

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.

Sushi Kabar
UM Hospital Cafeteria
1500 E. Medical Center Drive
Ann Arbor, MI 48109
Person In Charge (PIC): Than Zaw

SFE 5081 215362 10/21/2022 1:30:00 PM
Last Routine: 04/28/2022

Establishment Phone: (248) 259-6333

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 10/21/2022 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Basement walk-in cooler

3-501.14 Priority	<p>(A) Cooked POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be cooled: (1) Within 2 hours, from 135°F to 70°F; and (P) (2) Within 4 hours, from 70°F to 41°F or less (P) (B) POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) prepared from ingredients at ambient temperature shall be cooled within 4 hours to 41F or less. (P) (C) POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) received in compliance with LAWS allowing a temperature above 41°F during shipment from the supplier shall be cooled within 4 hours to 41°F or less. (P)</p>	10/21/22
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Item(s):	Cooked food(s) cooled	10/21/2022
Problem(s):	From 135 degrees f to 70 degrees F for more than 2 hours	10/21/2022
Correction(s):	Utilize shallow pans, ice baths, agitation, or quick chilling to cool food items.	

10/21/2022	Cooked potentially hazardous food (time/temperature control for safety food) shall be cooled within 2 hours from 57°C (135°F) to 21°C (70°F).	
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A large covered plastic food tub containing cooked brown rice was found on a rolling cart in the B2 walk-in cooler at 72 degrees when checked in various spots. According to the cooling temperature log, it had been over two hours since the tub of rice had started the rapid cooling process and the temperature of the rice should be below 70 degrees within two hours, then drop to 41 degrees within the next four hours. The tub of brown rice had not met the first step of proper rapid cooling parameters per the Food Code.

The tub of brown rice was discarded by the PIC at the time of the inspection. Rapid cooling processes will be re-evaluated for compliance at the follow up inspection.

3-501.15 Priority	(A) Cooling shall be accomplished in accordance with the time and temperature criteria specified under § 3-501.14 by using one or more of the following methods based on	10/24/22
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Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Basement walk-in cooler

the type of FOOD being cooled:

- (1) Placing the FOOD in shallow pans; (Pf)
- (2) Separating the FOOD into smaller or thinner portions; (Pf)
- (3) Using rapid cooling EQUIPMENT; (Pf)
- (4) Stirring the FOOD in a container placed in an ice water bath; (Pf)
- (5) Using containers that facilitate heat transfer; (Pf)
- (6) Adding ice as an ingredient; (Pf) or
- (7) Other effective methods. (Pf)

(B) When placed in cooling or cold holding EQUIPMENT, FOOD containers in which FOOD is being cooled shall be:

- (1) Arranged in the EQUIPMENT to provide maximum heat transfer through the container walls; and
- (2) Loosely covered, or uncovered if protected from overhead contamination as specified under Subparagraph 3-305.11(A)(2), during the cooling period to facilitate heat transfer from the surface of the FOOD.

Item(s): Food item(s) cooled 10/24/2022
Problem(s): Improperly In plastic container 10/24/2022
Correction(s): Utilize metal pans to maximize heat transfer.

10/21/2022 Cooling shall be accomplished in accordance with the time and temperature criteria specified under § 3-501.14.

A large covered plastic food tub containing cooked brown rice was found on a rolling cart in the B2 walk-in cooler at 72 degrees when checked in various spots. Another covered food tub was observed stacked on top of the tub with the cooling rice. Cooked food requiring rapid cooling should not be covered (unless needed to prevent contamination) and/or stacked together with other containers as this can impede the rapid cooling process and result in failure of the hot foods to achieve the 2-step rapid cooling process as per the Food Code. Hot foods needing rapid cooling should be spread out in a thin layer, in a metal food pan, uncovered, and either blast-chilled or placed in a walk-in cooler where moving cold air can come in direct contact with the hot food.

The tub of brown rice was discarded by the PIC at the time of the inspection. Rapid cooling methods will be re-evaluated for compliance at the follow up inspection.

Self service area

3-501.16 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: 10/21/22
 Priority (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)

Item(s): Cold food item(s) 10/21/2022
Location: Display Cooler 10/21/2022
Problem(s): Stored above 41 degrees F
Correction(s): Store below 41 degrees F.

10/21/2022 Potentially hazardous food (time/temperature control for safety food) shall be maintained at 5°C (41°F) or less.

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Self service area

Observed packaged sushi trays and chicken teriyaki/poke bowls at 50 degrees in the open-air grab-n-go cooler at the Sushi Kabar station. The packaged food items were observed tightly stacked 4-5 packages high in the cooler for customer selection which may have caused poor airflow due to overloading, resulting in the elevated temperatures of the packaged foods. The display cooler was observed running at about 40 degrees, which is 3-4 degrees warmer than would be expected for an open-air display cooler. Chicken teriyaki bowls were also found at 47 degrees in the B2 level walk-in cooler where packaged sushi/bowls and cooked brown rice are typically cooled before use and/or put in the display cooler in the cafeteria.

Given these in-house assembled packaged sushi trays and bowls had been correctly rapidly cooled from 9:00-10:30am and logged in the Cooling HACCP log, the decision was made to allow the continued service of these packaged foods until 4:30pm as these foods were unlikely to rise in temperature above 70 degrees within 6 hours as stipulated for cold RTE foods per Food Code. Any unsold or remaining sushi trays and bowls would be discarded at 4:30pm as was agreed upon with the PIC.

Compliance with the packaged sushi and bowls temperatures and limiting the load level of these items in the display cooler to no more than two (2) packages high will be re-evaluated at the follow up inspection.

4-501.11 Core		EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements of the code.	01/19/23	
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Item(s): equipment
Location: Display Cooler
Problem(s): Do not meet requirements of rule
Correction(s): Repair/replace to meet requirements of rule.

10/21/2022		Equipment shall be maintained in a state of repair and condition that meets the requirements specified under Parts 4-1 and 4-2.		
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The open-air display cooler was observed at a temperature of approx. 40 degrees at the time of the inspection, which is 3-4 degrees warmer than would be expected for an open-air display cooler. In addition, the packaged food items were observed tightly stacked 4-5 packages high in the cooler which may have caused poor airflow due to overloading, resulting in the elevated temperatures of the packaged foods.

The display cooler needs an assessment and servicing/adjusting to ensure it can operate consistently at 36-37 degrees. If the cooler "has seen better days", then a corrective action plan needs to be developed and implemented for the cooler's replacement or another strategy devised to ensure packaged sushi and bowls are held at 41 degrees or less on display for customer selection.

Closing Comments:

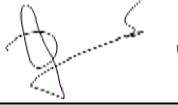
Joint routine inspection conducted by Nonda Mihas (MSES), David Peters (REHS) and Neil Kalakay.

The two Priority violations were corrected at time of routine inspection, however the remaining Priority Foundation violation must be addressed/corrected immediately, which will be reinspected upon follow-up within 7 days. Any remaining core violations must be addressed as soon as possible, which will be reinspected at the next routine inspection.

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



Nonda Mihas

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