food is removed from temperature control.

Observed a fairly large round metal display container of guacamole being used to portion guacamole for one of today's entrees sitting out at room temperature. The container was properly date marked for a 7-day shelf life, but had not been relabeled with a Time as a Control 4-hour time label once removed from refrigeration. The cook in the station stated they had just removed the container of guacamole from a cooler, that the guacamole would be gone in much less time than 4 hours and they had just forgotten to add a time mark label. The cook immediately added the appropriate 4-hour time mark label to the container of guacamole.

4-501.114 Dishr Dishroom A chemical SANITIZER used in a SANITIZING solution for a manual or mechanical operation shall meet these limits or as otherwise approved: (P) 11/04/22 10/20/22

Chlorine	ppm	pH<10	pH<8
	25	120 F	120 F
	50	100 F	75 F
	100	55 F	55 F

Iodine a concentration of between 12.5 and 25 ppm and minimum temp of 75 F and pH of 5 or less or meets manufacturer's specifications. (P)

Quats minimum temperature of 75 F, hardness of 500 ppm or less and meet manufacturers use directions. (P)

Item(s): Other chemical sanitizing solution concentration(s) 10/20/2022
Location: Sanitizer Dispenser 10/20/2022
Problem(s): Not used according to manufacturer's label instructions
Correction(s): Use according to manufacturer label directions.

10/05/2022 A chemical sanitizer shall be applied in accordance with the label use instructions.

Observed Smartpower Sink & Surface Cleaner Sanitizer lactic acid sanitizer in the dish room dispenser with a concentration below the manufacturer's label concentration level. This dispenser was used to fill many red sanitizer buckets throughout the establishment and therefore all buckets filled with the sanitizer from this dispenser were at a concentration below the manufacturer's label concentration level. PIC removed red sanitizer buckets throughout the establishment and refilled with a dispenser working at the proper concentration.

Correct as soon as possible by ensuring that chemical sanitizer dispenser is applied in accordance with the label use instructions.

10/20/2022 CORRECTED - Ecolab SMARTPOWER in the dish room is dispensing at the appropriate concentration as evidenced by test strip.

5-205.11 11/04/22 10/20/22

Critical / Non-crit	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
Entire Entire establishm		(A) A HANDWASHING SINK shall be maintained so that it is accessible at all times for EMPLOYEE use and used for no other purpose. (Pf) (B) An automatic handwashing facility shall be used in accordance with manufacturer's instructions. (Pf)		
		Item(s): Handwashing sink(s)		10/20/2022
		Location: hand wash sink(s)		10/20/2022
		Problem(s): Not accessible		
		Correction(s): Handwashing sinks are to be accessible for use at all times		
10/05/2022		A hand washing sink shall be kept clean, used only for hand washing and kept accessible at all times. In addition, items shall never be placed inside of or in front of a hand washing sink. Observed the following hand washing sinks with items stored either in front of or inside of them, which makes them inaccessible: 1) Back Kitchen Area - The handwashing sink near the deep fryers was blocked by a large food cart. 2) Wild Fire - Hand washing sink in the back corner is blocked with dust pan (see attached photo). 3) Pots & Pans Area - Observed a metal food pan, personal beverage, and wet wiping cloth stored either inside of or around hand washing sink (see attached photo). 4) The dispensing hose from the wall mounted silverware pre-soak chemical dispenser in the dish washing room was observed stored in the bowl of the adjacent hand sink. The hose was removed from the sink at the time of the inspection. If feasible, cut the hose to shorten it so that it is not long enough to put in the hand sink, but still functional to allow easy filling of the silverware pre-soak rolling carts. Correct immediately by keeping hand washing sinks clean, easily accessible at all times, and only use hand washing sinks for hand washing purposes.		
10/20/2022		CORRECTED - All hand washing sinks throughout the kitchen and entire establishment were easily accessible.		
7-102.11 Dish Dishwashing Are		Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies shall be clearly and individually identified with the common name of the material. (Pf)	10/15/22	10/05/22
		Item(s): Working containers-toxics cleaner		10/05/2022
		Location: red sani-bucket		10/05/2022
		Problem(s): Not labeled as to content		
10/05/2022		Working containers used for storing poisonous or toxic materials such as cleaners and sanitizers taken from bulk supplies shall be clearly and individually identified with the common name of the material. Observed a red sani pail with a sudsy solution in it on a stainless steel work station in the dishwashing room. When checked with sanitizer test strips, no sanitizer concentration was detected. The dish room PIC was asked what solution was in the red sani pail, and after smelling the solution, the PIC stated it was soap/detergent. The PIC was asked why the detegent solution wasn't dispensed into and used out of a green detergent pail, of which there were several to choose from near the chemical dispensing tower at the mop sink in the		

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dishwashing room, but they could not provide an answer. The PIC was told to dump out the detergent solution in the red sani pail and instead fill a green detergent pail - labeled for this use - with detergent for use cleaning surfaces.

Closing Comments:

Additional follow up will be conducted to address priority item 5-202.14.

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